

APPETIZERS

- SOUP OF THE DAY** *Vegan / Vegetarian **€6.50**
Prepared freshly every day. Please ask server for details.
Served with homemade brown bread. (1, 15)
- DEEP FRIED CRISPY CALAMARI** **€13.45**
Deep fried calamari dusted in sriracha seasoned flour served with seasonal leaf salad, sweet chilli & garlic aioli. (2, 3, 4, 5, 7, 8, 13, 15)
- THE CHURCH CHICKEN WINGS** **€10.95**
Pan kissed chicken wings tossed in sauce of your choice & served with homemade blue cheese & celery stick.
Choose from Louisiana hot sauce or Cajun. (1, 4, 7, 9, 13)
Large portion for sharing or mains €16.45
- BUFFALO CHICKEN & GARLIC LOADED FRIES** **€10.95**
(2, 4, 7, 9, 13, 15)
- ROARINGWATER BAY MUSSELS** *Coeliac Friendly **€13.45**
Fresh from Co. Cork with a white wine & garlic cream sauce and toasted bread. (2, 3, 7, 13, 14, 15)
Large portion for sharing or mains €16.95
- FRESH DUBLIN BAY PRAWNS** **€13.45**
Tossed in a garlic & chilli sauce served with toasted sourdough bread. (2, 3, 13, 15)
- GUINNESS & PLUM GLAZED BABY BACK PORK RIBS** **€13.45**
Served with crispy onions. (1, 2, 4, 7, 9, 13, 14, 15, 17, 18)
Large portion for sharing or mains €18.45
- FULLY LOADED NACHOS** **€14.95**
VEGETARIAN NACHOS **€13.95**
Salted tortilla chips with homemade melted cheese sauce topped with chilli beef, spring onion, diced red onion, tomatoes, jalapenos, salsa, guacamole & sour cream.
Please specify if you are vegetarian. (1, 2, 7, 9, 13)

SALADS

- ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD** **€15.45**
Smoked almonds, radicchio, chicory, cumin & tahini dressing. (7, 9, 10, 12, 13, 19)
- FETA & ORANGE SALAD** **€15.45**
Giant cous cous, crumbled feta cheese, orange segments, grilled bell peppers, roasted orange & mustard dressing. (2, 7, 9, 13, 15)
- GRILLED COURGETTE & FRIED CHICKPEA SALAD** **€15.45**
Roasted walnuts, rocket, slow roasted tomato. (10, 13, 16)
- Add a breast of grilled chicken..... €5.00
Add some delicious pan fried prawns..... €6.00

VEGAN OPTIONS

- VEGAN "TASTE LIKE CHICKEN" WRAP** **€12.95**
Taste like chicken vegan goujons, smoked chipotle vegan mayo, baby leaf, carrot salad. (1, 2, 13, 15)
- VEGAN FRIED RICE** **€12.95**
Carrot, courgette, broccoli florets, cashew nuts, chilli & garlic roasted tofu. (10, 12, 13, 20)
- ULTIMATE VEGAN BURGER** **€17.45**
Served on a vegan bap, mature cheddar alternative, crispy onions, cos lettuce & Ballymaloe relish. (2, 9, 12, 13, 15, 17)
- ROASTED BUTTERNUT SQUASH & SWEET POTATO CURRY** **€16.95**
Coconut infused rice, crispy spiced onions & grilled chilli. (2, 9, 12, 13, 15, 17)

Tag us on Social Media

#TheChurchDublin

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

THE CHURCH
CAFÉ | BAR

SUNDAY MENU

OYSTERS

Our oysters are delivered daily & shucked to order by our skilled chefs, so they arrive to your table as fresh, tasty and as quickly as possible.

We serve your Oysters with our house made green apple mignonette & traditional mignonette with spicy tabasco sauce which can be added as you please & lemon.

We recommend Guinness as an accompaniment for your Oysters.
(8, 14)

Small **€13.45**
Large **€26.95**

www.carlingfordoystercompany.ie

FROM THE SEA

- MARKET FRESH FISH & CHIPS** **€19.45**
Fresh beer battered fresh Irish Cod served with chips, mushy peas & tartar sauce. (1, 2, 4, 5, 7, 9, 13, 14, 15)
- GRILLED FILLET OF FRESH IRISH COD** **€22.45**
Served on a bed of butterbean and chorizo cassoulet, herb oil & baby spinach. (13, 14)

