

# THE METROPOLE Est. HOTEL 1897

#### **STARTERS**

Homemade Seasonal Soup, Buckley's Bakery Brown Soda Bread & Glenilen Butter | € 8



1, 2, 4, 5, 10, 11, 12, 15, 25, 28

Terrine of Wild Irish Venison, Apricot & Pistachio, Plum Ketchup | € 12



1, 3, 4, 5, 22, 26

Cauliflower Croquettes, Garlic Aioli, Pickles, Chimichurri | € 12 🥀



3, 5, 10, 12, 28

English Market Duck Wings, Spicy Soy & Sesame Dressing, Fresh Scallions | € 13

1, 3, 5, 10, 11, 12, 13

Castletownbere Crab Claws in a Lime & Soy Butter, Fresh Scallions, Toasted Sesame | € 17

1, 3, 5, 7, 9, 10, 11, 26

Supplement Applies for Inclusive Packages | € 6

### MAIN COURSES

Warm Winter Salad, Pickled Barley, Squash, Pickles, Walnuts, Ardsallagh Goat's Cheese, Apple Molasse



1, 3, 4, 5, 13, 21, 28, 29

Add Grilled Halloumi, Prawns or Chicken to any of the Dishes Above | € 6 | 1,5,9





Double Irish Hereford Beef Burger, Maple Bacon, Gem Chiffonnade, Bandon Cheddar, Aioli, Pickled Chilis | € 22

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

Wild Atlantic Cod, Baby Potatoes, Samphire & Broccolini, Bergamot Beurre Blanc | € 28 1, 4, 5, 7, 26

Duck Breast "Rosé", Charred Hispi Cabbage, Jerusalem Artichoke, Roast Potato, Berry Jus | € 30 1, 5, 26

# FROM THE GRILL

Fish of the Day | € 32 1, 4, 5, 7, 12, 13, 15, 25

Supplement Applies for Inclusive Packages | €8

Butcher's Cut of the Day | Market Price 1, 3, 4, 5, 7, 12, 13, 15, 25

Served with Pressed Potato Pavé, Kale & Wild Mushroom Fricassee & a Choice of Peppercorn Sauce, Blue or Garlic Butter

Supplement Applies for Inclusive Packages / € 12

Add Grilled Prawns to Any of the From the Grill" Dishes Above | € 6

### **SIDES**

Baby Mixed Leaf Salad with Winter Pickles & Caramelised Apple Dressing | € 5.50 | 5, 26

Skinny French Fries with Hot Sauce, Garlic Aioli & Parmesan | € 5.50 | 1, 2, 3, 25

Crispy Roast Potatoes with Chimichurri | € 5.50 | 5, 25

Parsnips & Carrots with Togarashi & Miso & Lime Butter | € 5.50 | 1, 3, 5, 26

### **DESSERTS**

Mac Curtain Street Iconic "Swiss Roll", Crushed Meringue & Mulled Berry Compote, Winter Berry Sorbet | € 10

1, 2, 5, 10, 12, 16, 27

Croissant & Cranberry Bread & Butter Pudding, Cinnamon Anglaise, Vanilla Ice Cream | € 10 👍



1, 2, 5, 10, 12, 16, 27

West Cork Yogurt Panna Cotta, Blackberries & Lime, Hazelnut Brittle | € 10

1, 24, 26, 27

Signature Chocolate Fondant, Coffee Custard, Black Forest Garnish | € 10

1, 2, 5, 10, 12, 16, 27

Platter Of Irish Cheeses, Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie | € 14.50 Served with dried Figs, Crispbread & Crackers, Black Irish Apple "Butter", Walnuts | 1, 3, 4, 5, 10, 12, 14, 21, 26

Supplement Applies for Inclusive Packages | € 4.50



"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.

### 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



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.

