



THE METROPOLE
Est. HOTEL 1897

DINNER MENU

Starters

BEST OF WEST CORK SEAFOOD CHOWDER €13 Buckley's Bakery Brown Soda Bread & Glenilen Butter. (1, 2, 3, 4, 5, 10, 11, 12, 25)	CHIPOTLE BBQ PORK BELLY €14 Grilled Peaches, Asian Shaved Vegetables, Pistachio Dukkha. (3, 4, 5, 10, 11, 12, 22, 26)
ASIAN STYLE CHICKEN WINGS €13 Sticky Ponzu Sauce, Fresh Scallions, Chilli Peanut Crisp, Sesame. (1, 2, 5, 7, 10, 11, 12, 20, 27)	GLENMAR SEAFOOD CROQUETTE €14 House Garlic Aioli, Chimichurri, Pickled Red Onions (1, 2, 3, 4, 5, 7, 12)
COOL SUMMER SALAD €13 Compressed Tomatoes, Bitter Leaves, Irish Strawberries, Macroom Bocconcini, Elderflower and Mint Dressing. (1, 3, 5, 26, 27)	PRAWNS PIL-PIL €16 Pickled Fennel, Tomato Chutney, Extra Virgin Olive Oil, Focaccia (1, 4, 5, 9, 12, 25)

Main Courses

CLASSIC TUNA NIÇOISE €23 Confit Yellowfin Tuna, Olives, Sun Dried Tomatoes, Crispy Potatoes, Baby Gem, Truffled Egg, Extra Virgin Olive Oil. (2, 3, 5, 7, 26)	SUMMER VEGETABLE RATATOUILLE €21 Tomato, Olive Oil, Basil, Pecorino and Pickled Red Onion Salad, French Fries. Add Grilled Halloumi, Prawns or Chicken €5 (3, 4, 5, 12, 25, 28)
ENGLISH MARKET CHICKEN "PARMIGIANA" €23 Fresh Pappardelle Pasta, Slow Cooked Tomato Sauce, Basil, Confit Tomatoes. (1, 2, 3, 4, 5, 12, 25, 26)	12 HOUR BRAISED ANGUS BEEF BRISKET €25 Creamy Polenta, Charred Sweetcorn, Rocket, Crispy Onions, Braising Jus. (1, 3, 4, 5, 12)
DOUBLE 4OZ IRISH HEREFORD BEEF BURGER €25 Maple Bacon, Gem Chiffonnade, Bandon Cheddar, Aioli, Pickled Chilli. (1, 2, 3, 4, 5, 12, 25)	CHARGRILLED TANDOORI MONKFISH €32 Strained Herb Yogurt, Lemon Roasted Courgettes, Tomato Chutney, Fermented Flatbread. (1, 3, 4, 5, 7, 10, 11, 12, 25)
BUTCHER'S CUT OF THE DAY MARKET PRICE Chimichurri, BBQ'd Bitter Greens, Fresh Salad, French Fries. (1, 3, 4, 5, 12, 13, 15, 25)	
Supplement applies for Inclusive Packages €16	

Sides €5.50

BABY MIXED LEAF SALAD WITH FRESH PICKLES Caramelised Apple Dressing (3, 4, 5, 26, 28)
SKINNY FRENCH FRIES House Hot Sauce, Aioli & Parmesan (1, 2, 3, 5, 10, 11, 12, 26)
CRISPY BABY POTATOES Sumac Crème Fraiche. (1, 3, 4, 5, 12)
BUTTERED SUMMER GREENS Togarashi, Miso & Lime Butter (3, 4, 5, 10, 11, 27)

Desserts €10.50

IRISH YOGURT & LIME PANNACOTTA Irish Strawberries, Tarragon, Honeycomb. (1, 5, 12, 25, 27)
MET SIGNATURE SUMMER TRIFLE Summer Berries, Prosecco Jelly, White Chocolate Mousse, Ginger, Macadamia. (1, 5, 10, 12, 19, 25, 27)
PASSION FRUIT AND BERGAMOT CUSTARD TART Exotic Fruit Sorbet, Caramelised White Chocolate (1, 2, 5, 10, 12, 27)
LEMON & ELDERFLOWER CRÈME BRULÉE Fresh Raspberries, Citrus Sorbet, Shortbread (1, 2, 5, 12, 25, 27)
PLATTER OF IRISH CHEESES Rockfield Sheep's Cheddar, St. Tola Goat's Cheese, Wicklow Baun Brie Served With Dried Figs, Crackers, Black Irish Apple "Butter". Supplement €4.50 (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.

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.