

Early Bird

Main Courses

Warm Spring Vegetable Salad

*Violet Potatoes, Snap Peas, Pickles, Toasted Walnuts, Cashel Blue, Apple Molasses, Fresh Herbs
(1, 2, 3, 4, 5, 13, 21, 25,)*

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

Spiced Cauliflower

Puree, Pickled Leaves, Pickled Cauliflower, Orange Dressing (3, 5, 10, 28)

Double Irish Hereford Beef Burger

Maple Bacon, Gem Chiffonnade, Bandon Cheddar, Aioli, Pickled Chilis (1, 2, 3, 4, 5, 10, 12, 25)

Wild Atlantic Hake

Warm Tartar Sauce, Caramelised Turnip, Peas, Baby Gem (1, 4, 5, 7, 26)

Slow Braised Featherblade of Irish Beef

Choux Farcis, Horseradish, Spinach & Black Garlic Emulsion, Peppered Jus (1, 2, 4, 5, 26)

Butcher's Cut Of The Day I Supplement 12

*Pressed Potato Pave, Kale & Wild Mushroom Fricassee & a Choice of Peppercorn Sauce or Garlic Butter
(1, 3, 4, 5, 7, 12, 13, 15, 25)*

Sides

Baby Mixed Leaf Salad

Fresh Pickles Caramelised Apple Dressing | 5.50 (5, 26)

Crispy Baby Potatoes

Chimichurri | 5.50 (5, 12, 25)

Skinny French Fries

*Hot Sauce, Garlic Aioli & Parmesan | 5.50
(1, 2, 3, 5, 10, 11, 12, 26)*

Parsnips & Carrots

Togarashi & Miso & Lime Butter | 5.50 (5, 10, 27)

Desserts

Luker 80% Dark Chocolate Delice

Sauternes Poached Pear, Malted Barley Brittle, E.V.O. (1, 2, 5, 10, 12, 13, 25, 27)

Apple & Olive Oil Sponge

Crème Anglaise, Toasted Walnut, Berry Sorbet (1, 2, 5, 10, 12, 21, 25, 27)

Black Treacle Tart

Vanilla Infused Mascarpone (1, 2, 5, 12, 27)

Platter Of Irish Cheeses,

*Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie Served With Dried Figs,
Crispbread & Crackers, Black Irish Apple "Butter", Walnuts
(1, 5, 12, 13, 14, 26, 27)*

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	



THE METROPOLE
Est. HOTEL 1897



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