



THE METROPOLE
Est. HOTEL 1897

JAZZ DINING MENU 2026

Small Plates

ROASTED CARROT & FENNEL SOUP

Buckley's Bakery Brown Soda Bread & Irish Salted Butter
(1, 2, 3, 4, 5, 10, 11, 12, 15, 25, 27)

WILD IRISH VENISON KOFTA

Ranch Dressing, Fermented Hot Sauce, Coriander, Sumac
(1, 2, 5, 12, 27)

CAULIFLOWER & CHEESE CROQUETTES

Garlic Aioli, Pickled Red Onions, Chimichurri
(3, 5, 10, 12, 28)

WARM WINTER SALAD

Madras Confit Aubergine, Baby Potatoes, Sheep's Yogurt,
Pistachio Dukkha, Toasted Focaccia
(1, 3, 5, 26, 27)

BEST OF WEST CORK SEAFOOD CHOWDER

Buckley's Bakery Brown Soda Bread & Glenilen Butter
(1, 2, 3, 4, 5, 10, 11, 12, 15, 25, 27)

Sides €5.50

BABY MIXED LEAF SALAD WITH FRESH PICKLES

Caramelised Apple Dressing
(5, 26)

SKINNY FRENCH FRIES

House Hot Sauce, Aioli & Parmesan
(1, 2, 3, 5, 10, 11, 12, 26)

CHAMP POMME MOUSSELINE

Revisited Classic
(1, 5, 26)

TENDERSTEM BROCCOLI

Soy and Sesame Butter
(5, 10, 27)

Large Plates

PAN-FRIED POTATO GNOCCHI

Squash, Lemon, Sage, Toasted Hazelnut, Coolea Cheese,
Amaretto, Madeira
(1, 2, 4, 5, 26)

"ENGLISH MARKET" CHICKEN SUPREME

Borlotti Bean & Wild Mushroom Cassoulet, Root Vegetables
(2, 3, 5, 7, 26)

DUCK LEG CONFIT

Butternut Squash Purée, Buttered Leafy Greens, Sprout
Kimchi, Duck Jus
(3, 5, 10, 28)

12 HOUR BRAISED ANGUS BEEF BRISKET

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

GRILLED WILD IRISH COD

Miso Beurre Blanc, Sprouting Broccoli, New Season
Potatoes, Samphire, Dill
(1, 4, 5, 7, 26)

10 OZ NEW YORK STRIPLOIN STEAK

Classic Béarnaise, French Fries, Irish Mixed Leaf Salad
(1, 3, 4, 5, 12, 13, 15, 25) | Supplement €14

Desserts

BLOOD ORANGE PORTOKALOPITA

Blood Orange Anglaise, Citrus Syrup, Whipped Cream
(1, 2, 5, 10, 12, 13, 25, 27)

BLACK FOREST MILLE-FEUILLE

Kirsch-Soaked Cherries, Cherry and Dark Chocolate
Ganache, Berry Compote
(1, 2, 5, 12, 27)

WARM APPLE SPONGE

Five Spice Anglaise, Apple Caramel, Vanilla Bean Ice Cream
(1, 2, 5, 21, 27)

MAHARANI GIN "BABA"

Fig Leaf Crèmeux, White Wine Poached Pears, Dried Figs,
Brioche Streusel
(1, 2, 5, 10, 12, 16, 25, 27)

VEGAN & COELIAC-FRIENDLY BAKEWELL TART

Caramelised Apples, Dairy-Free Ice Cream
(5, 10, 16, 23, 24, 26, 28)



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ALLERGEN INFORMATION

- 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

All our meat, poultry and game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably sourced. Our kitchen team regularly prepares dishes containing the 14 mandatory allergens. While every care is taken, please inform a member of our team if you have any food allergies, intolerances, coeliac disease or other dietary requirements. This will allow us to tailor your dining experience, and we will endeavour to meet your specific needs.