# The Queens
—Est. 1745—

We are so thrilled to be the next chapter of this much-loved institution
& plan on keeping this Dalkey jewel a destination for locals & visitors alike.
We want this to be a place full of warmth & happy memories,
with food that aims to put a smile on your face
& drinks to put a spring in your step.

Tom Isherwood, General Manager.

## SMALL PLATES - €9.50

Saffron & Red Pepper Arancini
parmesan shavings

Chicken Liver Pate
red onion jam, sourdough toast

Duck Confit Terrine
pickles, crostini

Whipped Goats Cheese
dressed beetroot, walnuts

Soup of the Day - €7.50
homemade brown bread

## SOMETHING FISHY HERE! - €10.95

The Queens Seafood Chowder
fresh & smoked fish, mussels, potato & dill

The Queens Scampi
homemade tartare

Smoked Salmon
homemade brown bread, capers,
lemon crème fraiche

Seafood Tasting Plate - €24
cup of The Queens seafood chowder,
smoked salmon, scampi,
two native rock oysters

Organic Clare Island Salmon - €22
potato fondant, grilled asparagus,
sauce vierge

## SEASONAL SALAD

Small €12 - Large €16

Caesar Salad
Baby gem lettuce, croutons,
bacon lardons,
parmesan shavings, caesar dressing

**Add Organic Chargrilled Chicken - €4**
**or Prawns - €6**

## LARGE PLATES

Butternut Squash Ravioli - €18
sage, walnuts

Mediterranean Organic Chicken Supreme - €22
burnt lemon, leaves, house fries



The Queens Scampi - €20
homemade tartare, house fries

## SERVED IN A BUN - €18

Mc Loughlin's 6oz Beef Burger
brioche bun, smoked applewood cheese,
Ballymaloe relish, onion, baby gem, house fries

Organic Crispy Buttermilk Chicken Burger
brioche bun, ranch dressing, applewood smoked
cheese, baby gem, house fries

Vegetarian Burger
blended pea, sweetcorn, carrot, sweet
potato, blended spices - brioche bun, smoked
applewood cheese, baby gem, house fries

## FROM THE GRILL

Certified Irish Hereford Prime Beef

10oz Ribeye Steak - €32
house fries
Choose one of the following sauces
Peppercorn Sauce ◆ Garlic Butter

## SIDES - €5

House fries ◆ Champ mash
Dressed house salad
Green Beans, toasted almonds

## PUDS - €7.95

Polenta Cake, rhubarb & custard

Chocolate & Almond Brownie
Amareno cherries, kirsch

Lemon Posset, berries & crumble

Selection of Ice Cream
Sourced from Boulabán farm, Co. Tipperary
**Please ask for today's selection**

thequeens.ie

A Full List of Allergens is Available – Please Ask Your Server.
All of our beef & chicken is 100% Irish.

# THE QUEENS FAVOURITES

## REALLY DECENT EVERYDAY WINES

Like a health drink, only much nicer

| | GLASS | BOTTLE |
|---|---|---|
| Pinot Grigio, Antonio Rubini, Italy | €9 | €35 |
| Picpoul de Pinet<br>Gerard Betrand, France - Biodynamic | | €35 |
| Albarino, Pirueta, Spain | €9 | €36 |
| By The Glass, Riesling, Mosel, Germany | €10 | €40 |

## ALL ABOUT THE SAUVIGNON BLANC

Refreshingly Badass & Cheeky

| | GLASS | BOTTLE |
|---|---|---|
| Valdemoro, Chile | | €29 |
| Domaine de Montmarin, Cotes du Thonge, France | €9 | €35 |
| Vicar's Choice<br>Saint Clair Family Estate, Marlborough, New Zealand | €11 | €44 |
| Sancerre<br>Joseph Mellot, Donaine de Bellecours, Loire, France | | €58 |

