

# ALL DAY MENU

## STARTERS:

### Soup of the Day €7.00

(Gw, Gb, Mi)

Served with homemade Guinness brown bread.

### Buttermilk chicken tenders

Small €11.50

Large €17.50

(Gw, E, Mi, So, Sd)

Our house Buttermilk tenders, lightly floured, fried and tossed in a maple/Chipotle glaze with baby leaf salad & aioli.

### Chicken wings

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

Small €12.00

Large €17.50

Choose from our house made sauces:

Spicy Korean style or Sweet bourbon barbeque topped with scallions and served with black sesame & 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 sea salt fries & sriracha aioli



## SALADS:

### Smoked salmon salad €15.00

(Sd, F, So)

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

### Goats cheese & Walnut salad €14.00

(Mi, So, Sd, Nw, Gw)

Grilled goats cheese, mixed leaves, green beans, giant cous cous, candied walnuts with balsamic & date dressing

Add chicken €4.50 Add prawns €5.50



## BURGERS:

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

### Grilled halloumi burger €16.50

(Gw, Mi, E, So, Mcn)

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, Mcn)

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, Mcn)

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:

### The Blackrock roast beef €19.50

(Mi, Sd, Ce, E, Gw)

Roasted striploin of beef, creamed potato, carrot and parsnip purées, seasonal greens, Yorkshire pudding, red wine jus.

### All day breakfast €15.00

(Gw, Go, E, Mi, So)

Aged smoked back bacon, prime pork sausages, black and white Clonakilty pudding, confit Paris brown mushrooms, slow roasted vine cherry tomatoes, hash brown, fried or poached eggs, baked beans, toast.

**\*Served until 4pm**

### All day vegetarian breakfast €14.00

(Gw, E, Mi, So)

Avocado puree, wilted spinach, confit Paris brown mushrooms, slow roasted vine ripe cherry tomatoes, hash browns, fried or poached eggs, baked beans, toast

**\*Gluten free option available / Served until 4pm**

### Open steak sandwich €18.50

(Gw, E, Mi, Mch, So)

5oz striploin on ciabatta with aioli, smoked cheese, tomato, baby leaves & crispy onions. Served with sea salt fries.

### Burrata & Wild mushroom rigatoni €15.50

(Gw, Mi, So, Sd)

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

**Add chicken €4.50 Add prawns €5.50**

### 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

### Chowder Small €14.50

(Gw, F, Ce, Mo, Mi)

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

### 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

BAR • EATERY • TERRACE

## DESSERTS:

<b>Toblerone Cheesecake</b>	€8.50
(Gw, Mi, E, Na, So)	
A luscious cheesecake with toberone filling, chunky chocolate biscuit base & callebaut infused chantilly cream	
<b>Chocolate Mousse</b>	€8.50
(Gw, E, Mi, So, Nh, Mch)	
A French style mousse, with a crispy praline crunch & soft light sponge	
<b>Gluten free Brownie</b>	€8.00
(Mi,E)	
Warm milk chocolate brownie served with chocolate sauce and vanilla ice cream	
<b>Forest Berry Roulade</b>	€8.50
(Mi,E)	
Served with seasonal compote & whipped cream	
<b>Selection of Ice cream</b>	€6.50
(Mi,E)	

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

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