

The Queens

— Est. 1745 —

Evening Menu

STARTERS

Soup €8.00

Guinness & Treacle Bread

Hummus and Chargrilled Broccoli €8.00

Silky Hummus, Charcoal Tender Steam Broccoli, Dukkha Crumble and Pomegranate Molasses.

Pork Terrine Schnitzel €12.00

Served with Green Bean and Pickled Shallots Salad with Homemade Apple Ketchup.

Pan Fried Atlantic Prawns €14.00

Parsley Butter, Alberino, Market Leaves, Smoked Chili, Garlic Bread.

Classic Caesar Salad €12.00

Add Chicken €4

Add Prawns €5

Baby Gem, Semi-Dried Cherry Tomatoes, Crispy Bacon, Parmesan, Herb Croutons & Caesar Dressing

½ Dozen Oysters €18

Shallot Vinaigrette, Dill Oil.

MAINS

Slow Braised Beef Feather Blade €26

Creamed Potatoes, Watercress & Celery Salad, Hazelnut & Dalkey Mustard Vinaigrette, Red Wine Jus.

Chickpea Ratatouille €20

Chickpeas, Stewed Tomatoes, Courgette and Aubergine in Roasted Red Pepper and Cherry Tomato Sauce, Fresh Basil Served with Pitta Bread.

Market Fish (Priced Daily)

Ask Your Server for Details.

Free Range Roast Chicken Supreme €26

Buttered Broccoli, Baby Potatoes and Parsley, Jus.

Grass-fed Irish 8oz Fillet Steak €36

Charcoal Cooked, Tender Stem Broccoli, Triple Cooked Potatoes, Onion Rings, King Oyster Mushroom.

Choice Of: Red Wine Jus or Red Breast Whiskey Pepper Sauce.

SIDES: €5 Each

Chunky Chips, Fries, Creamy Mash, Grilled Broccoli & Smoked Almonds, Fresh Organic Leaves with Hazelnut & Mustard Vinaigrette.

DESSERTS

Apple & Cinnamon Crumble - Vanilla Ice Cream €8

Chocolate Brownie - Chocolate Ice Cream €8

Baileys Cheesecake - Served with Berry Compote €8

All Tables of five & over will have a service charge of 12.5% added to final bill

Allergies:

Attention Customers With Food Allergies. Please Be Aware That Our Food May Contain Traces Of: Dairy, Eggs, Wheat, Soybeans, Nuts, Peanuts, Fish, Shellfish & Wheat As All These Foods Items Are Present In Our Kitchen. For A List Of Allergens Please Ask Your Server.