

Club Kitchen

ALL DAY DINING

Monday–Thursday: 12pm–9pm
Friday–Saturday: 12pm–5pm



LIGHT BITES

[AVAILABLE UNTIL 5PM MON–SAT]

SOUP OF THE DAY €9

Served with our homemade Guinness brown bread.

THE CLUB TOASTIE €15

Roundstone Sourdough, Baked Ham, Mature Dubliner Cheddar Cheese, Red Onion and Beef Tomato. Served With Keogh's Cheese & Onion Crisps and Side Salad.

CHICKEN CAESAR WRAP €15

Crispy Buttermilk Chicken Fillet, Parmesan, Garlic Croutons, Caesar Dressing and Baby Gem. Finished with Shaved Parmesan and Served with Keogh's Cheese & Onion Crisps and Side Salad.

Add a Mug of Soup or House Fries €6

SMALL PLATES

SALT COD BRANDADE TEMPURA €16

Tarragon Emulsion and Lemon Sherbet.

WHIPPED ST TOLA GOAT'S CHEESE €16

Pickled and Salt-Baked Iona Farm Beets, Parsley Emulsion and Candied Pecan.

HAM CROQUETTES €14

Brown Sauce and Rémoulade.

FEIGHCULLEN FARM CHICKEN WINGS €14

Choose from:

– **Sesame Hoisin**
Spring Onion and Toasted Sesame.

– **Harissa Hot Sauce**
Pickled Chilli, Coriander and Toasted Peanuts. Served with Tzatziki.

BOWLS €20

FRIED SALMON TERIYAKI

Sticky Rice, Spring Onion, Cucumber, Onion Kimchi, Korean Slaw and Crispy Baby Gem Cups.

CHICKEN SHAWARMA

Roasted Mechoui Chicken, Confit Garlic, Sumac Onions, Pickles, Tahini Dressing, Herb Salad, Tourn Garlic Sauce and Flatbread.

GRILLED VEGAN HALLOUMI

Heirloom Cherry Tomato, Olives, Brown Rice, Pickled Cucumber, Creamy Tzatziki and Turkish Flatbread. [V]

THE CLUB CLASSICS

FISH & CHIPS €25

Cod Fillet in Beer Batter, Pea Purée, Tartare Sauce, Lemon and Beef Dripping Chips.

BUTTERMILK CHICKEN €24

Korean Sauce, Kimchi Slaw, Sumo Miso Mayonnaise and Crisp Lettuce on a Toasted Brioche Bun. Served with Beef Dripping Fries.

THE CLUB KITCHEN BURGER €24

8oz Irish Angus Beef Patty, Monterey Jack Cheese, Shredded Iceberg, Beef Tomato, Sliced Onion and Secret Sauce on a Toasted Brioche Bun. Served with Beef Dripping Fries.

BUTTERNUT SQUASH RISOTTO €22

Crispy Sage and Toasted Walnuts. [V]

FROM THE GRILL

PAN-ROASTED HALIBUT

Celeriac and Fennel Purée, Charred Broccoli, Roasted Onion Petal and Citrus Beurre Blanc.

FEIGHCULLEN FARM CHICKEN SUPREME

Fondant Potato, Roasted Heritage Carrots, Cavolo Nero and Roast Chicken Jus.

GRILLED BONE-IN PORK CHOP

Colcannon, Apple Purée and Cider Jus.

HONEY-GLAZED HAM HOCK

Roasted Iona Farm Carrots, Salt-Baked Turnip and Champ Mash.

ROAST PUMPKIN & CHICKPEA COCONUT CURRY

Served with Jasmine Rice. Vegan.

10oz 28-DAY DRY-AGED IRISH ANGUS RIBEYE €42

8oz HEREFORD SIRLOIN STEAK €40

All Steaks Served with Roasted Portobello Mushroom, Grilled Plum Tomato, Fried Onion Ring, Béarnaise Sauce, Pepper Sauce and Beef Dripping Chips.

