

EVENING MENU

APPETIZERS

SOUP OF THE DAY

**Vegan / Vegetarian*

Prepared freshly every day.
Please ask server for details.

Served with homemade brown bread.

(1, 2, 2a)

€7.30

DEEP FRIED CRISPY CALAMARI

Deep fried calamari dusted in sriracha seasoned flour served with seasonal leaf salad, sweet chilli & garlic aioli.

(2, 2a, 3, 4, 5, 7, 8, 13)

€14.55

THE CHURCH CHICKEN WINGS

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)

€17.65

ROARINGWATER BAY MUSSELS

**Coeliac Friendly*

Fresh from Co. Cork with a white wine & garlic cream sauce and toasted bread.

(2, 2a, 3, 7, 8, 13, 14)

€14.55

Large portion for sharing or mains €18.15

FRESH DUBLIN BAY PRAWNS

Tossed in a garlic & chilli sauce served with toasted sourdough bread.

(2, 2a, 3, 13)

€14.55

IRISH COLD SMOKED SALMON

Marinated fennel, Tipperary cream cheese, dill and chive oil & Guinness brown bread.

(1, 2, 2a, 2b, 2c, 5, 7, 9, 13)

€17.50

SALADS

ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD

€17.65

Smoked almonds, radicchio, chicory, cumin & tahini dressing. (7, 9, 10, 10a, 12, 13)

GRILLED COURGETTE & FRIED CHICKPEA SALAD

€17.65

Roasted walnuts, rocket, slow roasted tomato. (9, 10, 10c, 13)

Add a breast of grilled chicken..... €5.50

Add some delicious pan fried prawns..... €6.50

VEGAN OPTIONS

ULTIMATE VEGAN BURGER

€19.20

Served on a vegan bap, mature cheddar alternative, crispy onions, cos lettuce & Ballymaloe relish.

(1, 2, 2a, 9, 12, 13)

FROM THE SEA

MARKET FRESH FISH & CHIPS

€21.95

Beer battered fresh Irish fish served with chips, mushy peas & tartar sauce. (1, 2, 2a, 4, 5, 7, 9, 13, 14)

GRILLED FILLET OF FRESH IRISH COD

€25.45

Served on a bed of butterbean and chorizo cassoulet, herb oil & baby spinach. (5, 7, 13, 14)

BURGERS

8oz PRIME IRISH BEEF BURGER

€19.70

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, 2a, 4, 7, 9, 12, 13, 14)

BUTTERMILK FRIED CHICKEN BURGER

€19.20

Buffalo mayo, avocado, lettuce, carrot salad, roasted garlic & parmesan aioli with chips. (1, 2, 2a, 4, 7, 9, 12, 13)

SIDES

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|---|--------------|
| FRIES (13) | €6.00 |
| GARLIC BREAD | €6.00 |
| BUTTERED BABY POTATOES FRESH HERB & SEA SALT (7) | €6.45 |
| CARAMELIZED ONION & WILD MUSHROOM (7,13) | €6.45 |
| SEASONAL HONEY ROASTED VEGETABLES (7,13) | €7.00 |
| WATERCRESS, RED CABBAGE, CARROT & EDAMAME BEANS SIDE SALAD (2, 9, 12, 13) | €6.45 |
| BUTTERY MASH POTATO (7) | €6.45 |
| POTATO PUFFS – GRATED MANCHEGO CHEESE & CHIPOTLE AIOLI (2, 2a, 7, 9, 13, 14) | €7.00 |

STEAKS

All our Steaks are Aged Irish Angus Beef sourced from Robinson Meats. 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

€41.05

CHAR GRILLED DRY AGED IRISH ANGUS 10oz STRIPLOIN STEAK

€41.05

CHAR GRILLED 8oz IRISH TENDER FILLET STEAK

€45.75

16oz RIB EYE ON THE BONE

**cooked rare to medium only*

€51.50

All steaks are accompanied with roasted flatcap mushroom, homemade beer battered onion rings, creamy black peppercorn sauce & fries.

(1, 2, 2a, 7, 13, 14)

SURF & TURF!

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

€6.50

HOUSE SPECIALITIES

GRILLED CORNFED IRISH CHICKEN SUPREME

€25.95

Garlic & onion fried baby potatoes, grilled vegetables, wild mushroom and Roe & Co sauce. (1, 2a, 2c, 7, 9, 13, 14)

TRADITIONAL IRISH WICKLOW LAMB STEW

€20.45

Our traditional Irish stew served with slow cooked tender Wicklow lamb, carrots, celery & potatoes. (1, 13, 14)

THE CHURCH SPECIAL BACON AND CABBAGE

€25.45

Glazed bacon on the bone, creamed savoy cabbage, Mashed potatoes, and parsley sauce. (1, 7, 9, 13, 14)

PECORINO GNOCCHI

€18.70

Baby kale, walnut pesto, beurre noisette, roasted red pepper tapenade. (1, 2, 2a, 4, 7, 10c, 13)

CHEFS SPECIAL

Priced Daily

Please ask your server what our specials are for today.

