

LUNCH MENU

APPETIZERS

SOUP OF THE DAY €8.00

*Vegan / Vegetarian

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

DEEP FRIED CRISPY CALAMARI €15.50

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)

THE CHURCH CHICKEN WINGS €18.00

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 €19.50

*Coeliac Friendly

Fresh from Co. Cork with a white wine & garlic cream sauce and toasted bread. (2, 2a, 3, 7, 8, 13, 14)

HOMEMADE FLAT BREAD €17.50

Topped with hummus and grilled vegetables, olive oil, pickled red onion and pomegranate syrup. (2, 2a, 12, 13)

IRISH COLD SMOKED SALMON €18.00

Marinated fennel, Tipperary cream cheese, dill and chive oil and Guinness brown bread. (1, 2, 2a, 2b, 2c, 5, 7, 9, 13)

SALADS

ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD €18.00

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

CANNELLINI BEAN & MIX RADISH SALAD €18.00

baby leaf, marinated cannellini beans, mix radishes, grilled aubergine, capsicum peppers and mint and lemon dressing. (9, 13)

Add a breast of grilled chicken. €6.00
Add some delicious pan fried prawns. . . €7.00

BURGERS

8oz PRIME IRISH BEEF BURGER €20.50

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 €20.50

Buffalo mayo, guacamole, white cabbage slaw & hot honey. (2, 2a, 4, 7, 9, 12, 13)

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 DRY AGED IRISH ANGUS 10oz STRIPLOIN STEAK €41.55

CHAR GRILLED 8oz IRISH TENDER FILLET STEAK €46.50

16oz RIB EYE ON THE BONE €54.00

*cooked rare to medium only

All steaks are served with Fondant potatoes, slow roasted cherry tomatoes, crispy onions & peppercorn sauce. (1, 2, 2a, 7, 13, 14)

SURF & TURF!

Add some pan-fried Prawns tossed in garlic & chilli sauce. €7.00

SANDWICHES

SLOW ROASTED BEEF SANDWICH €13.50

Horseradish aioli, seasoned crispy onions, red onion and ale jam on a toasted sourdough bread served with chips & gravy. (1, 2, 2a, 4, 7, 9, 13)

SHREDDED CAJUN CHICKEN OPEN SANDWICH €13.50

Basil aioli, baby leaf, sundry tomato & mature Dubliner cheddar cheese. (2, 2a, 4, 7, 9, 13)

PLOUGHMAN'S SANDWICH €13.50

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 €20.50

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)

FROM THE SEA

MARKET FRESH FISH & CHIPS €23.00

Beer battered fresh Irish fish served with chips, mushy peas & tartar sauce. (1, 2, 2a, 4, 5, 7, 9, 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) €18.00
Large (8) €35.00
Dozen €51.00

www.carlingfordoystercompany.ie

HOUSE SPECIALITIES

TRADITIONAL IRISH WICKLOW LAMB STEW €23.00

Our traditional Irish stew served with slow cooked tender Wicklow lamb, carrots, celery & potatoes. Served with Guinness brown bread. (1, 2, 2a, 2c, 7, 13, 14)

PECORINO GNOCCHI €26.00

*Vegan / Vegetarian

Spinach & basil pesto, grilled vegetables, walnuts & sundried tomatoes. (1, 2, 2a, 4, 7, 13)

SIDES

FRIES (13) €6.50

GARLIC BREAD €6.50

WATERCRESS, RED CABBAGE, CARROT & EDAMAME BEANS SIDE SALAD (2, 9, 12, 13) €7.00

BUTTERY MASH POTATO (7) €7.00

HOMEMADE ONION RINGS (2, 2a, 13) €7.50

RUSTIC POTATO CUBES, CHORIZO BUTTER, PARMESAN CHEESE (4, 7, 9, 13) €9.50

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

12.5% service charge added to groups of 6 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 |

Share your pictures with us!

