

APPETIZERS

SOUP OF THE DAY

*Vegan / Vegetarian

Prepared freshly every day.

Please ask server for details.

Served with homemade brown bread.

(1, 2, 2a)

€8.50

THE CHURCH CHICKEN WINGS

Choose from Louisiana Hot Sauce or Smoked Maple, topped with toasted sesame seeds & scallions.

(1, 2, 2a, 4, 7, 9, 12)

€18.50

ROARINGWATER BAY MUSSELS

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

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

€20.00

VEGETARIAN

ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD

Radicchio, cumin, pumpkin seeds, fresh beetroot & tahini dressing.

(7, 9, 10, 10a, 12)

€18.00

Add a breast of grilled chicken. . €7.00

Add delicious pan fried prawns . €8.00

BURGERS

8oz PRIME IRISH BEEF BURGER

€24.95

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)

BUTTERMILK FRIED CHICKEN BURGER

€24.95

Dill pickles, sriracha mayo, cabbage slaw & hot honey. (1, 2, 2a, 4, 7, 9)

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 crispy onions, peppercorn sauce & fries.

(1, 2, 2a, 7, 14)

SURF & TURF!

Add some pan-fried Prawns tossed in garlic oil. (3, 7)

€8.00

THE
CHURCH
CAFE | BAR

COELIAC MENU

FROM THE SEA

BAKED FILLET OF SALMON

Gratin potato, garden peas and asparagus with a lemon & herb cream sauce.

(1, 5, 7)

€31.50

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

COLD SEAFOOD TOWER FOR TWO

4 oysters, dressed Irish crab, coldwater prawn cocktail, Guinness smoked salmon, & poached Atlantic prawns served with Guinness bread.

(1, 2, 2a, 2b, 2c, 3, 4, 5, 7, 8, 9, 14)

€85.00

LIVE TRADITIONAL IRISH MUSIC & DANCING 7 DAYS A WEEK

Share your pictures with us!
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HOUSE SPECIALITIES

GRILLED IRISH CHICKEN SUPREME

Garlic & onion fried baby potatoes, grilled vegetables, wild mushroom & chicken sauce. (1, 7)

€31.50

TRADITIONAL IRISH WICKLOW LAMB STEW

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

€23.50

THE CHURCH SPECIAL BACON AND CABBAGE

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

€28.50

SIDES

FRIES €6.50

VEG OF THE DAY (7) €6.50

WATERCRESS & EDAMAME BEANS SIDE SALAD (9, 13) €7.00

BUTTERY MASH POTATO (7) €7.00

DESSERTS

HOUSEMADE STICKY TOFFEE PUDDING

Sticky toffee pudding with house made butterscotch sauce & vanilla ice cream. (4, 7)

€9.50

HOUSEMADE GLUTEN FREE DOUBLE CHOCOLATE BROWNIE

Served with vanilla ice cream.

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

€9.50

"Surf & Turf" and "Add Chicken" is inclusive of Salad & Gnocchi 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.

NUT FREE KITCHEN

We do not use any nuts in our kitchen.

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, 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

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

ASK YOUR SERVER ABOUT OUR FULL DRINKS MENU

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,
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COCKTAILS

- CLASSIC COCKTAILS -

THE CHURCH MARTINI

€16.00

Our signature cocktail made with Smirnoff vanilla vodka, passionfruit purée, pineapple juice and vanilla-infused simple syrup, topped off with Prosecco. (5, 14)

HIBISCUS COLLINS

€16.00

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)

IRISH PENICILLIN

€16.00

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)

ESPRESSO MARTINI

€16.00

A refreshing blend of hazelnut liqueur, Smirnoff vanilla vodka & freshly brewed Artisan espresso. (10d, 14)

KETEL ONE VODKA MARTINI

€18.00

A premium Vodka Martini, served the Church way. Dry Vermouth, Chilled Vodka and Green olives or lemon twist. As dirty as you like.

BLOODY MARY

€16.00

Our take on the classic using Smirnoff Vodka, Tabasco, Worcestershire sauce, fresh lime, sea salt & freshly ground pepper. (1, 5, 2, 2a)

MOJITO

€16.00

Captain Morgan White Rum, lime juice & sugar syrup, stirred with fresh mint & lightly kissed with soda water.

Classic or mixed with: Strawberry | Passionfruit | Mango | Raspberry

THE CHURCH FROZEN DAIQUIRI

€16.00

A classic made using Captain Morgan White Rum, coming in a delicious variety of fruity flavours. (6, 9) Choose from: Strawberry | Passionfruit | Mango | Raspberry

WHISKEY SOUR

€16.00

Roe & Co. Irish whiskey with lime, sugar syrup, egg whites & Angostura bitters. (4)

MARGARITA

€16.00

Tequila Blanco, Cointreau & lime shaken with ice & fine-strained into a chilled glass with a salted rim.

BRAMBLE

€16.00

Classic mix of Tanqueray gin, Crème de Cassis, lemon juice & sugar syrup with a delicious twist of muddled raspberries & cucumber.

CAIPIRINHA

€16.00

Cachaca sugarcane rum churned with lime juice & sugar syrup. Classic or mixed with fruity flavours. Choose from: Strawberry | Passionfruit | Mango | Raspberry

- SIGNATURE COCKTAILS -

PINK LADY

€16.00

Our favourite tippie - sloe gin, apricot brandy, Cranberry Juice, fresh lemon juice, egg whites & Angostura bitters. (4)

RASPBERRY COLLINS

€16.00

Tanqueray gin, raspberry purée, Limoncello, fresh lemon juice & Aperol, topped off with soda water.

PEACHY BLINDER

€16.00

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

€16.00

A take on the classic - Bulleit Bourbon, sugar syrup, Angostura bitters with an orange twist.

APEROL SPRITZ

€16.00

Aperol & Prosecco topped with soda water.

PROSECCO COCKTAILS

GLASS OF PROSECCO (14) €11.05

PROSECCO ROYALE (14) €12.10

Crème de Cassis topped with Prosecco.

BELLINI (14) €12.10

Peach purée topped with Prosecco.

MIMOSA (14) €12.10

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.