

THE CHURCH

CAFÉ | BAR

LUNCH MENU

APPETIZERS

SOUP OF THE DAY €6.80

*Vegan / Vegetarian

Prepared freshly every day. Please ask server for details. Served with homemade brown bread. (1, 2, 2a)

DEEP FRIED CRISPY CALAMARI €14.55

Deep fried calamari dusted with sriracha seasoned flour served with seasonal leaf salad, sweet chilli & garlic aioli. (2, 2a, 3, 4, 5, 7, 8, 13)

THE CHURCH CHICKEN WINGS €17.15

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)

ROARINGWATER BAY MUSSELS €14.00

*Coeliac Friendly

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

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

Large portion for sharing or mains€18.15

IRISH COLD SMOKED SALMON €16.50

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

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

**LIVE TRADITIONAL
IRISH MUSIC & DANCING
7 DAYS A WEEK**

SALADS

ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD €17.10

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

GRILLED COURGETTE & FRIED CHICKPEA SALAD €17.10

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

Add a breast of grilled chicken.€5.00

Add some delicious pan fried prawns. . .€6.00

VEGAN OPTIONS

ULTIMATE VEGAN BURGER €18.70

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 €20.75

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

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

SANDWICHES

SLOW ROASTED BEEF SANDWICH €12.95

Horseradish aioli, seasoned crispy onions, red onion and ale jam & watercress salad on a toasted sourdough bread & chips.

(1, 2, 2a, 4, 7, 9, 13)

CAJUN CHICKEN SANDWICH €12.95

Grilled Cajun chicken, lettuce, Monterey jack cheese, chunky salsa, toum, on a roll.

(2, 2a, 4, 6, 7, 9, 13, 14)

PLOUGHMAN'S SANDWICH €12.95

Roasted ham, Dubliner white cheddar, onion chutney, pickled gherkins, butterhead lettuce, Dijon aioli on a toasted olive oil ciabatta.

(2, 2a, 4, 6, 7, 9, 13, 14)

CHURCH FILLET STEAK SANDWICH €20.00

Grilled 6oz medallions of Irish beef, fried mushrooms, crispy onion and rocket, on stone-baked ciabatta and chips.

(2, 2a, 4, 6, 7, 9, 13, 14)

BURGERS

8oz PRIME IRISH BEEF BURGER €19.20

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

FRIES (13) €5.50

GARLIC BREAD €5.50

SEASONAL HONEY ROASTED VEGETABLES €6.50

(7, 13)

WATERCRESS, RED CABBAGE, CARROT & EDAMAME BEANS SIDE SALAD €5.95

(2, 9, 12, 13)

BUTTERY MASH POTATO (7) €5.95

HOUSE SPECIALITIES

TRADITIONAL IRISH WICKLOW LAMB STEW €18.70

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

CAFÉ | BAR

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

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

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

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. (5,14)	
ESPRESSO MARTINI	€15.00
A refreshing blend of hazelnut liqueur, vanilla vodka & freshly brewed Artisan espresso. (10d,14)	
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
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	
THE CHURCH FROZEN DAIQUIRI	€15.00
A classic made using Captain Morgan White Rum, coming in a delicious variety of fruity flavours. Choose from: Strawberry, Passionfruit, Mango or Raspberry	
WHISKEY SOUR	€15.00
Roe & Co. Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters. (4)	
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. Choose from: Strawberry, Passionfruit, Mango or Raspberry	

- SIGNATURE COCKTAILS -

PINK LADY	€15.00
Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters. (4)	
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 Roe & Co. 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. Choose your favourite flavours: Strawberry & Mango, Watermelon & Apple, Raspberry & Apple	

- 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.

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.	

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. Celery, 2. Gluten, 2a. Wheat, 2b. Oats, 2c. Barley, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Lactose, 8. Mollusc, 9. Mustard, 10. Nuts, 10a. Almonds, 10b. Peanuts, 10c. Walnuts, 10d. Hazelnuts, 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur dioxide

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