

THE
BLACKROCK

BAR • EATERY • TERRACE

SUNDAY MENU



STARTERS

Soup of the Day €7.50

Served with homemade Guinness brown bread. (Gw)
(Please request allergens)

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, Ce)

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)
(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)

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SUNDAY FAVOURITES

The Blackrock Roast Beef €19.50

Roasted striploin of beef, creamy mash, crispy herb roasties, honey glazed carrots & parsnips, sausage stuffing, seasonal greens, Yorkshire pudding and red wine jus.
(Mi, Sd, Ce, E, Gw, So)

Turkey & Honey Glazed Ham €19.50

Roast turkey and honey roast glazed ham, creamy mash, crispy herb roasties, honey glazed carrots & parsnips, sausage stuffing, seasonal greens, parsley sauce.
(Mi, Sd, Ce, So, Gw)

Traditional Lamb Stew €18.50

Tender pieces of lamb shoulder, cooked in a rich broth with root vegetables & herbs. Served with creamy mash.
(Mi, Ce, Sd)

Supreme of Chicken €22.00

Herb seared supreme of chicken, creamy colcannon mash, carrot puree, seasonal greens & red wine jus.
(Mi, Sd, So, Ce)

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)

SIDES

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

MAINS

Chicken Burger €18.50

Char-grilled buttermilk brined chicken fillet, lettuce, tomato, ruby slaw, maple chipotle sauce served in a brioche bun with sea salt fries. Extra Chicken €4.50
(Gw, E, Mi, Ce, So, MCN)

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)

Quinoa and Blackbean burger €17.00

Our famous vegan burger made in-house with quinoa, black beans & mixed vegetables, lettuce, tomato, & onion relish, vegan brioche, vegan cheese. Served with fries.
(Gw, MCN, So, Ce)

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, Ce)

Irish 10oz Striploin Steak €34.00

Grilled to perfection, served with a choice of red wine jus or peppercorn sauce, mashed potatoes or fries with seasonal vegetables & onion rings.
(Gw, Mi, Ce, So, E)

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

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

*all of our beef is 100% Irish origin