

# EVENING MENU

## APPETIZERS

### SOUP OF THE DAY €8.50

*\*Vegan / Vegetarian*

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

### SLOW COOKED PORK RIBS €15.00

Guinness and citrus soya glaze & crispy onion.  
(2, 2a, 2c, 9, 12, 13, 14)

### DEEP FRIED CRISPY CALAMARI €16.00

Deep fried calamari dusted in sriracha seasoned flour served with seasonal leaf salad, sweet chilli & garlic aioli.  
(2, 2a, 3, 4, 5, 7, 8, 9, 13)

### THE CHURCH CHICKEN WINGS €18.50

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 €20.00

*\*Coeliac Friendly*

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

### FRESH DUBLIN BAY PRAWNS €16.00

Tossed in a garlic and chilli cream sauce with toasted bread. (2, 2a, 3, 7, 13)

### HOMEMADE FLAT BREAD €18.00

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

### IRISH COLD SMOKED SALMON €19.00

Marinated fennel, Tipperary cream cheese, dill and chive oil & 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 & 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

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)

€21.50

### BUTTERMILK FRIED CHICKEN BURGER

Buffalo mayo, guacamole, white cabbage slaw & hot honey.

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

€21.50

## 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 €44.50

### CHAR GRILLED 8oz IRISH TENDER FILLET STEAK €48.50

### 16oz RIB EYE ON THE BONE \*cooked rare to medium only €57.00

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.  
€7.00

## 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)

### BAKED FILLET OF SALMON €31.50

Gratin potato, fried courgette flower, apple and celeriac remoulade, beetroot & herb salsa. (1, 2, 2a, 4, 5, 7, 9, 13)

## 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

### GRILLED CORNFED IRISH CHICKEN SUPREME €31.50

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 €23.50

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)

### GRILLED SLANE VALLEY RUMP OF LAMB €42.50

Creamy mash, celeriac steak, mint oil & jus. (1, 7, 9, 13, 14)

### THE CHURCH SPECIAL BACON AND CABBAGE €28.50

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

### PECORINO GNOCCHI €26.00

*\*Vegan / Vegetarian*

Spinach & basil pesto, grilled vegetables, walnuts & sundried tomatoes. (1, 2, 2a, 4, 7, 10c, 13)

**CHEFS SPECIAL** Priced Daily  
Please ask your server what our specials are for today.

## SIDES

**FRIES** (13) €6.50

**GARLIC BREAD** (2, 2a, 4, 7, 9, 13) €6.50

**VEG OF THE DAY** (13) €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

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

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.

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 |

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Junction of Mary & Jervis Street, Dublin 1  
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[www.thechurch.ie](http://www.thechurch.ie)



# DRINKS MENU

## THE CHURCH SOUVENIRS

|            |        |
|------------|--------|
| 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 -

|                                                                                                                                                                                                                                      |        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>THE CHURCH MARTINI</b><br>Our signature cocktail made with Smirnoff vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with Prosecco. (5, 14)                                        | €16.00 |
| <b>HIBISCUS COLLINS</b><br>A variant of the famous Collins, this has many layers of flavour and some complex flavours. pomegranate syrup, hibiscus syrup, Tanqueray, cherry brandy, lemon juice, Peychauds Bitters, ginger ale. (14) | €16.00 |
| <b>IRISH PENICILLIN</b><br>An alcohol forward drink with many levels of taste. Roe & Co whiskey, smoked Poitin, ginger liqueur, lemon juice, honey syrup, ginger syrup & Angostura Bitters. (14)                                     | €16.00 |
| <b>ESPRESSO MARTINI</b><br>A refreshing blend of hazelnut liqueur, Smirnoff vanilla vodka & freshly brewed Artisan espresso. (10d, 14)                                                                                               | €16.00 |
| <b>KETEL ONE VODKA MARTINI</b><br>A premium Vodka Martini, served the Church way. Dry Vermouth, Chilled Vodka and Green olives or lemon twist. As dirty as you like.                                                                 | €18.00 |
| <b>BLOODY MARY</b><br>Our take on the classic using Smirnoff Vodka, Tabasco, Worcestershire sauce, fresh lime, sea salt & freshly ground pepper. (1, 5, 2, 2a)                                                                       | €16.00 |
| <b>MOJITO</b><br>Captain Morgan White Rum, lime juice & sugar syrup, stirred with fresh mint & lightly kissed with soda water. Classic or mixed with: Strawberry   Passionfruit   Mango   Raspberry                                  | €16.00 |
| <b>THE CHURCH FROZEN DAIQUIRI</b><br>A classic made using Captain Morgan White Rum, coming in a delicious variety of fruity flavours. (6, 9)<br>Choose from: Strawberry   Passionfruit   Mango   Raspberry                           | €16.00 |
| <b>WHISKEY SOUR</b><br>Roe & Co. Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters. (4)                                                                                                                           | €16.00 |
| <b>MARGARITA</b><br>Tequila Blanco, Cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim.                                                                                                         | €16.00 |
| <b>BRAMBLE</b><br>Classic mix of Tanqueray gin, Crème de Cassis, lemon juice & sugar syrup with a delicious twist of muddled raspberries & cucumber.                                                                                 | €16.00 |
| <b>CAIPIRINHA</b><br>Cachaca sugarcane rum churned with lime juice & sugar syrup. Classic or mixed with fruity flavours. Choose from: Strawberry   Passionfruit   Mango   Raspberry                                                  | €16.00 |

### - SIGNATURE COCKTAILS -

|                                                                                                                                                                                 |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>PINK LADY</b><br>Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters. (4)                                    | €16.00 |
| <b>RASPBERRY COLLINS</b><br>Tanqueray gin, raspberry purée, Limoncello, fresh lemon juice & Aperol, topped off with soda water.                                                 | €16.00 |
| <b>PEACHY BLINDER</b><br>One of our most popular drinks. A delicious blend of sweetness from peach schnapps, peach purée & lemonade with Roe & Co. Irish whiskey & lemon juice. | €16.00 |
| <b>OLD FASHIONED</b><br>A take on the classic - Bulleit Bourbon, sugar syrup, Angostura bitters with an orange twist.                                                           | €16.00 |
| <b>APEROL SPRITZ</b><br>Aperol & Prosecco topped with soda water.                                                                                                               | €16.00 |

### - PROSECCO COCKTAILS -

|                                                                      |        |
|----------------------------------------------------------------------|--------|
| <b>GLASS OF PROSECCO</b> (14)                                        | €11.05 |
| <b>PROSECCO ROYALE</b> (14)<br>Crème de Cassis topped with Prosecco. | €12.10 |
| <b>BELLINI</b> (14)<br>Peach purée topped with Prosecco.             | €12.10 |
| <b>MIMOSA</b> (14)<br>Orange juice topped with Prosecco.             | €12.10 |

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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