Dinner Menu

# THE ALEX

REST · RELAX · ROAM

17:00 - 21:15

## STARTERS

### Soup of the Day 8.50
Homemade soda bread (1a, 1d, 6, 11, 12)

### Seafood Chowder 14.50
Homemade soda bread (1a, 1d, 3, 6, 11, 12, 13, 14)

## SMALL PLATES

### Corn Ribs 10.00
Smoked paprika mayo

### Whipped Goats Cheese 13.00
Beetroot variations, radicchio, walnut crumb
(1a, 2, 5, 6, 7a, 12)

### Prawn Pil Pil 14.00
Grilled sourdough (1a, 13)

### Braised Beef Croquettes 13.00
Tarragon aioli, parmesan (1a, 2, 6, 11, 12)

### Mushroom and Truffle Arancini 12.00
(1a, 2, 6, 12)

### Slow cooked Pork Belly 14.00
Red Cabbage Puree, apple, BBQ jus, crackling
(6, 11, 12)

### Hot Honey and Chilli Chicken Wings 14.00
Blue cheese dressing, black sesame seeds, celery shavings
(2, 6, 9, 11, 12)

## LARGE PLATES

### Seafood Platter 32.00
Pan fried salmon, haddock, prawn, crab claw, sea bass, saffron potatoes, baby vegetables and a lemon and dill beurre blanc (3, 6, 12, 13, 14)

### Braised Beef Cheek 26.00
Hash brown, chive emulsion, kale, beef jus
(2, 6, 8, 11, 12)

### Thyme and Rosemary Salted Chicken Supreme 25.00
Smoked chicken lollipop, potato fondant, charred leeks, chicken jus (1, 6, 11, 12)

### Fish and chips 21.00
Vibrant pea puree, tartar sauce, curry sauce, triple cooked chips, charred lemon (1a, 2, 3, 6, 12)

Gluten-free · Dairy-free · Vegetarian · Vegan · Pescatarian

*All Beef is 100% of Irish Origin*

*The following denotes which of the allergens apply to each of the dishes*

1. Gluten (A. Wheat, B. Rye, C. Barley, D. Oats) 2. Eggs 3. Fish 4. Peanuts 5. Soya beans 6. Milk
7. Nuts (A. Almonds, B. Hazelnuts, C. Walnuts, D. Cashews, E. Peacan Nuts, F. Brazil Nuts, G. Pistachios, H. Macadamia)
8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur dioxide 13. Crustaceans 14. Molluscs

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## LARGE PLATES

### 8oz Beef Burger 21.00
Guinness BBQ sauce, streaky bacon, cheddar, balsamic sauté onions, beef tomato, baby gem, triple cooked chips, sesame brioche bun, pink peppercorn sauce (1a, 2, 5, 6, 9, 11, 12)

### Vegan Rigatoni 17.00
Wild mushrooms, garden peas, spinach, pesto, roasted pine nuts, vegan parmesan (1, 7)

### Butter Chicken 18.00
Pilau rice, garlic and coriander naan bread (1a, 5, 6, 11)

### Wild Mushroom and Truffle Gnocchi 17.00
Tarragon cream sauce (1a, 2, 5, 6, 12)

## SIDES

### Charred Baby Gem, Caesar Dressing, Parmesan (2, 3, 6) 5.00

### Triple Cooked Chips Rosemary Salt 6.00

### Sauté Chorizo Baby Potatoes (12) 7.00

### Tender Stem Broccoli, Lemon Oil Flaked Almonds (7a) 6.00

### Truffle and Parmesan Fries (6) 7.00

## DESSERTS

### Selection of Ice Creams and Sorbets 8.00
(6)

### Jaffa Cake 9.00
Double layer almond sponge, dark chocolate ganache, orange crisp. (2, 6, 7a, 12)

### Dubai White Chocolate Trifle 9.00
(2, 5, 6, 7g)

### Poached Pear 9.00
Cherry gel, vegan cream, granola and pistachio crumble (12)

### Selection of Irish Cheeses 12.00 for 1 selection 18.00 for 2 selections
Crackers, fig chutney, celery, apple granita (1a, 5, 6, 11, 12)

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