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) **€17.15**

Large (8) **€34.00**

Dozen **€50.50**

www.carlingfordoystercompany.ie

Share your pictures with us!
Tag us on Instagram @thechurchdublin & use
#TheChurchDublin

"Surf & Turf" and "Add Chicken" is inclusive of salads 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 | 5. Fish | 10b. Peanuts |
| 2. Gluten | 6. Lupin | 10c. Walnuts |
| 2a. Wheat | 7. Lactose | 10d. Hazelnuts |
| 2b. Oats | 8. Mollusc | 11. Peanuts |
| 2c. Barley | 9. Mustard | 12. Sesame seeds |
| 3. Crustaceans | 10. Nuts | 13. Soya |
| 4. Eggs | 10a. Almonds | 14. Sulphur dioxide |

The Church Cafe Bar,
Junction of Mary & Jervis Street, Dublin 1
Phone +353 (0)1 828 0102
Email reservations@thechurch.ie
www.thechurch.ie



DRINKS MENU

BOTTLES

BEER & LAGER

| | | |
|------------------|--------------|-------|
| Corona (2c) | 330ml (4.5%) | €7.10 |
| Desperado (2c) | 330ml (5%) | €6.55 |
| Heineken (2c) | 330ml (4.3%) | €6.45 |
| Coors Light (2c) | 330ml (4.3%) | €6.45 |
| Budweiser (2c) | 330ml (4.3%) | €6.45 |
| Erdinger (2c) | 500ml (5.3%) | €7.50 |
| Tiger (2c) | 500ml (4.8%) | €7.50 |

CIDER

| | | |
|--------------------------------------|--------------|-------|
| Kopparberg Strawberry & Lime (14) | 568ml (4%) | €8.30 |
| Kopparberg Mixed Fruit (14) | 568ml (5.3%) | €8.30 |
| Bulmers (14) | 568ml (4.5%) | €8.00 |
| Bulmers Light (14) | 568ml (4.5%) | €8.00 |

ALE

| | | |
|------------------------------|--------------|-------|
| O'Hara's 51st State IPA (2c) | 500ml (6%) | €8.00 |
| O'Hara's Dry Hopped IPA (2c) | 500ml (5.2%) | €8.00 |
| O'Hara's Red Ale (2c) | 500ml (5.2%) | €8.00 |

ALCOPOPS

| | | |
|---------------------------------|------------|-------|
| West Coast Cooler Original (2c) | 250ml (4%) | €7.70 |
| West Coast Rosé (14) | 250ml (4%) | €7.70 |

NON-ALCOHOLIC BEERS

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|---------------------|------------|-------|
| Guinness 0.0 (2c) | (0%) | €6.05 |
| Erdinger (2c) | 500ml (0%) | €6.80 |
| Heineken 0.0 (2c) | 335ml (0%) | €6.80 |
| Kopparberg 0.0 (14) | 500ml (0%) | €6.80 |

GLUTEN FREE BEER

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|------------------------------------|--------------|-------|
| Estrella Galicia | 335ml | €7.10 |
| Hollows & Fentimans Ginger Beer | 500ml (4.8%) | €8.00 |

COCKTAILS

- CLASSIC COCKTAILS -

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| THE CHURCH MARTINI Our signature cocktail made with vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with prosecco. (5, 14) | €15.00 |
| ESPRESSO MARTINI A refreshing blend of hazelnut liqueur, vanilla vodka & freshly brewed Artisan espresso. (10d, 14) | €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 Captain Morgan 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 Captain Morgan White Rum, coming in a delicious variety of fruity flavours. Choose from: Strawberry, Passionfruit, Mango or Raspberry | €15.00 |
| WHISKEY SOUR Roe & Co. Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters. (4) | €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 -

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|---|--------|
| PINK LADY Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters. (4) | €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 Roe & Co. 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 -

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| 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

| | |
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| 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

- Celery
- Gluten
- Wheat
- Oats
- Barley
- Crustaceans
- Eggs
- Fish
- Lupin
- Lactose
- Mollusc
- Mustard
- Nuts
- Almonds
- 10b. Peanuts
- 10c. Walnuts
- 10d. Hazelnuts
11. Peanuts
12. Sesame seeds
13. Soya
14. Sulphur dioxide

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