Add Garlic Prawns €12

 €34

€32

€32

€30

€26

SIDES €8

THE CLUB SIDE SALAD

BEEF DRIPPING CHIPS

CHARRED TENDERSTEM BROCCOLI

With Umami Sauce, Toasted Pine Nuts and Pickled Chillies.

MAPLE-ROASTED ROOT VEGETABLES



SWEETS €12

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE

Beurre Noisette Shortbread Biscuit.

BRIOCHE BREAD & BUTTER PUDDING

Vanilla Bean Crème Anglaise.

70% VALRHONA DARK CHOCOLATE CRÈMEUX

Seasonal Berries and Berry Reduction.

THE CLUB KITCHEN DEEP-PAN APPLE PIE

Cinnamon Custard and Mascarpone Chantilly Cream.

CHEESE €15

CHEESE, CRACKERS & CHUTNEY

Selection of Seasonal Cheeses with Fennel Crackers and Fruit Chutney.

*Culinary craft
Timeless taste*

ABOVE DISHES AVAILABLE ON THE LUNCH INCLUDED PACKAGES

All beef is of Irish Origin and sourced locally. Consuming raw or undercooked beef may increase your risk of foodborne illness. Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

BUBBLES

		
Prosecco, Frizzante <i>Fizzante Brut, Italy - Notes: Light, fruity, festive.</i> <i>Pairs with appetizers, sushi</i>	€11	€46
Grande Cuvee 1531 <i>France - Notes: Creamy mousse, citrus zest.</i> <i>Pairs with canapes, fried foods.</i>	€12	€66
Champagne Henri Goutorbe <i>France - Notes: Apple, brioche, fine bubbles.</i> <i>Pairs with caviar, oysters.</i>	€19	€99

WHITE WINE

Cheval Imperial <i>Sauvignon Blanc, Vin De Pays d’Oc, France - Notes: Zesty citrus and green apple. Pairs well with goat’s cheese, salads, and shellfish.</i>	€10	€40
Grecanico Pinot Grigio <i>Terre Siciliane IGT - Notes: Dry, floral, with almond hints.</i> <i>Great with antipasti and grilled vegetables.</i>	€11.50	€45
Beringer Chardonnay <i>Napa Valley, California, U.S.A. - Notes: Rich and oaky.</i> <i>Ideal with grilled salmon, lobster, or creamy pasta.</i>	€12	€49
Mar de Frades Albarino <i>Rias Baixas, Spain - Notes: Saline with stone fruit.</i> <i>Pairs with grilled prawns and paella.</i>	€12	€50
Craggy Range <i>Savignon Blanc, Hawkes Bay, New Zealand - Notes: Tropical fruit and citrus zest. Great with seafood, feta, and light pastas.</i>	€13.50	€55
Bardo's Verdejo <i>Rueda, Spain - A crisp and refreshing Spanish white with bright citrus, white peach, and subtle herbal notes balanced by a clean mineral finish.</i>	€12	€48

RED WINE

Masi Malbec <i>Argentina - Notes: Fresh and vibrant with plum and cherry.</i> <i>Great with grilled sausages or pizza.</i>	€10	€42
Cheval Imperial Merlot <i>France - Notes: Juicy red berries and soft tannins.</i> <i>Pairs well with roast chicken and tomato-based pasta.</i>	€10	€40
Chateau St Michelle <i>Cabernet Sauvignon Columbia Valley, USA - Notes: Blackberry, cocoa, and cedar.</i> <i>Excellent with steak or grilled portobello.</i>	€12	€48
Lopez de Haro <i>Spain - Notes: Smooth with hints of oak and cherry.</i> <i>Great with grilled meats or manchego.</i>	€12	€48

ROSÉ WINE

Belle Anne Rose <i>Provence, France - Notes: Strawberry, floral, dry.</i> <i>Pairs with desserts, goat’s cheese.</i>	€12	€48
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COCKTAILS

