

## 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, 2a)

### 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)

### SLOW COOKED PORK RIBS

Guinness and citrus soya glaze & crispy onion.

(2, 2a, 2c, 9, 12, 13, 14)

### ROASTED SQUASH & GOATS CHEESE SALAD

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

## MAINS

### CHAR GRILLED DRY AGED IRISH ANGUS 100% STRIP LOIN STEAK

served with Fries, slow roasted cherry tomatoes, crispy onions & peppercorn sauce. (1, 2, 2a, 7, 13, 14)

### GRILLED CORNFED IRISH CHICKEN SUPREME

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

### BAKED FILLET OF SALMON

Gratin potato, fried courgette flower, apple and celeriac remoulade, beetroot & herb salsa. (1, 2, 4, 5, 7, 9, 15)

### THE CHURCH SPECIAL BACON AND CABBAGE

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

### PECORINO GNOCCHI

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

## DESSERTS

### HOMEMADE APPLE CRUMBLE

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

### VANILLA CHEESECAKE

(2, 2a, 7)

### DOUBLE CHOCOLATE & PEANUT BUTTER BROWNIE

(4, 7, 9, 10a, 10b, 13)

## 3 COURSES

Sunday - Wednesday €64.50 +12.5% service charge | Thursday -  
Saturday €67.50 +12.5%  
Service charge which will be distributed directly to the staff.

### ALLERGEN GUIDE

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