

STARTERS

SOUP OF THE DAY

Soup of the day prepared freshly every day.
Please ask your server for details. Served with homemade brown bread.
(1, 15)

IRISH COLD SMOKED SALMON

Marinated fennel, Tipperary cream cheese, dill and chive oil & Guinness brown bread.
(1, 2, 5, 7, 9, 13, 15, 17, 18)

SLOW ROASTED MCCARRENS BELLY OF PORK

Roasted apple pure, ale and whiskey reduction, crispy kale
1,2,7,9,13,14,17,18

ROASTED SQUASH & GOATS CHEESE SALAD

Smoked almonds, radicchio, chicory, cumin & tahini dressing.
(7, 9, 10, 12, 13, 14, 19)

MAINS

CHAR GRILLED DRY AGED IRISH ANGUS 100Z STRIPLOIN STEAK

All steaks are accompanied with roasted flatcap mushroom, homemade beer battered onion rings, creamy black peppercorn sauce & fries.
(1, 2, 7, 13, 14, 15)

GRILLED CORNFED IRISH CHICKEN SUPREME

Garlic and onion fried baby potatoes, grilled vegetables, wild mushroom and Roe & Co sauce.
(1, 7, 9, 13, 14, 15, 18)

GRILLED FILLET OF FRESH IRISH COD

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

THE CHURCH SPECIAL BACON AND CABBAGE

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

PECORINO GNOCCHI

Baby kale, walnut pesto, beurre noisette, roasted red pepper tapenade.
(1, 2, 4, 7, 13, 15, 16)

DESSERTS

HOMEMADE APPLE CRUMBLE

(2, 4, 6, 7, 13, 14, 15)

VANILLA CHEESECAKE

(2, 7, 15)

DOUBLE CHOCOLATE & PEANUT BUTTER BROWNIE

(4, 7, 10, 11, 13, 19)

3 Courses

€59.95 Sunday - Wednesday

€64.95 Thursday - Saturday

+12.5% service charge which will be distributed directly to the staff

Allergen Guide: 1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Lactose 8 Mollusc 9 Mustard 10 Nuts 11 Peanuts 12 Sesameseeds 13 Soya 14 Sulphur dioxide 15 Wheat 16 Walnuts 17 Oats 18 Barley 19 Almonds 20 Coconut