Aperitif Cocktails	
Bellini <i>Passionfruit or Raspberry, Prosecco</i>	€15
Mimosa <i>Fresh Orange Juice, Prosecco</i>	€15
French 75 <i>Gin, Lemon Juice, Sugar Syrup, Champagne</i>	€20
Royal Aperol <i>Aperol, St. Germain Liqueur, Champagne, Soda Water</i>	€25
Spritz €15	
Aperol Spritz <i>Aperol, Soda Water, Prosecco</i>	
Sarti Spritz <i>Sarti, Soda Water, Prosecco</i>	
Hugo Spritz <i>Elderflower Liqueur, Soda Water, Prosecco</i>	
When Life Gives You Lemons <i>Absolut Citron, Limoncello, Lime Juice, Lemonade</i>	
Pink Pony Club <i>Absolut, Strawberry Puree, Soda Water, Prosecco</i>	

Signature Cocktails €16	
The Steeplechaser <i>Lambs Spiced Rum, Pineapple Juice, Coconut Liqueur, Lime Juice, Cocktail Foam</i>	
Dazzle <i>Absolut Vodka, Hibiscus Syrup, Lemon Juice, Egg White</i>	
Sea The Stars <i>Roe & Co Irish Whiskey, Campari, Strawberry Syrup, Lemon Juice and Aperol Foam</i>	
The Bourbon Derby <i>Makers Mark, Butterscotch Liqueur, Peach Syrup, Lemon Juice, Egg White</i>	

The Club Cosmo <i>Absolut Citron, Triple Sec, Crème de Mure, Cranberry Juice, Lime Juice</i>	
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Dessert Cocktails €14	
After Eight <i>Crème de Menthe, White Cacao, Cream</i>	
Amaretto Sour <i>Amaretto, Orgeat Syrup, Lemon Juice, Egg White</i>	
Espresso Martini <i>Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee</i>	

LIQUEUR COFFEES

Irish Coffee <i>Irish Whiskey, Espresso, Cream</i>		€10
Baileys Coffee <i>Baileys, Espresso, Cream</i>		
Calypso Coffee <i>Coffee Liqueur, Espresso, Cream</i>		
French Coffee <i>Brandy, Espresso, Cream</i>		

B E E R

Draught Beer		
Guinness	€3.70	€7.00
Smithwicks	€3.70	€7.00
Moretti	€4.00	€7.50
Heineken	€3.80	€7.30
Rye River IPA	€3.50	€6.30

Bottles		
Heineken Lager (330ml)		€6.90
Corona Lager (330ml)		€6.90
Peroni G.F.		€7.30
Coors Light		€6.90
Foxes G.F.		€7.30
Bulmers (pint)		€7.50
Bulmers (330ml)		€6.90
Orchard Thieves (330ml)		€6.90
Orchard Thieves (pint)		€7.50

ALCOHOL FREE DRINKS

Alcohol Free Beer	
Erdinger 0% (pint bottle)	€7.00
Heineken 0% (330ml)	€6.50
Guinness 0%	€6.70
Corona 0%	€6.50

Hold Your Horses / Alcohol Free Cocktails €11	
Black Berry Mule <i>Clean&Co Agave Spirit, Blackberry Syrup, Lime Juice, topped with Ginger Beer.</i>	

Black Barrell <i>Clean&Co Whiskey, Black Tea and Vanilla Syrup, Lemon Juice, Bitters.</i>	
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Virgin Daiquiri <i>Captain Morgan O Rum, Strawberry Puree, Lime Juice, Strawberry Syrup.</i>	
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Passionate <i>Passion Fruit Purée, Pineapple Juice, Lime Juice, Vanilla Syrup, topped with White Lemonade.</i>	
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Virgin Berry Gin Smash <i>Tanqueray O Gin, Lemon Juice, Mixed Berries, Mint Leaves, Sugar Syrup.</i>	
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Orange & Rosemary Spritz <i>Tanqueray O Gin, Fresh Orange Juice, Lemon Juice, Rosemary, Sugar Syrup, topped with Soda Water.</i>	
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All Soft Drinks and Tonics	€3.50
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