

THE
BLACKROCK

BAR • EATERY • TERRACE

DINNER MENU



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STARTERS & SMALL PLATES

SOUP OF THE DAY €7

Served with freshly baked brown bread (Gw, Mi)

CHICKEN WINGS €10.50/€16.50

Korean bbq, togarashi, black sesame, scallions (Gw, E, F, So, Mi, Se, Sd, Mo)

PORK BELLY POPCORN €12

Braised pork belly pieces, fried in light tempura batter, tossed in sweet and spicy dipping sauce & served with sea salt fries (Gw, E, Mi, Mo, Se, So, Sd)

BUTTERMILK CHICKEN TENDERS €10.50/€16.50

Chicken tenders lightly floured and deep fried, tossed in a maple chipotle dressing, served with a baby leaf salad and garlic dip (Gw, E, Mi, Mo, Se, So, Sd)



SUPERFOOD SALAD €13

Roasted butternut squash and sweet potato, beetroot, mixed leaves, quinoa, avocado, black olives, baby mozzarella, toasted cashews, dark balsamic & date dressing. (Mi, Sd, So, Ne)

Add chicken + €3.50/Prawns €4.50

CAESAR SALAD €15

Grilled chicken, baby leaf, bacon crisp, parmesan shavings, croutons, Caesar dressing (Gw, F, E, Mi, Mu)

CONFIT DUCK SALAD €14

Confit duck leg, baby leaves, red wine poached pear, pecan nuts, quinoa, beetroot, edamame (Np, So, Sd)

Add falafel for vegetarian option

MAINS

THE BLACKROCK BURGER €18

8oz beef patty, smoked streaky bacon, applewood smoked cheddar, baby gem, beef tomato, house relish, on a brioche bun with sea salt fries (Gw, So, Mi, Sd, E)

(Gluten free bun available)

BUTTERMILK CHICKEN BURGER €17.50

Char-grilled buttermilk brined chicken fillet, lettuce, tomato, carrot and celeriac slaw, maple chipotle sauce, brioche bun, fries. (Gw, E, Mi, Ce, So)

(Gluten free bun available)

VEGAN BURGER €17.50

Meat-free quarter pounder made with real vegetables including mushrooms, beetroot & onion, lettuce tomato and onion relish, vegan brioche, vegan cheese. Served with fries. (Gw, MCN, So)

(Gluten free bun available)

10 Oz STRIPLOIN STEAK €33

Char-grilled striploin, Chimichuri sauce, onion rings, baby leaf salad, fries. (Gw, So)

PENNE AL'ARRABIATA €14

Spicy tomato sauce made with fresh chillies, garlic cooked in olive oil. (Gw, Sd)

Add chicken €3.50/Add prawns €4.50

SUPREME OF CHICKEN €18.50

Pan seared supreme, chorizo and scallion mash, grilled asparagus, tarragon creme (Mi, So)

(15 minutes cooking time)

MASSAMAN CURRY €14

Fusion of Thai, and Indian-styles, a mild curry with: cumin, coriander, cinnamon, nutmeg coconut milk and potatoes, served with steamed jasmine rice. (F, So)

Add chicken €3.50/Add prawns €4.50

BY THE SEA

DUBLIN BAY CHOWDER €13/€16.50

Freshly diced cod, salmon, haddock and smoked coley poached with mussels in rich creamy, fish broth with diced carrot and celeriac, topped with chopped parsley. (Gw, E, F, Ce, Mo)

PAN ROASTED FILLET OF COD €24

Loin of cod, pan roasted, mixed bean cassoulet, fennel and segmented orange salad, citrus sauce. (F, Ce, So)

PRAWN PIL PIL €13.50

Prawn tails shallow fried in olive oil, garlic, chilli & paprika, parsley and lime, served with rustic bread. (Gw, E, Mi, Mu, Mo)

FISH & CHIPS €18.50

Sustainable fillets of white fish in a light & crunchy beer batter, homemade sauce gribiche served with sea salt fries (Gw, Cr, E, F, Mo, So, Sd)

SIDES

SEA SALT FRIES / ROAST GARLIC AIOLI (E, MU, SO)	€5.00
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

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
Go	Gluten Oats	Na	Nuts: Almond	Nuts	
Gr	Gluten Rye	Ne	Nuts: Cashew	Mo	Molluscs
		Nw	Nuts: Walnuts	Mu	Mustard
		Nh	Nuts: Hazelnuts	Sd	Sulphur Dioxide
		Nps	Nuts: Pistachio	Se	Sesame
				So	Soy