SIDES

- Fries (13) **€5.50**
Chilli beef & cheese fries (1, 7, 9, 13) **€8.50**
Seasonal honey roasted vegetables (7, 13) **€6.50**
Sprouted broccoli hazelnut butter (7, 10) **€5.95**
Watercress, red cabbage, carrot & edamame beans side salad (2, 9, 12, 13) **€5.95**
Roasted butternut squash, herb butter & pomegranate (7, 13) **€5.95**
Buttery mash potato (7) **€5.95**

DESSERTS

- HOMEMADE APPLE CRUMBLE** **€6.50**
(2, 4, 6, 7, 13, 14, 15)
- LEMON TART** **€6.50**
(2, 4, 6, 7, 13, 15)
- VANILLA CHEESECAKE** **€6.50**
(2, 7, 15)
- DOUBLE CHOCOLATE & PEANUT BUTTER BROWNIE** **€6.50**
(4, 10, 11, 13, 19)
- VEGAN BANOFFEE CHEESECAKE** **€6.50**
(2, 12, 15)
- KINDER BUENO SUNDAE** **€6.50**
Kinder Bueno, hazelnut sauce, chocolate topping. (4, 7)
- PEACH & STRAWBERRY ETON MESS SUNDAE** **€6.50**
Crushed meringue, fresh peach & strawberries, strawberry sauce. (2, 4, 7, 10, 13, 14, 15)

BURGERS

- 8oz PRIME IRISH BEEF BURGER** **€17.95**
Cooked on our chargrill with Coughlan's sprouted rye sourdough bun, matured Irish cheddar, truffle aioli, Oakpark streaky bacon, tempura battered onion rings & chips.
(1, 2, 4, 7, 9, 13, 14, 15)
- BUTTERMILK FRIED CHICKEN BURGER** **€17.45**
Buffalo mayo, avocado, lettuce, carrot salad, roasted garlic & parmesan aioli with chips. (1, 2, 4, 7, 9, 12, 13, 15)

STEAKS

All our Steaks are Aged Irish Angus Beef locally sourced. All steaks are grilled on our Char grill which cooks our meat at 300 degrees sealing in the flavour & juices.

CHAR GRILLED 10oz RIB EYE STEAK **€37.95**

CHAR GRILLED DRY AGED IRISH ANGUS 10oz STRIPLOIN STEAK **€37.95**

CHAR GRILLED 8oz IRISH TENDER FILLET STEAK **€42.45**

All steaks are accompanied with roasted flatcap mushroom, crispy onions, creamy black peppercorn sauce & fries.
(1, 2, 7, 13, 14, 15)

SURF & TURF!

Add some pan-fried Prawns tossed in garlic & chilli sauce. **€6.00**

HOUSE SPECIALITIES

- GRILLED CORNFED IRISH CHICKEN SUPREME** **€23.45**
Garlic & onion fried baby potatoes, grilled vegetables, wild mushroom and Roe & Co sauce. (1, 7, 9, 13, 14, 15, 18)
- TRADITIONAL IRISH WICKLOW LAMB STEW** **€17.45**
Our traditional Irish stew served with slow cooked tender Wicklow lamb, carrots, celery & potatoes. (1, 13, 14)
- CHEFS SPECIAL** *Priced Daily*
Please ask your server what our specials are for today.

"Surf & Turf" and "Add Chicken" is inclusive of salads, curry, and fried rice only and cannot be added to other dishes.

10% service charge added to groups of 8 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 MENU

ASK YOUR SERVER
ABOUT OUR
FULL DRINKS MENU

BOTTLES

Beer/Lager

Corona (6)	330ml (4.5%)	€6.90
Desperado (6)	330ml (5%)	€6.35
Heineken (6)	330ml (4.3%)	€6.25
Coors Light (6)	330ml (4.3%)	€6.25
Budweiser (6)	330ml (4.3%)	€6.25
Erdinger (6)	500ml (5.3%)	€7.30
Tiger (6)	500ml (4.8%)	€7.30

Cider

Kopparberg Strawberry & Lime (9)	568ml (4%)	€7.80
Kopparberg Mixed Fruit (9)	568ml (5.3%)	€7.80
Bulmers (9)	568ml (4.5%)	€7.80
Bulmers Light (9)	568ml (4.5%)	€7.80

Ale

O'Hara's 51st State IPA (6)	500ml (6%)	€7.50
O'Hara's Dry Hopped IPA (6)	500ml (5.2%)	€7.50
O'Hara's Red Ale (6)	500ml (5.2%)	€7.50

Alcopops

West Coast Cooler Original (6)	250ml (4%)	€7.25
West Coast Rosé (9)	250ml (4%)	€7.25

Non-Alcoholic Beers

Guinness 0.0 (6)	(0%)	€6.05
Erdinger (6)	500ml (0%)	€6.80
Heineken 0.0 (6)	335ml (0%)	€6.80

Gluten Free Beer

Estrella Galicia	335ml	€6.90
Hollows & Fentimans Ginger Beer	500ml (4.8%)	€7.80

PLANNING A PARTY?

