

THE
BLACKROCK

BAR • EATERY • TERRACE

LUNCH MENU



STARTERS

Soup of the Day €7.50

Served with homemade Guinness brown bread.
(Gw, Gb, Mi)

Chowder €14.50/€17.50

Freshly diced cod, salmon, haddock and smoked coley poached with mussels, in a rich & creamy vegetable broth.
(Gw, Gb, F, Mo, Ce, Mi)

Buttermilk Chicken Tenders €11.50/€17.50

Our house Buttermilk tenders, lightly floured, fried and tossed in a maple/Chipotle glaze with baby leaf salad & aioli
(Gw E, Mi, So, Sd)

Chicken Wings €12/€18

Choose from our house made sauces: Spicy Korean style or Sweet bourbon barbeque topped with scallions and served with black sesame & sriracha aioli.
(Gw, E, F, So, Sd, Se)

Pork Belly Popcorn €12/€18

Braised pork belly pieces, fried in light tempura batter, tossed in sweet and spicy dipping sauce. Served with baby leaf salad and sriracha aioli.
(Gw, E, Mi, Mo, Se, So, Sd, F)

SALADS

Classic Caesar Salad €13

Crisp cos lettuce tossed in a creamy Caesar dressing made with fresh garlic, anchovies, bacon lardons topped with crunchy homemade croutons, shaved Parmesan cheese, and a squeeze of lemon.
Add grilled chicken (€3.95) or anchovy fillets (€2.50).
(Gw, E, Mi, F, Sd, So)

Warm Lentil & Roasted Carrot Salad €13.50

Puy lentils with roasted carrots, baby spinach, feta cheese, hummus, and a sprinkle of toasted pumpkin seeds, dressed in a garlic and herb vinaigrette.
(Mi, So, Sd, Se)

**please note there is a service charge of 10% on tables of 8 and more*

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SANDWICHES

Brie & Cranberry Melt €9.50

Warm Brie, caramelized onions, and cranberry relish on toasted granary bread, served with a house salad.
(Gw, Mi, So, Mu, Sd, Mcn)

Hot Joint Ciabatta €12.50

Slow-roasted striploin of beef, horseradish cream, lettuce and tomato on a toasted ciabatta, served with a rich beef jus for dipping, served with a house salad.
(Gw, Mi, E, So, Mu, Sd, Mcn, Ce)

The Blackrock Club €12.50

Triple-decker sandwich with sliced turkey breast, streaky bacon, avocado, lettuce, tomato, and basil mayo on toasted granary bread, served with a house salad.
(Gw, Mu, Mcn, So)

Vegan Falafel Wrap €10

Warm falafel balls in a soft tortilla wrap with mint raita, cucumber, tomato mixed leaves, served with a house salad.
(Gw, Mu, So, Sd, Se)

Chicken & Stuffing Bagel €10.50

Roasted chicken breast, sausage meat and sage stuffing, crisp cos lettuce, sliced beef tomato and roasted thyme aioli on a toasted bagel, served with a house salad.
(Gw, Mu, Mi, E, So, Sd, Mcn)

Ham & Cheese Toastie €8.50

Thick honey roast sliced Irish ham, red cheddar on buttered sourdough, served with a house salad.
(Gw, Mu, So Mi, Sd, Mcn)

MEAL DEAL

Add cup of soup or side of fries €2
Add side of sweet fries/ thick cut chips €3

MAINS

Fish & Chips €18.50

Sustainable fillets of white fish in a light & crunchy beer batter, homemade sauce gribiché, pea and mint purée.
Served with thick cut chips.
(Gw, F, So, Sd, E)

The Blackrock Burger €18.50

Char-grilled 8oz beef patty, smoked streaky bacon, smoked Applewood cheese, baby gem, sliced beef tomato, scorched onion aioli and crispy onions, served in a brioche bun with sea salt fries.
(Gw, So, Mi, Sd, E, Mcn)

Open Steak Sandwich €19.50

5oz lean striploin steak, cooked to medium, with sautéed mushrooms & onions, melted Gruyère and chimichurri sauce, onion ring on a toasted ciabatta. Served with sea salt fries.
(Gw, So, Mi, Sd, Mcn)

Chicken & Wild Mushroom Alfredo €19.50

Grilled Chicken breast and a medley of wild mushrooms sautéed in a creamy garlic Alfredo sauce, served over fettuccine and finished with a drizzle of truffle oil and shaved Parmesan.
(Gw, Mi, E, So, Sd)

SIDES

SEA SALT FRIES (E, SO)	€5.00
THICK CUT FRIES (SO, E)	€6.00
SIDE SALAD (SO, SD)	€4.00
SWEET POTATO FRIES / SRIRACHA MAYO (E, MU, SO)	€6.00
ONION RINGS (GW, SO)	€5.50
CUP OF SOUP (E, M, I)	€3.00
BUTTERED GREEN BEANS (MI)	€5.00
ALL DIPS/SAUCES	€2.00

ALLERGENS

Ce Celery	Gb Gluten: Barley	Npn Nuts: Pine Nuts
Cr Crustaceans	Gw Gluten: Wheat	Np Nuts: Pecans
E Eggs	Lu Lupin	Npe Nuts: Peanut
F Fish	Mi Milk	MCN May Contain Nuts
Go Gluten Oats	Na Nuts: Almond	Mo Molluscs
Gr Gluten Rye	Ne Nuts: Cashew	Mu Mustard
	Nw Nuts: Walnuts	Sd Sulphur Dioxide
	Nh Nuts: Hazelnuts	Se Sesame
	Nps Nuts: Pistachio	So Soy

**all of our beef is 100% Irish origin*