

A LA CARTE

STARTERS:

Soup of the Day €7.00

(Gw, Gb, Mi)

Served with homemade Guinness brown bread.

Chowder Small €14.50

(Gw, F, Ce, Mo, Mi)

Large €17.50

Freshly diced cod, salmon, haddock and smoked coley poached with mussels, in a rich & creamy fish broth with diced carrot and celeriac.

Buttermilk chicken tenders Small €11.50

(Gw, F, Ce, Mo, Mi)

Large €17.50

Chicken tenders, buttermilk brined with our house spices, lightly floured, deep fried and tossed in a maple/chipotle glaze. Served with a baby leaf salad and garlic aioli.

Chicken wings Small €12.00

(Gw, E, F, So, Mi, Se, Sd)

Large €17.50

Choose from our house made sauces: spicy Korean style or Sweet bourbon barbeque topped with scallions & sesame seeds served with a sriracha aioli.

Pork belly popcorn €11.00

(Gw, E, Mi, Se, So, Sd)

6 hour slow braised pork belly pieces, deep fried in a light tempura batter, tossed in a sweet and spicy sauce. Served with sriracha aioli

Sharing platter (4 - 6 people) €40.00

(Gw, E, F, Mi, Se, So, Sd)

Chicken wings, buttermilk chicken tenders, pork belly popcorn, potato croquettes Served with garlic aioli, sriracha aioli

SALADS:

Goats cheese & Walnut salad €14.00

(Mi, So, Sd, Nw, Gw)

Grilled goats cheese, served with a salad of mixed leaves, green beans, giant cous cous, and roasted veg. dressed with a balsamic and date dressing and topped with candied walnuts.

Add chicken €4.50 Add prawns €5.50

Smoked salmon salad €15.00

(Mi, So, Sd, Nw, Gw, F)

Oak smoked salmon, pickled cucumbers, pearl onions, shredded carrot, avocado, baby leaves, with a caper and raisin vinaigrette.



BURGERS:

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

Grilled halloumi burger €16.50

(Gw, Mi, E, So, Mch)

Honey glazed grilled halloumi, with smashed avocado, lettuce & tomato salsa. Served in a brioche bun with sea salt fries.

Pulled pork burger €16.50

(Gw, E, So, F, Sd)

Slow braised pulled pork shoulder, Bourbon barbeque sauce, ruby slaw, tomato and baby gem. Served with sea salt fries.

Chicken Burger €17.50

(Gw, E, Mi, Ce, So, Mch)

Char-grilled buttermilk brined chicken fillet, lettuce, tomato, ruby slaw, maple chipotle sauce, on a brioche bun with sea salt fries

The Blackrock burger €18.50

(Gw, So, Mi, Sd, E, Mch)

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.

Quinoa and blackbean burger €17.00

(Gw, MCN, So)

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

**Gluten free bun available for all burgers.*

MAINS:

Chicken & pancetta pie €18.50

(So, Sd, Mi, Gw, E)

Confit chicken & pancetta cooked in a creamy leek sauce topped with a puff pastry lid and served with a side salad

Burrata & Wild mushroom rigatoni €15.50

(Gw, Mi, So, Sd, E)

Rigatoni pasta cooked in a wild mushroom, tarragon & brandy cream. Topped with Italian Burrata & pangrattato

Add chicken €4.50 Add prawns €5.50

The Blackrock lasagne €18.50

(Gw, E, Sd, Mi, Sd)

Traditional recipe from Naples. Beef mince slow cooked in a rich tomato sauce, layered pasta sheets with a velvety bechamel sauce. Served with a side salad & polenta roasted baby potatoes.

Fish & chips €18.50

(Gw, Gb, F, So, Sd, E)

Sustainable fillets of white fish in a light & crunchy beer batter, homemade sauce gribiché, pea and mint purée.

Served with thick cut chips

10oz striploin steak €33.00

(Gw, Mi, Sd, So, E)

Char-grilled striploin, charred tenderstem broccoli, onion rings, sea salt fries & peppercorn sauce.

Vegan sweet potato & butternut squash Moqueca €16.00

(Gw, Mi, Sd, So, E)

A beautiful vegan version of this Brazilian stew. An array of mixed vegetables cooked in a coconut, tomato & lime sauce served with long grain rice

Supreme of chicken €20.95

(Mi, Sd, So, Ce)

Herb seared supreme of chicken, creamy colcannon mash, Carrot purée, seasonal greens & red wine jus.

Market catch of the week

Our fish special changes weekly, we use only what is fresh from our suppliers & sustainably caught.

SIDES:

Sea salt fries (So,E)	€5.00
Thick cut chips (So,E)	€5.00
Cup of fries (So,E)	€3.00
Cup of soup	€3.00
Ruby slaw (E, So)	€3.00
Side salad (So, Sd)	€5.00
Sweet potato fries (So,E)	€6.00
Onion rings (So,E,Gw)	€6.00
All dips/Sauces	€2.00

THE BLACKROCK

DESSERTS:

Toblerone Cheesecake €8.50

(Gw, Mi, E, Na, So)

A luscious cheesecake with toberone filling, chunky chocolate biscuit base & callebaut infused chantilly cream

Chocolate Mousse €8.50

(Gw, E, Mi, So, Nh, Mcn)

A French style mousse, with a crispy praline crunch & soft light sponge

Gluten free Brownie €8.00

(Mi,E)

Warm milk chocolate brownie served with chocolate sauce and vanilla ice cream

Forest Berry Roulade €8.50

(Mi,E)

Served with seasonal compote & whipped cream

Selection of Ice cream €6.50

(Mi,E)

ALLERGENS

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

*Service charge of 10% applies to groups of 8 and more