ASK OUR STAFF ABOUT OUR RANGE OF OPTIONS
FOR BOTH PRIVATE & RESERVED AREAS IN THE BAR

LIST OF DRINKS ALLERGENS

1. Crustaceans, 2. Fish, 3. Molluscs, 4. Peanuts, 5. Nuts,
6. Cereals & Gluten (wheat), 7. Milk, 8. Soybean, 9. Sulphur Dioxide,
10. Sesame, 11. Eggs, 12. Celery, 13. Lupin, 14. Mustard

COCKTAILS

- Classic Cocktails -

THE CHURCH MARTINI	€15.00
Our signature cocktail made with vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with prosecco.	
ESPRESSO MARTINI	€15.00
A refreshing blend of hazelnut liqueur, vanilla vodka & freshly brewed Artisan espresso.	
BLOODY MARY	€15.00
Our take on the classic using Ketel One Vodka, Tabasco, Worcestershire sauce, fresh lime, sea salt & freshly ground pepper.	
MOJITO	€15.00
Pampero Blanco White Rum, lime juice & sugar syrup, stirred with fresh mint & lightly kissed with soda water. <i>Classic or mixed with:</i> Strawberry, Passionfruit, Mango or Raspberry	
THE CHURCH FROZEN DAIQUIRI	€15.00
A classic made using Pampero Blanco White Rum, coming in a delicious variety of fruity flavours. <i>Choose from:</i> Strawberry, Passionfruit, Mango or Raspberry	
WHISKEY SOUR	€15.00
Jameson Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters.	
MARGARITA	€15.00
Tequila Blanco, Cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim.	
BRAMBLE	€15.00
Classic mix of Tanqueray gin, Crème de Cassis, lemon juice & sugar syrup with a delicious twist of muddled raspberries & cucumber.	
CAIPIRINHA	€15.00
Cachaca sugarcane rum churned with lime juice & sugar syrup. Classic or mixed with fruity flavours. <i>Choose from:</i> Strawberry, Passionfruit, Mango or Raspberry	

- Signature Cocktails -

PINK LADY	€15.00
Our favourite tipple - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters.	
RASPBERRY COLLINS	€15.00
Tanqueray gin, raspberry purée, Limoncello, fresh lemon juice & Aperol, topped off with soda water.	
PEACHY BLINDER	€15.00
One of our most popular drinks. A delicious blend of sweetness from peach schnapps, peach purée & lemonade with Jameson Irish whiskey & lemon juice.	
OLD FASHIONED	€15.00
A take on the classic - Bulleit Bourbon, sugar syrup, Angostura bitters with an orange twist.	
CHURCH COOLERS	€14.00
A deliciously refreshing cocktail with Smirnoff vodka. <i>Choose your favourite flavours:</i> Strawberry & Mango, Watermelon & Apple, Raspberry & Apple	

- Spritzers -

RASPBERRY SPRITZ	€14.00
Smirnoff Raspberry, raspberry purée & Prosecco topped with soda water.	
MANGO SPRITZ	€14.00
Smirnoff Mango, mango purée & Prosecco topped with soda water.	
BLOOD ORANGE SPRITZ	€14.00
Cynar, Apricot Brandy, blood orange syrup & Prosecco topped with soda water.	
PASSION FRUIT SPRITZ	€14.00
Lillet Blanc, passion fruit purée & Prosecco topped with soda water.	
STRAWBERRY SPRITZ	€14.00
Lillet Rosé, strawberry purée & Prosecco topped with soda water.	
WATERMELON SPRITZ	€14.00
Cochi, watermelon syrup & Prosecco topped with soda water.	
APEROL SPRITZ	€14.00
Aperol & Prosecco topped with soda water.	

- Prosecco Cocktails -

GLASS OF PROSECCO	€9.50
PROSECCO ROYALE	€11.00
Crème de Cassis topped with Prosecco.	
BELLINI	€11.00
Peach purée topped with Prosecco.	
MIMOSA	€11.00
Orange juice topped with Prosecco.	

Don't See
Your Favourite?

If you have any cocktail preferences
please inform your server and our mixologists
will create the perfect blend to meet your ideal mix.
Supplemental charge may apply.

Get the facts. Be **DRINKAWARE** Visit drinkaware.ie