



THE METROPOLE  
Est. HOTEL 1897

## EARLY BIRD MENU

### CLASSIC TUNA NIÇOISE

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

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)

### DOUBLE 4OZ IRISH HEREFORD BEEF BURGER

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

### ENGLISH MARKET CHICKEN SUPREME

“PARMIGIANA”  
Fresh Pappardelle Pasta, Slow Cooked Tomato  
Sauce, Basil, Confit Tomatoes  
(1, 2, 3, 4, 5, 12, 25, 26)

### 12 HOUR BRAISED ANGUS BEEF BRISKET

Pressed and Glazed, Creamy Polenta,  
Charred Sweetcorn, Rocket, Crispy Onions,  
Braising Jus  
(1,3,4,5,12)

Sides ..... €5.50

### BABY MIXED LEAF SALAD WITH WINTER PICKLES

Caramelised Apple Dressing  
(3, 4, 5, 26, 28)

### SKINNY FRENCH FRIES

Hot Sauce, Garlic 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

### 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, 2, 5, 10, 12, 19, 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”  
(1, 5, 12, 13, 14, 26, 27)

Supplement ..... €4.50

Two courses: €37.50

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.



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