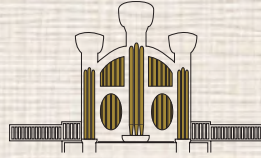


À LA CARTE MENU



APERITIFS

GLASS OF PROSECCO

€8.20

PROSECCO ROYALE

CREME DE CASSIS TOPPED WITH PROSECCO

€9.50

BELLINI

PEACH PUREE TOPPED WITH PROSECCO

€9.00

MIMOSA

ORANGE JUICE TOPPED WITH PROSECCO

€9.00

CAMPARI & SODA

CAMPARI TOPPED WITH SODA & ORANGE WEDGE

€7.00

APEROL SPRITZ

APEROL TOPPED WITH PROSECCO & SODA WATER & ORANGE WEDGE

€9.00

CHURCH STYLE IRISH DINGLE GIN & TONIC

SERVED WITH A FRESH ORANGE SLICE & MINT SPRIG

€11.25

THE CLASSIC MARTINI

YOUR CHOICE OF SPIRIT (71ML) STIRRED WITH DRY VERMOUTH

WITH ABSOLUT VODKA €13.00

WITH PLYMOUTH GIN €13.00

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR SERVER

12.5% SERVICE CHARGE ON TABLES OF 6 OR MORE & WILL BE DISTRIBUTED DIRECTLY TO THE STAFF

À LA CARTE MENU



COCKTAILS

THE CHURCH MARTINI

ABSOLUT VANILLA VODKA SHAKEN WITH PASSION FRUIT PURÉE, PINEAPPLE JUICE
& VANILLA INFUSED SUGAR SYRUP TOPPED WITH PROSECCO
€12.45

COSMOPOLITAN

ABSOLUT CITRON, TRIPLE SEC SHAKEN WITH LIME JUICE & CRANBERRY JUICE
€11.45

OLD FASHIONED

WOODFORD RESERVE STIRRED WITH ICE & ANGOSTURA BITTERS,
SERVED WITH SLICE OF ORANGE
€12.45

MARGARITA

ALTOS SILVER TEQUILA SHAKEN WITH COINTREAU,
FRESH LIME JUICE & AGAVE NECTAR
€12.45

THE CLASSIC MOJITO

HAVANA CLUB 3 YEAR OLD RUM MUDDLED WITH FRESH MINT,
LIME & SUGAR SYRUP TOPPED WITH SODA WATER
€11.45

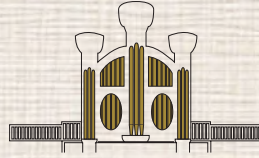
COLLINS

YOUR CHOICE OF SPIRIT BUILT WITH LEMON JUICE & SUGAR SYRUP, TOPPED WITH SODA
WITH PLYMOUTH GIN - TOM COLLINS €10.45
WITH ABSOLUT VODKA - VODKA COLLINS €10.45
WITH JAMESON WHISKEY TOPPED WITH GINGER ALE- MICHAEL COLLINS €9.95
WITH HENDRICKS GIN & MUDDLED CUCUMBER - CUCUMBER COLLINS €11.45

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À LA CARTE MENU



STARTERS

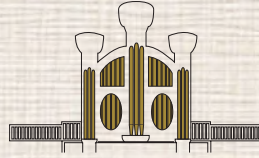
SOUP OF THE DAY SERVED WITH HOMEMADE BROWN BREAD (1, 2, 13)	€7.50
BAKED GOATS CHEESE WRAPPED IN PROSCIUTTO SERVED WITH BLACKCURRANT EMULSION, BEETROOT POWDER & PICKLED APPLES (7, 9, 13, 14)	€12.95
CLONAKILITY BLACK PUDDING & CRISPY HENS EGG WITH PANCETTA & APPLE PUREE (1, 2, 4, 7, 10, 15, 17, 18)	€12.95
WILD MUSHROOM ARANCINI SERVED WITH SPICED HUMMUS, ROCKET LEAF & GARLIC VEGAN AIOLI (2, 9, 13)	€11.95
CHILLI & GARLIC TIGER PRAWNS SERVED WITH POTATO AND CHIVE WAFERS, CARROT & BABY LEAF SALAD (4, 5, 7, 8, 13, 14)	€13.95
MARINATED CHICKPEA & AVOCADO SALAD SERVED WITH CRUMBLLED FETA, CORIANDER & TOMATO SALSA & A LEMON VINAIGRETTE (7, 9, 13)	€11.95
STEAMED ROARING BAY MUSSELS & CHORIZO COOKED IN IRISH CIDER & CREAM (2, 3, 5, 6, 7, 8, 14, 15)	€13.95
PRESSED BEEF FLANK SERVED WITH HORSERADISH CREAM, CRISPY ONIONS & SMOKED SEA SALT (1, 2, 6, 7, 13, 14, 15)	€12.95

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LIST OF ALLERGENS

1 CELERY	6 LUPIN	11 PEANUTS	16 WALNUTS
2 GLUTEN	7 LACTOSE	12 SESAME SEEDS	17 OATS
3 CRUSTACEANS	8 MOLLUSC	13 SOYA	18 BARLEY
4 EGGS	9 MUSTARD	14 SULPHUR DIOXIDE	19 ALMONDS
5 FISH	10 NUTS	15 WHEAT	20 COCONUT

