



THE METROPOLE
Est. HOTEL 1897



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Lunch 12pm – 4pm

Soup of the Day €10

Served with Buckley's Bakery Brown Soda Bread & Glenilen Butter
(1, 2, 3, 4, 5, 12, 15, 25, 27)

Pear & Gorgonzola Flat Bread €13

Homemade Flat Bread, Gorgonzola, Topped with Chilis, Pistachios & Drizzle with Honey
Served with Baby Leaves & Pickles Salad and Keogh's Crisps
(1, 2, 3, 5, 12, 22, 27)

Classic Croque Monsieur €14.5

Classic Ham & Cheese Toasted Sandwich With Pickled Red Onions & a Béchamel Sauce
Served with Baby Leaves & Pickles Salad and Keogh's Crisps
(1, 3, 5, 12, 15)

Roast Turkey & Honey Glazed Ham Sandwich €14.5

Toasted Doorstep Bread, Wicklow Baun Brie, Cranberry Chutney and Apricot and Herb Stuffing, Served with Roast Turkey Gravy, Pickled Vegetable Salad and Keogh's Crisps
(1, 3, 5, 12, 16, 25, 27)

Add a Cup of Homemade Soup €5.5

(1, 3, 4, 5, 26, 27)

Warm Winter Salad €17.5

Pickled Barley, Squash, Walnuts, Ardsallagh Goat's Cheese, Winter Leaves, Apple Molasses
(3, 5, 13, 21, 28)

Classic Chicken Ceasar Salad €18.5

Grilled Chicken Supreme & Bacon with Parmesan in a Creamy Ceasar Mayonnaise Served with Cos Lettuce, Croutons and a Soft-Boiled Egg
(1, 2, 3, 5, 7, 12, 25)

Beef and Guiness Stew €19.5

Honey Roasted Vegetables, Crispy Baby Potatoes, Doorstep Bread
(1, 3, 4, 5, 12, 25)

English Market Chicken Burger €19.5

Buttermilk Marinated Chicken, Garlic Aioli, Pickle Chili, Gem Chiffonade, Gherkin Served with Baby Leaves & Pickles Salad and Potato Wedges
(1, 2, 3, 5, 12, 25)

Potato Wedges with Lime & Miso Mayonnaise €6

(2, 3, 5, 10)

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.

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