THE METROPOLE
Est. HOTEL 1897

EARLY BIRD MENU

2 courses €37.50 per person
Served with Tea or Coffee

WILD ATLANTIC COD
Miso Beurre Blanc, Sprouting Broccoli,
New Season Potatoes, Samphire, Dill
(1, 4, 5, 7, 10, 26)

BUTTERNUT SQUASH RISOTTO
Squash, Lemon, Sage, Toasted Hazelnut,
Coolea Cheese, Amaretto, Madeira
Add Grilled Halloumi (1), Prawns (9) or Chicken
(1, 3, 4, 5, 24, 26)

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
Winter Vegetable, Wild Mushroom & Borlotti Bean
Cassoulet. (1, 3, 5, 26)

12 HOUR BRAISED ANGUS BEEF CHEEK
Pressed and Glazed, Creamy Mashed Potato,
Charred Sweetcorn, Cavalo Nero, Crispy Onions,
Braising Jus
(1, 3, 4, 5, 12)

Sides €5.50

BABY MIXED LEAF SALAD
WITH WINTER PICKLES
Caramelised Apple Dressing. (5, 26)

SKINNY FRENCH FRIES
Hot Sauce, Garlic Aioli & Parmesan. (1, 2, 3, 5, 10, 11, 12, 26)

CHAMP POMME MOUSSELINE
Revisited Classic. (1, 3, 5, 26)

TRUFFLED POTATO GRATIN
Truffle & Garlic Infused Cream, Fresh Chives.
(1, 3, 5, 27)

Desserts

BLOOD ORANGE PORTOKALOPITA
Blood Orange Anglaise, Cirtus 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, 10, 12, 27)

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

MAHARANI GIN "BABA"
Fig Leaf Cremeux, White Wine Poached Pears,
Dried Figs, Brioche Streusel. (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.

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.