Lunch Menu

THE ALEX

REST · RELAX · ROAM

12:00 - 17:00

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)

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

SALADS

Heirloom Tomato and Burrata Salad 14.00
Focaccia, basil oil (1a, 6)

Superfood Salad 14.00
Quinoa, beetroot, feta, kale, pomegranate, radish, walnuts, micros greens with a citrus dressing (6, 7c, 12)

Caesar Salad 14.00
Baby gem lettuce, crispy bacon, crouton, Caesar dressing, aged parmesan (1a, 2, 3, 6, 8, 12)

Grilled Halloumi 14.50
Carrot and orange, fennel, mixed leaves, honey mustard dressing, toasted pumpkin seeds (6, 8, 12)

Add grilled chicken breast 5.00

Add grilled prawns 5.00

SANDWICHES

Braised Beef Short Rib 15.00
Mixed leaf, pickled red onion, tarragon aioli, beef jus, toasted ciabatta (1a, 2, 6, 12)

Sticky Pork Belly Bao Buns 17.00
BBQ sauce, coriander, chilli, sesame seeds (1a, 9, 12)

Classic Club 16.00
Chicken, bacon, fried egg, lettuce and tomato, garlic mayo, toasted sourdough (1a, 2)

Wild Mushroom Tacos 12.00
Truffle mayo, crispy kale (1a)

Classic Ham and Cheese 12.00
Honey glazed ham, Hegarty's smoked cheese, pickles, Ballymaloe relish, toasted sourdough (1a, 6, 8, 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

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

Fish and Chips 21.00
Vibrant pea puree, warm tartare beurre blanc, triple cooked chips, charred lemon (1a, 2, 3, 6, 12)

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

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)

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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