

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.

ALLERGENS:

Eggs (E), Milk Products (D), Shellfish (SH), Molluscs (MO), Fish (F), Peanuts (P), Sesame (SE), Soya (SO), Sulphur Dioxide (SUL), Nuts (N), Gluten (GL), Celery (CL), Mustard (MU), Lupin (L)

EARLY BIRD PRE THEATRE DINNER MENU

2 COURSES €25

3 COURSES €30

STARTERS

SOUP DE JOUR CL, D

GOLDEN FRIED CHICKEN CROQUETTE
wilted rocket, thyme aioli GL, M, D, E

SAFFRON RISOTTO
finished with shaved Parmesan CL, D

BOSTON PRAWNS
topped with a classic Marie Rose sauce,
shredded baby gem lettuce, lemon F, MO, D, E, MU, SUL

MAIN COURSES

8OZ MC CARTY'S BEEF BURGER,
tomato relish, crisp lettuce beef tomato and Swiss cheese
served on a sweet brioche bun, French fries D, GL, E

PAN SEARED CHICKEN SUPREME
carrot puree, crushed baby potatoes and a red wine jus SUL, D, CL

PAN FRIED FILLET OF HAKE
champ mash, smoked bacon and garden pea fricassee,
white wine cream F, D

SWEET POTATO GNOCCHI
wilted spinach and shaved parmesan D, GL

DESSERTS

CHOCOLATE AND HAZELNUT BROWNIE
vanilla bean ice cream E, D, N, GL

MIXED BERRY ETON MESS
with fresh cream and strawberries E, D

SELECTION OF ICE CREAM
chocolate soil D, G, N



WHITE WINE

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 – Sauvignon 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

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

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 – Listrac

€48

LA RÉSERVE DE LÉOVILLE BARTON,
ST JULIEN, BORDEAUX 2014
France – Bordeaux

€77

CHÂTEAU SIRAN, MARGAUX CRU
BOURGEOIS, BORDEAUX 2012
France – Bordeaux

€86

ROSÉ

WHISPERING ANGEL 2017
France – Rose

€53