

# Club Kitchen

BRUNCH & LUNCH [Served 10:30 - 17:00]



## BRUNCH

€14

[10:30AM - 12:30PM]

### FREE-RANGE SCRAMBLED EGGS

Spinach, Smoked Salmon, Toasted Muffin

### BRIOCHE FRENCH TOAST

Dry-cured Bacon, Blueberries, Maple Syrup

### BREAKFAST BLAA

Jumbo Sausage, Dry-cured Bacon, Black & White Pudding, Fried Egg, Floury Bap

## ALL DAY DINING

### SOUP OF THE DAY

€8

### TOMATO & BURRATA BRUSCHETTA

€9

Sourdough Garlic Bread

### FRANK'S HOT OR KOREAN-STYLE CHICKEN WINGS

€12

### THE CLUB CHOWDER

€13

A rich creamy chowder filled with the best fresh & smoked seafood

## BOWLS & SALADS

€16

### ASIAN SALMON BOWL

Miso-glazed Salmon, Brown Rice, Charred Broccoli, Cucumber, Carrots, Scallions, Sesame Dressing, Miso Chilli Drizzle

### VEGAN BOWL

Harissa Chickpeas, Brown Rice, Baby Spinach, Red Cabbage, Cucumber, Avocado, Pickled Pink Ginger and Tahini Dressing

### CHICKEN CAESAR

Crispy Bacon, Aged Parmesan & Brioche Croutons

## SANDWICHES

### THE CLUB TOASTED SPECIAL

€12

Ham, Dubliner Cheese, Tomato & Onion on Sourdough, Crisps

### CAESAR WRAP

€12

Crispy Chicken, Crispy Bacon, Cos Lettuce, Caesar Dressing, Parmesan

### FALAFEL WRAP

€12

Lettuce, Red Cabbage, Tomato, Pickled Onion, Labneh, Tahini Dressing

Add House Fries or a Mug of Soup to any Sandwich

€5

## THE FAVOURITES

### CRISPY CHICKEN

€20

Chipotle Mayo, Lettuce, Tomato, Onion, Spicy Slaw, Served on Focaccia with Fries

### DRY-AGED BEEF BURGER

€20

Red Cheddar, Relish, Lettuce, Gherkins, Fries

### BEER-BATTERED HADDOCK

€22

Crushed Peas, Tartare Sauce, Fries

### STEAK SANDWICH

€25

Sautéed Mushrooms & Onions, Mixed Leaf, Pepper Sauce and Fries

*Culinary craft - Timeless taste*

## ITALIAN CORNER

€16

### HOUSE SPECIAL MARGHERITA

Mozzarella, Tomato Sauce

### CHORIZO, PEPPERONI & MOZZARELLA SOURDOUGH PIZZA

### CHEF'S PASTA OF THE DAY

### PUMPKIN RAVIOLI (V)



## SIDE DISHES

€6

### HOUSE SIDE SALAD

### HOME FRIES

### PARMESAN & TRUFFLE MAYO FRIES

### ONION RINGS

### SPICY SLAW

## DESSERTS

€8

### CHOCOLATE BROWNIE

### MIXED BERRY CRUMBLE

with Vanilla Ice Cream

### CLUB SUNDAE

Vanilla Scoops, Brownie Bits, Chocolate Sauce & Whipped Cream

### BAKED CHEESECAKE

- Crème Brulée

Or Choice of Sauce:

- Chocolate

- Pistachio



## BUBBLES

<b>Prosecco, Frizzante</b>	€10	€45
<i>Fizzante Brut, Italy - Notes: Light, fruity, festive. Pairs with appetizers, sushi</i>		
<b>Grande Cuvee 1531</b>	€11	€66
<i>France - Notes: Creamy mousse, citrus zest. Pairs with canapes, fried foods.</i>		
<b>Champagne Henri Goutorbe</b>	€19	€99
<i>France - Notes: Apple, brioche, fine bubbles. Pairs with caviar, oysters.</i>		

## WHITE WINE

<b>Cheval Imperial</b>	€10	€40
<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>		
<b>Grecanico Pinot Grigio</b>	€11.50	€45
<i>Terre Siciliane IGT - Notes: Dry, floral, with almond hints. Great with antipasti and grilled vegetables.</i>		
<b>Beringer Chardonnay</b>	€12	€49
<i>Napa Valley, California, U.S.A. - Notes: Rich and oaky. Ideal with grilled salmon, lobster, or creamy pasta.</i>		
<b>Mar de Frades Albarino</b>	€12	€50
<i>Rias Baixas, Spain - Notes: Saline with stone fruit. Pairs with grilled prawns and paella.</i>		
<b>Craggy Range</b>	€13.50	€55
<i>Sauvignon Blanc, Hawkes Bay, New Zealand - Notes: Tropical fruit and citrus zest. Great with seafood, feta, and light pastas.</i>		

