

EVENING MENU

Elle's

BAR CLASSICS

8OZ BURGER

O'Mahony's 8oz beef burger, brioche bun, tomato, lettuce, hot mustard mayo, Dubliner cheddar cheese, pickle, fries
(Milk, Gluten, Mustard, Egg)
€16.95

CHICKEN SRIRACHA

Marinated & grilled chicken breast, brioche bun, crushed avocado, beetroot slaw, tomato, baby gem, fries
(Gluten, Egg, Mustard)
€16.50

SPICY CHICKEN WINGS

Served with celery sticks and blue cheese dressing
(Milk, Sulphites, Celery, Egg, Mustard)
Small €10.50
Large €14.50

HOUSE PLATTER

MINI BEEF SLIDERS

Sriracha slaw, garlic mayo
(Egg, Mustard, Gluten, Sulphites)

HAM HOCK & BLACK PUDDING CROQUETTES

Mustard mayo
(Egg, Mustard, Gluten, Sulphites, Milk)

SPICY CHICKEN WINGS

Blue cheese dressing, celery sticks
(Milk, Celery, Mustard, Egg)

SWEET POTATO FRIES

Chili aioli
(Eggs, Mustard, Sulphites)

€24.00

TO SHARE

CURED MEATS

Italian cured meats, Kalamata black olives, sun-dried tomato, sourdough
(Gluten, Sulphite)
€14.50

IRISH CHEESE

Irish cheese selection, fruit chutney, candied walnut, grapes, artisan crackers
(Milk, Gluten, Treenuts, Celery)
€13.00

CHARCUTERIE BOARD

Italian cured meats, Irish cheeses, Kalamata black olives, sun-dried tomato, sourdough, artisan crackers, grapes, walnuts
(Milk, Gluten, Treenuts, Celery, Sulphites)
€24.00

STARTERS

HOMEMADE SOUP

with artisan bread
(Gluten, Milk, Celery, Sulphites, Treenuts)
€6.50

SEAFOOD CHOWDER

with Irish soda bread
(Fish, Crustaceans, Celery, Milk, Sulphite, Gluten, Molluscs)
€9.75

CRISPY DUCK SALAD

Hoisin confit duck leg, chicory, orange, watercress, radish, cucumber, spring onion, soya dressing
(Sulphites, Soya, Gluten)
€11.50

SUPERFOOD SALAD

Quinoa, long stem broccoli, avocado, beetroot, blueberry, sunflower seeds, feta, watermelon, toasted almonds, edamame beans, walnut dressing
(Treenuts, Milk)
€10.95

CAESAR SALAD

Bacon lardons, soft boiled eggs, aged parmesan, croutons, cos
(Egg, Milk, Fish, Gluten, Mustard, Sulphites)
€10.50

Add Ballycotton smoked salmon, grilled chicken or crayfish tail
(Fish, Crustaceans)
€5.50

SEABASS NICOISE

Pan-fried seabass fillet, French beans, shave fennel, sun-dried tomato, balsamic red onion, black olive, baby gem, potato, soft boiled egg
(Fish, Sulphites, Egg)
€11.95

MAINS

CHICKEN

Breast of Irish chicken, fondant potato, chargrilled brasicca, cep puree, wild mushroom and sweetcorn cream
(Milk, Sulphites)
€22.00

HAKE

Pan-fried fillet of hake, grilled baby potatoes, samphire, mussels, mild curry cream
(Fish, Molluscs, Milk, Sulphites, Mustard, Celery)
€25.00

PORK

Irish pork fillet, crispy pork belly, confit garlic puree, creamy mash, turnip, golden raisin jus
(Milk, Sulphites, Celery)
€25.00

SPELT

Grilled artichoke hearts, Kalamata black olives, tomato sauce, basil, parmesan
(Milk, Celery, Sulphites, Gluten)
€20.00

FROM THE GRILL

8OZ SIRLOIN STEAK

€26.50

10OZ RIBEYE

€28.50

8OZ FILLET

€32.50

All steaks are 21-day aged Black Angus and served with grilled portobello mushrooms, plum vine tomato, duck fat chips and choice of sauce: Bearnaise, Peppercorn, Garlic Butter
(Milk, Eggs, Fish, Sulphites)

SIDES €6 each

SWEET POTATO FRIES

Sweet chili aioli
(Milk, Mustard, Sulphites, Egg)

SKINNY FRIES

Garlic mayo
(Milk, Mustard, Sulphites, Egg)

WILTED GREENS

(Milk)

CREAMY MASHED POTATOES

(Milk)

DUCK FAT CHIPS

(Sulphites)

MIXED LEAF SALAD

Sun-dried tomato, parmesan cheese
(Milk, Mustard, Sulphites)

DESSERTS

CHOCOLATE

Chocolate marquise, mousse, raspberry, clotted cream
(Gluten, Eggs, Milk)
€8.00

CRÈME BRULEE

Strawberry sorbet, lemon shortbread biscuit
(Milk, Eggs, Gluten, Sulphites)
€8.00

IVEAGH GARDEN DECONSTRUCTED MIXED BERRY CHEESECAKE

(Milk, Sulphite, Gluten)
€8.00

SELECTION OF ICE CREAM

(Milk, Eggs, Gluten)
€8.00

ARTISAN CHEESEBOARD

Irish cheese selection, artisan crackers, fruit chutney, grapes, candied walnuts
(Milk, Treenuts, Celery, Gluten)
€13.00