

THE MET

OUR FOOD STORY

Welcome to The Met, we as a kitchen team strive for simplicity in our menus and elegance in our presentation. In Cork we have some of the finest ingredients in the world and we believe in sourcing as much of our produce as possible from local suppliers. We have sought out the finest ingredients from people who are as passionate about food as we are. From the land and the sea, from our producers and suppliers, our menu is made up of many hands working together to maintain and uphold our traditions, new and old.

Our vision is for a great dining experience made up of the perfect balance of simplicity, professionalism and warmth. All our beef is handpicked 100% Irish to ensure the most succulent beef every time. If you have any allergies or intolerances please let us know and we can provide you with our allergen information booklet and we will endeavour to tailor a dish to suit your needs. So sit back, relax and let our passionate team take care of those who matter most; you, our guest.

SIDES

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| GRATIN DAUPHINOISE | €5 |
| SWEET POTATO FRIES | €5 |
| ROASTED AUBERGINE WITH SHAVED PARMESAN | €5 |
| MIXED TOMATO AND BASIL HOUSE SALAD | €5 |
| GARLIC ROASTED VIOLET POTATOES | €5 |
| BUTTERED OR CREAMED SPINACH | €5 |

STARTERS

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| SOUP DE JOUR | €6 |
| PARMESAN CHEESE SHORTBREAD BISCUIT spring vine tomato compote and goats cheese mousse | €10 |
| SAFFRON RISOTTO finished with shaved Parmesan | €10 |
| SMOKED SALMON with a tarragon crème fraiche | €10 |
| ROASTED ASPARAGUS, SMOKED BACON CRISP crispy egg finished with a silky Hollandaise sauce | €10 |
| BURRATA candied orange peel, rocket and roasted cashew nuts | €12 |
| PAN SEARED SCALLOPS corn puree, sauté shitake mushrooms, cress | €12 |

MAIN COURSES

CATCH OF THE DAY, PLEASE ASK YOUR SERVER

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| 8HR BRAISED BEEF SHORT RIB soy and ginger glaze and a sweet carrot puree | €20 |
| PAN FRIED FILLET OF HAKE crispy kale, black pudding grits and a white wine cream sauce | €20 |
| PAN FRIED FILLETS OF SEABASS sweet potato puree and crisp, lemon emulsion | €22 |
| CHARGRILLED 10OZ RIBEYE STEAK sauté mushrooms, Jameson whiskey peppercorn sauce | €24 |
| DEREK MCCARTY'S GRASS FED 8OZ FILLET OF HEREFORD BEEF confit tomatoes and a rosemary jus | €30 |

DESSERTS

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| PETIT CHOUX BUNS hazelnut ice cream, warm chocolate sauce | €8 |
| CLASSIC PECAN PIE with a dollop of vanilla cream | €8 |
| ALMOND AND RASPBERRY BAKEWELL TART | €8 |
| STRAWBERRY MILLE FEUILLE mascarpone cream | €9 |





WHITE WINE

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| SANT ELISA PINOT GRIGIO, VERONA 2017 Italy – Pinot Grigio | €6.50 | €25 |
| DOMAINE MONTROSE CHARDONNAY 2017 France – Chardonnay | €7.50 | €28 |
| SAUVIGNON VDP 2017, DOMAINE DE LA VINCONNIERE, LOIRE VALLEY France – Savignon Blanc | €7.50 | €27 |
| ALBARINO, ATLANTIC WAY, DO RIAS BAIXAS 2017 Spain – Albarino | | €32 |
| FANTINI CASALE PECORINO, TERRE DI CHIETI, IGT 2017 Italy – Pecorino | | €33 |
| POUILLY FUMÉ, DOMAINE GILLES CHOLLET, LOIRE VALLEY 2017 France – Pouilly Fume | | €37 |
| DOMAINE THOMAS & FILS, SANCERRE, LOIRE VALLEY 2017 France – Sancerre | | €41 |
| CHABLIS 1ER CRU, WILLIAM FEVRE "MONTMAINS" 2015 France – Chablis | | €73 |

CHAMPAGNE

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| PROSECCO "SGAJO" PERLAGE NV Italy – Prosecco | €7 | €37 |
| MOËT & CHANDON France – Champagne | €15 | €87 |
| VEUVE CLICQUOT France – Champagne | | €97 |
| DOM PERIGNON 2009 France – Champagne | | €331 |

RED WINE

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| MAIN A MAIN, CABERNET SAUVIGNON, IGP PAYS D'OC 2017 France – Cabernet Sauvignon | €6.50 | €25 |
| CROIX DES VENTS MERLOT PAYS D'OC IGP 2017 France – Merlot | €7.50 | €27 |
| LA SYRAH D'OGIER IGP "LA ROISNE" DOMAINE OGIER 2016 France – Syrah | €7.50 | €28 |
| LE PARADOU GRENACHE 2016 France – Grenache | | €31 |
| LES DEUX COLS, COTES DU RHONE "CUVEE D'ALIZE" 2016 France – Carignan, Cinsault | | €32 |
| LA CHEVALIERE CABERNET SAUVIGNON 2017 France – Cabernet Sauvignon | | €39 |
| MUGA RIOJA 2014 Spain – Rioja | | €41 |
| MARQUES DE RISCAL RESERVA RIOJA 2014 Spain – Rioja | | €45 |
| PETIT CORBIN-DESPAGNE, SAINT-EMILION GRAND CRU, BORDEAUX 2011 France – Lustrac | | €48 |
| LA RÉSERVE DE LÉOVILLE BARTON, ST JULIEN, BORDEAUX 2014 France – Bordeaux | | €77 |
| CHÂTEAU SIRAN, MARGAUX CRU BOURGEOIS, BORDEAUX 2012 France – Bordeaux | | €86 |

ROSÉ

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| WHISPERING ANGEL 2017 France – Rose | | €53 |
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