

THE CHURCH

Café | Bar

SUNDAY MENU

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 **€16.45**
Great to share or add fries for main course, topped with toasted sesame seeds and scallions. Choose from Louisiana hot sauce or Mango & Lime. (1, 4, 7, 9, 12, 13)

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 CROCKNECK PUMPKIN & GOAT CHEESE SALAD **€15.95**
Smoked almonds, radicchio, chicory, cumin & tahini dressing. (7, 9, 10, 12, 13, 19)

FETA & ORANGE SALAD **€15.95**
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 **€15.95**
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 **€15.00**
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. (1, 2, 9, 12, 13, 15)

ROASTED BUTTERNUT SQUASH & SWEET POTATO CURRY **€16.95**
Coconut infused rice, crispy spiced onions & grilled chilli. (2, 9, 12, 13, 15, 17)

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.

SIDES

Fries (13)	€5.50
Chilli beef & cheese fries (1, 7, 9, 13)	€8.50
Seasonal honey roasted vegetables (7, 13)	€6.50
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

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, homemade beer battered onion rings, 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

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)

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. (5, 7, 13, 14)

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)

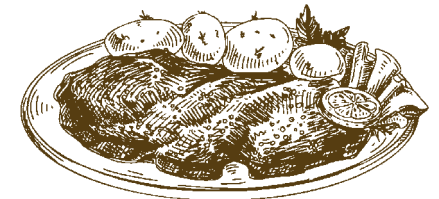
Small (4) **€16.00**
Large (8) **€32.00**
Dozen **€48.00**

www.carlingfordoystercompany.ie

SUNDAY ROAST SPECIAL

Irish Hereford prime roast rib of beef served with creamy mash potatoes, roasted carrots & parsnips, buttered garden peas, yorkshire pudding & red wine gravy (1, 2, 4, 7, 13, 14, 15)

€21.00



Tag us on Social Media

#TheChurchDublin

"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.

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

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

COCKTAILS

- CLASSIC COCKTAILS -

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

- SIGNATURE COCKTAILS -

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

- PROSECCO COCKTAILS -

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

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.

SPRITZERS

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

ASK YOUR SERVER ABOUT OUR FULL DRINKS MENU

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

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