



# THE MET

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## Starters

Daily Speciality Soup, Buckley's Brown Soda Bread & Irish Salted Butter | 8€ | 1, 4, 5, 10, 12, 15, 25 

Asian Style Bacon & Cabbage, Gochujang Glazed Pork Belly, Kimchee Cabbage & Ponzu Dip | 13€ | 5, 7, 10, 11, 13,  
Cashew Dip Mille Feuille, Baba Ghanoush, Grilled Aubergines & Saffron Marinated Courgettes | 13€


| 3, 5, 10, 18, 26, 28 

English Market Chicken Wings, Chipotle Glaze, Lime Sour Cream & Summer Slaw | 13€ | 1, 2, 3, 5, 10, 12, 13

Charred Scallops, Pea Purée, Roasted Cauliflower & Apples & Grapefruit Gremolata | 19€ | 6 *supplement on package* 1,  
3, 5, 7, 8, 9, 26

## Main Courses

Summer Greens & Feta Salad, Roasted Squash, Toasted Almonds, Pickled Cucumbers & Tatziki | 17€

| 1, 3, 5, 10, 11, 16, 26, 27, 29 

Grilled Aubergine Charlotte, Slow Roasted Tajine of Summer Vegetables, Fregola & Tzatziki | 21€ | 1, 3, 4, 5, 12, 27 

Add Grilled Halloumi, Prawns or Chicken to any of the Dishes Above | 6€ |

Double Irish Hereford Beef Burger, Streaky Bacon, Gem Lettuce, Beef Tomato & Chopped Burger Sauce | 22€

| 1, 2, 3, 4, 5, 10, 12, 25

Duck Breast "rosé", Charred Peaches, Globe Artichokes, Roast Potatoes & Salsa Verde | 32€ | 1, 5, 26

Warm Tuna "Rare" Nicoise, Summer Beans, Olives, Baby Potatoes, Red Onions & Sun Kissed Tomato Salsa | 35€ 

- 10 *supplement on package* | 1, 3, 5, 7, 26, 27, 29

## From the Grill

8 OZ HEREFORD SIRLOIN STEAK | 36€ | / 10 *supplement on package* 1, 4, 5, 7, 12, 13, 15, 25

Served with Roast Potatoes, Grilled Flat Mushroom, Summer Greens, Onion Rings & a Choice of Peppercorn Sauce,  
Blue Cheese Sauce or Garlic Butter. Add grilled prawns | 6€ |

FISH OF THE DAY | 29€ | - Please ask your server for details 1, 4, 5, 7, 12, 13, 15, 25


## Sides


Baby Mixed Leaf Salad with Elderflower Dressing | 5.50 Seasonal Vegetables with Irish butter | 5.50€

Skinny French Fries with Chopped Burger Sauce | 5.50 Crispy Roast Potatoes with Garlic Butter | 5.50€

## Desserts

Mac Curtain Street Iconic "Swiss Roll", West Cork Strawberries, Crushed Meringue & Wild Berry Sorbet | 10€

| 1, 2, 5, 10, 12, 16 

Sticky Tunisian Orange & Almond Cake, Candied Orange, Passion Fruit Curd & Mango Sorbet | 10€ | 1, 2, 5, 12, 16 

Pistachio Crème Brûlée, Burnt Muscovado, Homemade Biscotti & Fresh Raspberries | 10€ | 1, 2, 5, 12, 16, 22, 24, 25 

Murphy's & Chocolate Cake, Coffee Custard, Candied Hazelnuts & Vanilla Ice Cream | 10€ | 1, 2, 10, 12, 24

Platter Of Irish Cheeses, Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie | 13€ |

Served with dried Figs, Crispbread & Crackers, Black Irish Apple "Butter" 1, 5, 10, 12, 25

Supplement Applies for Inclusive Packages | 3€ |



## Allergens

(1) Milk Products (2) Eggs (3) Mustard (4) Celery (5) Sulphur Dioxide (6) Lupin (7) Fish (8) Molluscs (9) Crustaceans (10) Soya (11) Sesame (12) Gluten Wheat (13) Gluten Barley (14) Gluten Rye (15) Gluten Oats (16) Almonds (17) Brazil Nut (18) Cashew (19) Macadamia Nut (20) Peanuts (21) Walnuts (22) Pistachio Nut (23) Pecan Nut (24) Hazelnut (25) Ask Gluten Free (26) Gluten Free (27) Vegetarian (28) Vegan (29) Ask Vegan

All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish and all our seafood is sustainably caught. 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.

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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.

