

THE MET

# Dinner Menu

Served daily from 17.00, last  
orders 21.15


**SAMPLE MENU SUBJECT TO CHANGE**

## Starters

### Daily Chef's Speciality Soup

Buckley's Brown Soda Bread, Irish Salted Butter | 8 

### Ardsallagh Goat's Cheese in Filo

Olive & Red Pepper Salsa, Spinach & Beet Salad, Salsa Verde | 12 

### English Market Chicken Wings

Gochujang BBQ, Miso Yogurt, Asian Slaw | 12

### Macroom Buffalo Cheddar Arancini

Almond & Pepper Romesco Sauce, Pickled Fennel & Apricot Salad | 13 

### West Cork Monkfish Scallopini

Lemon & Chili Sprouting Broccoli, Wild Garlic & Hazelnut Pesto | 14.5

### Charred Scallops

Pea Purée, Roasted Cauliflower & Apples, Grapefruit Gremolata | 18.5

## Main Courses

### Roasted Squash & Orange Salad

Puy Lentil, Pickled Fennel, Coriander & Mustard Dressing | 15 

### Seared Chili Tempeh

Potato Rissoles, Charred Sprouting Broccoli, Wild Mushroom, House Peanut Rayu | 21 

*Add Grilled Halloumi, Prawns or Chicken to any of the "Main Courses" Above | 5*

### Double Irish Hereford Beef Burger

Streaky Bacon, Chopped Burger Sauce, Truffle Mayonnaise | 21

### English Market Chicken Supreme

"Bourguignon", Paris Mushroom, Smoked Bacon, Roast Potatoes | 22

### Irish Venison Rump

Wilted Kale, Coffee Roasted Carrots, Fondant Potato, Spring Berry Jus | 25

### Market Fish of the Day

Please Ask Your Server | 32 Supplement Applies for Inclusive Packages | 9

## From the Grill

9 OZ SWORDFISH STEAK | 32

8 OZ HEREFORD SIRLOIN STEAK | 35

Supplement Applies for Inclusive Packages | 9

## 10 OZ PORK TOMAHAWK | 25

Served with Roast Potatoes, Grilled Flat Mushroom, Wilted Young Spinach & Crispy Onions  
Choice of Peppercorn Sauce, Blue Cheese Sauce or Garlic Butter.  
Add grilled prawns to any of the "from the grill" dishes above | 6

### Sides

**Baby Mixed Leaf Salad** with Elderflower Dressing | 4.5

**Skinny French Fries** with Truffle Mayonnaise | 5

**Crispy Roast Potatoes** with a Chimichurri Salsa | 5

**Seasonal Vegetables** with Irish butter | 5

"Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience, and we will endeavour to meet your specific needs." An allergen specific menu is available for consultation shall you need to see it. All our beef is 100% Irish and fully traceable to the farmer & our seafood is sustainably caught & landing in our kitchen daily.



This dish has been created to contribute to our Zero Food Waste Targets. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter.

