

# FOOD MENU

## STARTERS

### SOUP OF THE DAY €6 \*Vegan / Vegetarian

Prepared freshly every day. Please ask server for details.  
Served with homemade brown bread  
(1, 15)

### DEEP FRIED CRISPY CALAMARI €13

Deep fried calamari dusted in sriracha seasoned  
flour served with seasonal leaf salad,  
sweet chilli & wasabi aioli  
(2, 3, 4, 5, 7, 8)

### THE CHURCH CHICKEN WINGS €10

Pan kissed chicken wings tossed in sauce of your choice  
& served with blue cheese dip & celery stick.  
Spicy (1, 7, 9, 13) / BBQ (1, 9, 13)

### FULLY LOADED NACHOS €11

#### VEGETARIAN NACHOS €9 \*Vegetarian

Spiced tortilla chips with homemade melted cheese  
sauce topped with chilli beef, spring onions,  
diced tomatoes, red onion, jalapeños, salsa,  
guacamole & sour cream.

*Please specify if you are vegetarian*  
(1, 2, 4, 7, 9, 15)

### SMOKED SALMON SALAD €15

Ballycotton smoked salmon salad served with  
baby leaf salad, gin pickled red onions, cherry tomatoes,  
cucumber, sliced radish, accompanied with  
brown bread & chive cream cheese  
(2, 5, 7, 9, 13, 14)

## MAIN COURSES

### THE CHURCH FLAME GRILLED 8oz CHEESE BURGER €17.50

100% irish beef burger, served on a lightly toasted brioche bap with monterey jack cheese, ballymaloe jalapeno relish,  
smoked bacon, cos lettuce, tomato, red onion, served with chips  
(2, 4, 6, 7, 9, 13, 15)

### BREADED IRISH CHICKEN FILLET BURGER €17

Served in a toasted brioche bap, topped with cos lettuce, beef tomato, lime & dijon mayonnaise & chips  
(2, 4, 6, 7, 9, 13, 15)

### MARKET FRESH FISH & CHIPS €19

Fresh beer battered cod, served with chips, mushy peas & tartar sauce  
(2, 3, 5, 8, 15)

### TRADITIONAL IRISH STEW €17

Tender pieces of irish lamb slow cooked with root vegetables & baby potatoes  
(1, 4, 9, 15)

### SEMI-DRIED TOMATO & AUBERGINE FUSILLI PASTA €16

Roasted aubergine, chilli, garlic and semidried tomato ragout served with baby spinach, pine nuts, butterbeans,  
topped with pecorino cheese  
(1, 2, 4, 7, 13)

### GRILLED FILLET OF SALMON €25.50

With mash potato, tender stem broccoli, garlic wilted spinach & lemon hollandaise sauce  
(4, 7, 9, 13, 14)

### 10oz SIRLOIN STEAK €28.50

Served with fries, rocket & parmesan salad, sautéed mushrooms & onions.  
Your choice of sauce: Béarnaise, Peppercorn or Garlic Butter  
(1, 4, 7, 9, 13, 14)

## SIDE ORDERS

SKINNY FRIES (13)	€5
CHILLI BEEF & CHEESE FRIES (1, 7, 9, 13)	€6
SIDE SALAD (9, 13)	€4
HONEY ROASTED CARROTS & TENDER STEM BROCCOLI (13)	€4
GARLIC BREAD (2, 6, 7, 13, 15)	€4

## DESSERTS

HOMEMADE APPLE CRUMBLE (2, 4, 7, 15) Served with vanilla ice cream & raspberry coulis	€6.50
BAILEYS IRISH CREAM CHEESECAKE (2, 4, 7, 15) Served with Chantilly cream	€6.50
CHOCOLATE BROWNIE (4, 7) Served with a chocolate sauce & vanilla ice cream	€6.50
SELECTION OF ICE CREAM (4, 7, 6, 10) Served in a wafer bowl	€6.50

10% discretionary service charge added to groups of 10 or more. This is distributed entirely to your waiter. We cannot offer split billing on tables. We have provided an allergen guide to the best of our knowledge and that of our ingredients, recipes & suppliers. Due to the nature of our kitchen, we cannot guarantee that all items are allergen free. Full allergen guide available at reception.

# DRINKS SELECTION

## DRAUGHT

	Pint	Glass		Pint	Glass
<b>BULMERS CIDER</b> (4.5%)	€6.70	€3.90	<b>HOEGAARDEN</b> (5%)	€6.90	€3.95
<b>OUTCIDER</b> (4.5%)	€6.70	€3.90	<b>FRANZISKANER WEISS BIER</b> (5%)	€6.90	€3.95
<b>BULMERS DARK FRUIT</b> (4.5%)	€6.70	€3.90	<b>5 LAMPS BLACKPITTS STOUT</b> (4.2%)	€6.10	€3.90
<b>5 LAMPS DUBLIN LAGER</b> (4.8%)	€6.60	€3.80	<b>5 LAMPS RED ALE</b> (4.0%)	€6.10	€3.90
<b>HEINEKEN</b> (4.3%)	€6.70	€3.90	<b>5 LAMPS LIBERTIES PALE ALE</b> (4.7%)	€6.70	€4.00
<b>COORS LIGHT</b> (4.2%)	€6.70	€3.90	<b>LAGUNITAS IPA</b> (6.2%)	€7.30	€4.20
<b>BIRRA MORETTI</b> (4.6%)	€6.90	€3.90			

