

LUNCH 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)

DEEP FRIED CRISPY CALAMARI €16.00

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

THE CHURCH CHICKEN WINGS €18.50

Choose from Louisiana Hot Sauce or Smoked Maple, topped with toasted sesame seeds & scallions. (1, 2, 2a, 4, 7, 9, 12)

ROARINGWATER BAY MUSSELS €20.00

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

GUINNESS IRISH SMOKED SALMON €20.00

Crispy capers, set sour cream, dill and chive oil & Guinness brown bread. (2, 2a, 2b, 2c, 5, 7)

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

VEGETARIAN

ROASTED CROOKNECK PUMPKIN & GOAT CHEESE SALAD €18.00

Radicchio, cumin, pumpkin seeds, fresh beetroot & tahini dressing. (7, 9, 10, 10a, 12)

HOMEMADE FLATBREAD €18.00

Roasted tomato & jalapeno sauce, topped with goats cheese, parmesan and vintage cheddar, finished with sundried tomato, rocket & olive oil. (2, 2a, 12)

PECORINO GNOCCHI €26.00

*Vegan / Vegetarian

Sundried tomato and basil sauce, spinach & garden peas & parmesan. (1, 2, 2a, 4, 7)

(Please inform your waiter if you would like this dish to be prepared vegan)

Add a breast of grilled chicken. €7.00

Add some 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 €57.00

*cooked rare to medium only

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

SANDWICHES

SLOW ROASTED BEEF SANDWICH

Horseradish aioli, seasoned crispy onions, red onion and ale jam on toasted sourdough bread served with chips & gravy.

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

€13.50

CAJUN CHICKEN OPEN SANDWICH

Basil aioli, baby leaf, sundry tomato & mature Dubliner cheddar cheese, served with chips & tomato salsa.

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

€14.50

PLOUGHMAN'S SANDWICH

Roasted ham, Dubliner white cheddar, onion chutney, pickled gherkins, butterhead lettuce, Dijon aioli on toasted sourdough bread, served with chips.

(1, 2, 2a, 6, 7, 14)

€14.50

FROM THE SEA

MARKET FRESH FISH & CHIPS

Beer battered fresh Irish fish served with chips, mushy peas & tartar sauce.

(1, 2, 2a, 4, 5, 7, 9, 14)

€24.95

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

HOUSE SPECIALITIES

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, 14)

SIDES

FRIES €6.50

GARLIC BREAD (2, 2a, 4, 7, 9) €6.50

Served with black pepper & garlic mayo.

VEG OF THE DAY (7) €6.50

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

BUTTERY MASH POTATO (7) €7.00

HOMEMADE ONION RINGS (2, 2a) €7.50

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

"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 | 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 |

THE
CHURCH
CAFÉ | BAR

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 -

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.

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

The Church Cafe Bar,
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