THE METROPOLE
Est. HOTEL 1897

Summer Occassionas Dinner Menu
2 Course €48pp | 3 Course €58pp

STARTERS

HOMEMADE SEASONAL SOUP
Buckley's Bakery Brown Soda Bread & Glenilen Butter |1,2,3,4,5,10,11,12,15,25,27
COOL SUMMER SALAD
Compressed Tomatoes, Bitter Leaves, Irish Strawberries, Macroom Bocconcini, Elderflower & Mint Dressing |1,3,5,26,27
CHIPOTLE BBQ'D PORK BELLY
Grilled Peaches, Asian Shaved Vegetables, Pistachio Dukkha |1,3,4,5
PRAWNS PIL-PIL
Pickled Fennel, Tomato Chutney, Extra Virgin Olive Oil, Focaccia |1,5,9,11,12,25

MAIN COURSES

12 HOUR BRAISED ANGUS BEEF BRISKET
Pressed and Glazed, Creamy Polenta, Charred Sweetcorn, Rocket, Crispy Onions, Braising Jus |1,4,5,12
PAN ROASTED WILD ATLANTIC HAKE
Strained Yogurt, Fresh Herbs, Lemon Roasted Courgettes, Tomato Chutney, Baby Potatoes |1,4,5,7,26
ENGLISH MARKET CHICKEN SUPREME "PARMIGGIANA"
Fresh Parpadelle Pasta, Slow Cooked Tomato Sauce, Basil, Confit Tomatoes |1,2,4,5,26
SUMMER VEGETABLE RATATOUILLE
Tomato, Olive Oil, Basil, Pecorino and Pickled Red Onion Salad, French Fries |3,5,10,28
Add Grilled Halloumi, Prawns or Chicken

BUTCHER'S CUT OF THE DAY
Chimichurri, BBQed Bitter Greens, Fresh Salad, French Fries | Supplement Applies € 16 |1,3,4,5,12,13,15,25

DESSERTS

IRISH YOGURT & LIME PANNACOTTA
Irish Strawberries, Tarragon, Honeycomb |1,2,5,10,12,13,25,27
MET SIGNATURE SUMMER TRIFLE
Summer Berries, Prosecco Jelly, White Chocolate Mousse, Ginger, Macadamia |1, 2, 5, 12, 27
WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE
Exotic Fruit Sorbet, Caramelised White Chocolate |1,2,5,21,27
LEMON & ELDERFLOWER CRÈME BRULÉE
Fresh Raspberries, Citrus Sorbet, Shortbread |1,2, 5,10,12,16,25,27

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.

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