

THE METROPOLE

Est. HOTEL 1897

Evening 6pm – 9pm

Nibbles

HOUSE FOCACCIA AND ROMESCO DIP €6.50
(5, 12, 16, 19)

SMOKED ALMONDS AND MIXED OLIVES €6.50
(5, 16)

Small Plates

BRAISED BEEF ARANCINI €13
Ranch Dressing, Fermented Hot Sauce, Coriander,
Sumac (1,2,3,4,5,7,10,11,12)

VEGAN CAULIFLOWER AND CHEESE CROQUETTE €12
House Garlic Aioli, Chimichurri, Pickled Red Onions
(3, 4, 5, 10, 28)

PRAWN PIL PIL €16
Pickled Fennel, Tomato Chutney, Extra Virgin Olive Oil, Focaccia
(1, 3, 5, 9, 11, 12, 25)

MADRAS CONFIT AUBERGINE €13
Sheep's Yogurt., Pistachio Dukkha, Toasted Focaccia
(1, 3, 5, 12, 25, 26, 27)

WEST CORK BACON “JAMBON” €13
Pickled Celeriac, Hegarty Cheddar, Fresh Dill
(1, 2, 3, 4, 5, 12)

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.

To Share

CHARCUTERIE BOARD €15
Cured Artisan Meat, Roasted Fig, Apple Chutney, Mayara's Soda Bread &
Crackers (1, 3, 4, 5, 10, 12, 15, 25)

IRISH CHEESEBOARD €15
Hegarty Cheddar, St. Tola Goat's Cheese, Wicklow Baun Brie Served
With Dried Figs, Crackers, Black Irish Apple “Butter” & Walnuts
(1, 3, 4, 5, 10, 12, 15, 25, 27)

Sides

BABY MIXED LEAF SALAD €5.50
with Fresh Pickles & Caramelised Apple Dressing
(3, 5, 26)

SKINNY FRENCH FRIES €5.50
with House Hot Sauce, Aioli & Parmesan
(1, 2, 3, 5, 10, 11, 12, 26)

Desserts

BLOOD ORANGE PORTOKALOPITA €10.50
Blood Orange Anglaise, Cirtus Syrup, Whipped Cream
(1, 2, 5, 10, 12, 13, 25, 27)

BLACK FOREST MILLE FEUILLE €10.50
Kirsch Soaked Cherries, Cherry and Dark Chocolate Ganache, Berry Compote
(1, 2, 5, 10, 12, 27)

WARM APPLE SPONGE €10.50
Five Spice Anglaise, Apple Caramel, Vanilla Bean Ice Cream
(1, 2, 5, 12, 21, 27)

MAHARANI GIN “BABA” €10.50
Fig Leaf Cremeux, White Wine Poached Pears, Dried Figs, Brioche Streusel
(1, 2, 5, 10, 12, 16, 25, 27)

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.