Tag us on Instagram @thechurchdublin & use

#TheChurchDublin

THE
CHURCH
CAFÉ | BAR

DRINKS MENU

THE CHURCH SOUVENIRS

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|------------|--------|
| T-SHIRTS | €20.00 |
| FLAT CAPS | €20.00 |
| SUNGLASSES | €10.00 |
| KEY CHAINS | €5.00 |

Please ask your server!

GUIDED HISTORY TOUR & IRISH COFFEE DEMONSTRATION

NOW AVAILABLE DAILY FROM 11AM-4PM.
TRAVEL WITH US THROUGH OVER 300 YEARS OF HISTORY,
FINISHED OFF WITH A DEMONSTRATION
ON HOW TO MAKE THE PERFECT IRISH COFFEE!

FOR MORE INFORMATION,
PLEASE ASK YOUR SERVER OR ASK AT RECEPTION!

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

LIVE TRADITIONAL
IRISH MUSIC & DANCING
7 DAYS A WEEK

COCKTAILS

- CLASSIC COCKTAILS -

| | |
|---|--------|
| THE CHURCH MARTINI | €15.50 |
| Our signature cocktail made with vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with prosecco. (5,14) | |
| ESPRESSO MARTINI | €15.50 |
| A refreshing blend of hazelnut liqueur, vanilla vodka & freshly brewed Artisan espresso. (10d,14) | |
| BLOODY MARY | €15.50 |
| Our take on the classic using Smirnoff Vodka, Tabasco, Worcestershire sauce, fresh lime, sea salt & freshly ground pepper. | |
| MOJITO | €15.50 |
| 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 | €15.50 |
| 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 | €15.50 |
| Roe & Co. Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters. (4) | |
| MARGARITA | €15.50 |
| Tequila Blanco, Cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim. | |
| BRAMBLE | €15.50 |
| Classic mix of Tanqueray gin, Crème de Cassis, lemon juice & sugar syrup with a delicious twist of muddled raspberries & cucumber. | |
| CAIPIRINHA | €15.50 |
| Cachaca sugarcane rum churned with lime juice & sugar syrup. Classic or mixed with fruity flavours. Choose from: Strawberry, Passionfruit, Mango or Raspberry | |

- SIGNATURE COCKTAILS -

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| PINK LADY | €15.50 |
| Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters. (4) | |
| RASPBERRY COLLINS | €15.50 |
| Tanqueray gin, raspberry purée, Limoncello, fresh lemon juice & Aperol, topped off with soda water. | |
| PEACHY BLINDER | €15.50 |
| 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 | €15.50 |
| A take on the classic - Bulleit Bourbon, sugar syrup, Angostura bitters with an orange twist. | |

- PROSECCO COCKTAILS -

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|---------------------------------------|--------|
| GLASS OF PROSECCO | €10.50 |
| PROSECCO ROYALE | €11.50 |
| Crème de Cassis topped with Prosecco. | |
| BELLINI | €11.50 |
| Peach purée topped with Prosecco. | |
| MIMOSA | €11.50 |
| 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.

ASK YOUR SERVER ABOUT OUR FULL DRINKS MENU

*Plan your next event
at The Church*

WITH 6 INCREDIBLE SPACES, THERE'S SOMETHING
FOR EVERYONE HERE AT THE CHURCH.

WHETHER IT'S SOME AFTER WORK DRINKS,
BIRTHDAY PARTIES OR CORPORATE EVENTS
WE'VE GOT YOU COVERED!

OUR PRIVATE SPACES CAN HOLD
FROM 50 TO 350 PEOPLE AND OUR TERRACE
CAN HOST UP TO 450 PEOPLE FOR BBQS
DURING THE SUMMER MONTHS!

SCAN THE QR CODE BELOW
TO MAKE AN ENQUIRY TODAY!

*Book lunch, dinner or a special occasion
with us today by scanning the QR code!*



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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