À LA CARTE MENU



MAIN COURSES

- 8oz IRISH TENDER FILLET STEAK** €35.95
SERVED WITH COLCANNON MASH, ASPARAGUS WRAPPED IN PARMA HAM, SWEET POTATO PUREE & PEPPER SAUCE (1, 7, 13, 14)
- 10oz IRISH SIRLOIN STEAK** €32.95
SERVED WITH CHIPS, SAUTÉED ONIONS & MUSHROOMS & PEPPER SAUCE (1, 7, 13, 14)
- THE CHURCH SURF 'N' TURF** €39.95
8OZ IRISH TENDER FILLET STEAK SERVED WITH FRIES, SAUTÉED ONIONS & MUSHROOMS, TIGER PRAWNS & PEPPER SAUCE (1, 3, 5, 7, 8, 13, 14)
- ROASTED RUMP OF SLANEY VALLEY LAMB** €29.95
WITH SWEET POTATO FONDANT, SHREDDED LAMB SHOULDER MINT OIL & A LAMB JUS (1, 7, 13, 14)
- GRILLED CORNFED CHICKEN SUPREME** €24.50
WITH FONDANT POTATO, TENDER STEMMED BROCCOLI & A CHILLI, LIME, CORIANDER SAUCE (1, 7, 13, 14)
- BRAISED WICKLOW LAMB PIE** €23.50
GRASS FED WICKLOW LAMB, SLOW BRAISED, TOPPED WITH FLAKY PUFF PASTRY & SERVED WITH MASH POTATO & VEGETABLES (1, 2, 4, 6, 7, 13)
- GRILLED STUFFED AUBERGINE** €20.95
STUFFED WITH A SPICED MIXED VEGETABLE RAGOUT, SERVED WITH SPINACH & COUS COUS (1, 2, 13, 15)
- GRILLED FILLET OF SALMON** €25.50
WITH MASH POTATO, STEAMED GREENS, SALTED SALMON SKIN CRISP & BEARNAISE SAUCE (3, 4, 5, 7, 13)
- PAN FRIED FILLET OF HAKE** €27.95
SERVED WITH SAUTEED GARLIC BABY POTATOES & ROASTED VEGETABLES WITH A LEMON & TARRAGON SAUCE (3, 5, 7, 8, 13, 14)
- ROASTED CHILLI & GARLIC COURGETTE LINGUINE** €18.95
LINGUINE WITH CHILLI & GARLIC ROASTED COURGETTES, CHERRY TOMATOES SERVED IN A BASIL CREAM SAUCE (2, 4, 6, 7, 10, 13, 14, 15)

SIDE DISHES

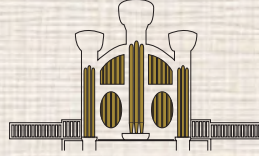
ALL SIDES €4.00 EACH

SELECTION OF VEGETABLES | SAUTÉED ONIONS | SAUTÉED MUSHROOMS
SAUTÉED GARLIC POTATOES | CHIPS | SIDE SALAD

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À LA CARTE MENU



DESSERTS

MELT IN THE MIDDLE CHOCOLATE FONDANT

SERVED WITH VANILLA BEAN ICE-CREAM (2, 4, 7, 15)

€9.00

CRÈME BRULEE OF THE WEEK

SERVED WITH HANDMADE SHORTBREAD BISCUIT (4, 7)

€8.00

WARM IRISH APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM (2, 7, 14, 15)

€8.00

WARM CHOCOLATE & CHERRY BROWNIE

SERVED WITH VANILLA BEAN ICE-CREAM & DARK CHOCOLATE SAUCE (4, 7, 19)

€8.00

BAILEYS IRISH CREAM CHEESECAKE

SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS (2, 4, 7, 14, 15)

€8.00

SELECTION OF IRISH ICE-CREAM

SERVED IN A BRANDY SNAP BASKET (2, 4, 7, 15, 19)

€8.00

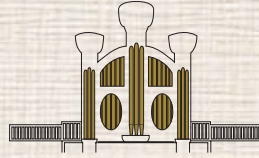
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À LA CARTE MENU



AFTER DINNER DRINKS

SLOE ROAD TO GALWAY

PLYMOUTH SLOE GIN, ELDERFLOWER LIQUOR, MICIL POITIN, LIME JUICE, SUGAR SYRUP, CRANBERRY JUICE & EGG WHITE ALL SHAKEN TOGETHER & TOPPED WITH FRESH RASPBERRY & BLACKBERRY.
 €10.95

ESPRESSO MARTINI

OUR NEW AGED COFFEE COCKTAIL, IF YOU HAVE EVER HAD A KINDER BUENO YOU WILL LOVE THIS. ABSOLUT VANILLA, FRANGELICO HAZELNUT LIQUEUR & A SPLASH OF VANILLA ESSENCE SHAKEN TOGETHER WITH A SHOT OF FRESHLY GROUND ESPRESSO COFFEE.
 €11.95

THE CHURCH MARTINI

OUR SPECIAL HOUSE MARTINI. ABSOLUT VANILLA SHAKEN WITH PASSION FRUIT PURÉE, PINEAPPLE JUICE & VANILLA INFUSED SUGAR SYRUP & SERVED WITH A SHOT OF SPARKLING PROSECCO.
 €11.95

ASK ABOUT OUR COCKTAIL OF THE WEEK

DIGESTIF

NOBEL ONE SEMILLION 75ML	€8.95
MUSCAT DE BEAUMES DE VENISE 75ML	€7.95
WARRE'S LBV PORT	€6.95
WARRE'S OTIMA 10 YEAR TAWNY PORT	€7.95
SWEET AGNES RIESLING	€6.00
SAN LEONARDO GRAPA STRAVECCHIA	€6.10
LIMONCELLO	€6.10

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