## RED WINE

<b>Masi Malbec</b>	€10	€40
<i>Argentina - Notes: Fresh and vibrant with plum and cherry. Great with grilled sausages or pizza.</i>		
<b>Cheval Imperial Merlot</b>	€10	€40
<i>France - Notes: Juicy red berries and soft tannins. Pairs well with roast chicken and tomato-based pasta.</i>		
<b>Chateau St Michelle</b>	€12	€48
<i>Cabernet Sauvignon Columbia Valley, USA - Notes: Blackberry, cocoa, and cedar. Excellent with steak or grilled portobello.</i>		
<b>Lopez de Haro</b>	€12	€48
<i>Spain - Notes: Smooth with hints of oak and cherry. Great with grilled meats or manchego.</i>		
<b>Monte Santoccio Valpolicella Ripasso</b>	€17	€68
<i>Valopolocella Ripasso - Notes: Dried cherry and spice. Enjoy with grilled lamb or aged cheeses.</i>		

## ROSÉ WINE

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

## COCKTAILS

### Aperitif Cocktails

<b>Bellini</b>	€15
<i>Passionfruit or Raspberry, Prosecco</i>	
<b>Mimosa</b>	€18
<i>Fresh Orange Juice, Champagne</i>	
<b>French 75</b>	€20
<i>Gin, Lemon Juice, Sugar Syrup, Champagne</i>	
<b>Royal Aperol</b>	€20
<i>Aperol, St. Germain Liqueur, Champagne, Soda Water</i>	

### Spritz

<b>Aperol Spritz</b>	€13
<i>Aperol, Soda Water, Prosecco</i>	
<b>Sarti Spritz</b>	€15
<i>Sarti, Soda Water, Prosecco</i>	
<b>Hugo Spritz</b>	€15
<i>Elderflower Liqueur, Soda Water, Prosecco</i>	
<b>When Life Gives You Lemons</b>	€15
<i>Absolut Citron, Limoncello, Lime Juice, Lemonade</i>	
<b>Pink Pony Club</b>	€15
<i>Absolut, Strawberry Puree, Soda Water, Prosecco</i>	

### Signature Cocktails

<b>The Steeplechaser</b>	€15
<i>Lambs Spiced Rum, Pineapple Juice, Coconut Liqueur, Lime Juice, Cocktail Foam</i>	
<b>Dazzle</b>	€15
<i>Absolut Vodka, Hibiscus Syrup, Lemon Juice, Egg White</i>	
<b>Sea The Stars</b>	€15
<i>Roku Gin, Triple Sec, Amaretto, Galliano, Lemon Juice</i>	
<b>The Bourbon Derby</b>	€15
<i>Makers Mark, Butterscotch Liqueur, Peach Syrup, Lemon Juice, Egg White</i>	
<b>The Club Cosmo</b>	€15
<i>Absolut Citron, Triple Sec, Crème de Mure, Cranberry Juice, Lime Juice</i>	

### Dessert Cocktails

<b>After Eight</b>	€13
<i>Crème de Menthe, White Cacao, Cream</i>	
<b>Amaretto Sour</b>	€13
<i>Amaretto, Orgeat Syrup, Lemon Juice, Egg White</i>	
<b>Espresso Martini</b>	€13
<i>Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee</i>	

## LIQUEUR COFFEES

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



## BEER

### Draught Beer

<b>Guinness</b>	€3.70	€7.00
<b>Smithwicks</b>	€3.70	€7.00
<b>Moretti</b>	€4.00	€7.50
<b>Heineken</b>	€3.80	€7.30
<b>Rye River IPA</b>	€3.50	€5.80

### Bottles

<b>Heineken Lager (330ml)</b>	€6.90
<b>Corona Lager (330ml)</b>	€6.90
<b>Erdinger Weiss (500ml)</b>	€7.00
<b>Peroni G.F.</b>	€7.30
<b>Coors Light</b>	€6.90
<b>Foxes G.F.</b>	€7.30
<b>Bulmers (500ml)</b>	€7.50
<b>Bulmers (330ml)</b>	€6.90
<b>Orchard Thieves (330ml)</b>	€6.90
<b>Orchard Thieves (500ml)</b>	€7.50

## ALCOHOL FREE DRINKS

### Alcohol Free Beer

<b>Erdinger 0% (500ml)</b>	€7.00
<b>Heineken 0% (330ml)</b>	€6.50
<b>Guinness 0%</b>	€6.70
<b>Corona 0%</b>	€6.50

### Hold Your Horses / Alcohol Free Cocktails €10

<b>Passionate</b>	€10
<i>Pineapple Juice, Lime Juice, Passionfruit, Vanilla Syrup</i>	
<b>Shirley Temple</b>	€10
<i>Premium Ginger Ale, Grenadine</i>	
<b>Virgin Mojito</b>	€10
<i>Lime Juice, Mint Syrup, Soda Water</i>	

### Soft Drinks

<b>Coca Cola</b>	€3.50
<b>Diet Coke</b>	€3.50
<b>Coke Zero</b>	€3.50
<b>7up</b>	€3.50
<b>Diet 7up</b>	€3.50
<b>Club Orange</b>	€3.50
<b>Club Lemon</b>	€3.50
<b>Fever Tree Indian Tonic</b>	€3.50

### London Essence Selection

<b>Indian Tonic Water</b>	€3.50
<b>Blood Orange &amp; Elderflower Tonic</b>	€3.50
<b>Peach &amp; Jasmine Soda</b>	€3.50
<b>Grapefruit &amp; Rosemary Soda</b>	€3.50
<b>Pink Grapefruit Soda</b>	€3.50
<b>Ginger Ale</b>	€3.50
<b>Ginger Beer</b>	€3.50
<b>Premium Soda</b>	€3.50