



THE METROPOLE  
Est. HOTEL 1897

## Evening 6pm – 9pm

### Nibbles

- HOUSE FOCACCIA AND ROMESCO DIP** ..... €6.50  
(4, 5, 12, 16, 18, 28)
- SMOKED ALMONDS AND MIXED OLIVES** ..... €6.50  
(4, 5, 16, 26, 28)

### Small Plates

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

- CHARCUTERIE & CHEESE BOARD WITH A BOTTLE OF HOUSE WINE** ..... €50

### To Share

- CHARCUTERIE BOARD** ..... €15  
Cured Artisan Meat, Roasted Fig, Apple Chutney, Sourdough Bread & Crackers  
(1, 3, 4, 5, 10, 12, 15, 25)
- IRISH CHEESEBOARD** ..... €15  
Rockfield Sheep's Cheddar, St. Tola Goat's Cheese, Wicklow Baun Brie, Served With Dried Figs, Crackers, Black Irish Apple "Butter"  
(1, 3, 4, 5, 10, 12, 15, 25, 21, 27)

### Sides

- BABY MIXED LEAF SALAD** ..... €5.50  
with Fresh Pickles & Caramelised Apple Dressing  
(3, 4, 5, 26)
- SKINNY FRENCH FRIES** ..... €5.50  
with House Hot Sauce, Aioli & Parmesan  
(1, 2, 3, 5, 7, 10, 11, 12, 25)
- CRISPY BABY POTATOES** ..... €5.50  
Sumac Crème Fraiche  
(1, 3, 4, 5, 12, 25, 27)

### Desserts

- IRISH YOGURT & LIME PANNACOTTA** ..... €10.50  
Irish Strawberries, Tarragon, Honeycomb  
(1, 5, 12, 25, 27)
- MET SIGNATURE SUMMER TRIFLE** ..... €5.50  
Berries, Prosecco Jelly, White Chocolate Mousse, Ginger, Macadamia  
(1, 2, 5, 12, 27)
- PASSION FRUIT AND BERGAMOT CUSTARD TART** ..... €5.50  
Exotic Fruit Sorbet, Caramelised White Chocolate  
(1, 2, 5, 10, 12, 27)
- LEMON & ELDERFLOWER CRÈME BRULÉE** ..... €5.50  
Fresh Raspberries, Citrus Sorbet, Shortbread  
(1, 2, 5, 12, 25, 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.