## WINE SELECTION

### WHITE WINE

#### LOS TILOS SAUVIGNON BLANC *Chile*

Fruity nose of lime, grapefruit, passion fruit & acacia flowers. The palate has fresh acidity & a rich, long aftertaste.  
175ml €6.85 | 250ml €8.30 | 500ml €16.20 | 750ml €25.95

#### THE PADDOCK CHARDONNAY *Australia*

This wine is ideal on its own or with white meat and fish dishes. This refreshing dry white wine has a lively floral aroma and real varietal character.  
175ml €6.90 | 250ml €8.40 | 500ml €16.50 | 750ml €25.95

#### IL CONTOVECHIO PINOT GRIGIO *Italy*

This pinot grigio is fresh, fruity & crisp with mouth-filling citrus, fresh pear & apple flavours.  
175ml €7.00 | 250ml €8.40 | 500ml €16.50 | 750ml €26.95

#### DOMAINE, COMBE ROUGE, PICPOUL DE PINET *France*

This is a very refreshing, bone-dry white wine. The mouth is fresh and peppery, pleasant and tonic with a very nice length.  
175ml €8.00 | 500ml €18.80 | 750ml €30.00

#### GAVI DI GAVI DOCG *Italy*

Attractive straw appearance with a delicate & appealing fragrance. Very fruity, fresh & harmonious white wine.  
175ml €7.90 | 500ml €18.70 | 750ml €30.00

### ROSÉ

#### RAMÓN BILBAO ROSADO

A classic salmon pink rose with delicate perfumed aromas of wild berry blossoms and cherries on the nose. Full flavoured, ripe and beautifully balanced with acidity. Berry fruit on the palate with a twist of raspberry freshness to lift the finish.  
175ml €6.90 | 500ml €17.65 | 750ml €26.45

### RED WINE

#### SIETE SOLES CABERNET SAUVIGNON *Chile*

Blackcurrant and plum fruit flavours are balanced with excellent structure & some coffee notes. Soft palate with red fruit & a long aftertaste.  
175ml €6.85 | 250ml €8.30 | 500ml €16.20 | 750ml €25.95

#### LES OLIVIERS MERLOT MOURVEDRE *France*

Ripe red summer berries, plums, damsons with warm spice and a wild herby edge to add balance and grip to the rich fruit. The style is smooth, luscious and full of character.  
175ml €6.90 | 250ml €8.25 | 500ml €16.35 | 750ml €25.95

#### OPI MALBEC *Argentina*

Dark forest fruit character on the nose & palate, lovely bit of peppery spice; star anise with a touch of cinnamon.  
175ml €8.00 | 500ml €21.00 | 750ml €31.95

#### FALSE BAY SHIRAZ *Paarl*

Full yet elegant with bramble fruit aromas, cassis & black cherry flavours on the palate & a touch of white pepper spice ideal with spicy dishes & red meats.  
175ml €7.50 | 500ml €18.75 | 750ml €28.00

#### RAMON BILBAO RIOJA CRIANZA *Spain*

A rounded, expressive, elegant wine, made from tempranillo, garnacha & graciano grape varieties - the vines being 20 to 70 years old.  
175ml €8.00 | 500ml €21.00 | 750ml €31.95

## WATER

<b>TIPPERARY SPARKLING WATER</b> (750ml)	<b>€2.00</b>
<b>TIPPERARY STILL WATER</b> (750ml)	<b>€2.00</b>

## COCKTAILS

#### THE CHURCH MARTINI €13

Our signature cocktail made with absolut vanilla vodka, passion fruit, pineapple juice & vanilla infused simple syrup topped off with prosecco.

#### ESPRESSO MARTINI €13

A refreshing blend of hazelnut liquor, vanilla vodka & freshly brewed bell lane artisan espresso.

#### MOJITO €13

Havana 3yr, lime juice & sugar syrup, stirred with fresh mint and lightly kissed with soda water. Classic or mixed with: strawberry, passion fruit, mango, raspberry.

#### THE CHURCH FROZEN DAIQUIRIS €13

A classic, coming in a delicious variety of fruity flavours choose from strawberry, passion fruit, mango, raspberry.

#### WHISKEY SOUR €13

Jameson whiskey with lime, sugar syrup, egg whites & angostura bitters.

#### MARGARITA €13

Olmecca silver tequila, cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim.

#### THE PINK LADY €13

Our new favorite tippie- sloe gin, apricot brandy, monin bitter syrup, fresh lemon juice, egg whites & angostura bitters.

#### RASPBERRY COLLINS €13

Beefeater gin, raspberry puree, fresh lemon juice, limoncello & aperol, topped with soda.

#### OLD FASHIONED €13

A twist on the classic - woodford reserve, sugar, angostura bitters with an orange twist.

#### PEACHY BLINDER €13

One of our most popular drinks. A delicious blend of sweetness from peach schnapps, peach puree & lemonade with whiskey & lemon juice.

*Don't see your favorite? If you have any cocktail preferences please inform your server and our Mixologist will create the perfect blend to meet your ideal mix. Supplemental charge will apply.*