## EVERYTHING ABOUT CHARDONNAY

White wines that think they are the bees' knees

| | GLASS | BOTTLE |
|---|---|---|
| Chardonnay, Icalma, Chile - Organic | €8 | €29 |
| Unoaked Chardonnay, Domaine de Savigny | | €40 |
| Chardonnay<br>Murphy Goode Sonoma County, California USA | | €44 |
| Chardonnay, Yalumba, Australia - unwooded | | €46 |
| Chablis, Jean-Marc Brocard | | €54 |

## FOOD FRIENDLY REDS

Drink up, then enjoy another bottle!

| | GLASS | BOTTLE |
|---|---|---|
| Merlot, Valdemoro, Chile | €8 | €29 |
| Organic Tempranillo, Casual, Spain – Vegan | | €32 |
| Little Rascal Shiraz, Australia | €9 | €34 |
| Malbec, Waqi Bonarda, Argentina | €9 | €35 |
| Montipulciano d'Abruzzo, Castellani, Italy | | €40 |

## A FRENCH AFFAIR

Somewhat shy at first, but well worth getting to know

| | BOTTLE |
|---|---|
| Côtes du Rhone, Le Pas de la Beaume | €32 |
| Fleurie, Bouchard Aine et Fils, Beaujolais | €48 |
| Pinot Noir, Gerard Bertrand<br>Languedoc - Biodynamic | €50 |
| Chateauneuf du Pape<br>2015, Camille Cayran, Rhone | €85 |
| Charmes de Kirwan Margaux, 2014 | €120 |

## BIG & BOLD

Sit up straight & pay attention please - 'I'm speaking!'

| | BOTTLE |
|---|---|
| Hen's Teeth Shiraz, Longview, Australia | €38 |
| Flor de Crasto, Douro DOC, Portugal | €42 |
| Beringer Founder's Estate Zinfandel, USA | €48 |
| The Butcher's Block<br>Barossa Blend, Turkey Flat Vineyards, Australia | €49 |
| Ribera Del Duero Reserva, Condado de Orizo, Spain | €56 |

# THE QUEENS CELLAR

## WHITE

| | GLASS | BOTTLE |
|---|---|---|
| Cortese 'Nostru' Catarratto<br>Lucido Terre Siciliane, Italy - Organic<br>A little spicy & reminiscent of jasmine, aromatic herbs & nutmeg, with delicate touches of white peach | €10 | €40 |
| Pinot Blanc<br>Bender Weissburgunder, Mosel, Germany<br>It is silky soft with lovely mixed orchard aromas & a stone fruit core palate of pear & very ripe mango | | €42 |
| Muscadet<br>Chateau des Gillieres, France, Loire<br>Also known as Melon Des Bourgogne, this 100% Muscadet is rich & complex. Powerful & balanced exotic fruit finish. Elegant & Supple | | €45 |
| Gruner Veltliner, Wagram, Austria<br>Delicate aromas of marzipan & green apple with elegant apricot finish. This wonderful Gruner is of fine minerality, expressive & spicy | | €46 |
| Alba Vega, Albarino, Rias Baixas, Spain<br>100% Albarino. Silky and well-structured with pronounced fruit flavour. Refreshing & lively | | €50 |
| Domaine de Bel Air<br>Pouilly-Fumé, Loire, France<br>Winemaker Katia Mauroy-Gauliez's wine is dry & flinty with a lovely undertone of ripe white currants. It is classic, understated & a joy to drink | €18 | €70 |
| Domaine Laroche Chablis<br>Premier Cru, Burgundy, France<br>Sophisticated , intense with a perfect balance. Complex aromas with hints of flint, pear & summer blossom. Indulge, it's a ler cru | | €99 |

## ROSE

| | GLASS | BOTTLE |
|---|---|---|
| Morgan Bay<br>Zinfandel Rose, California, USA<br>Fruit-forward flavours of strawberry & fresh pear. Only 9.5% alcohol | €10 | €40 |
| Gérard Bertrand, Côte Des Roses<br>Soft, pale & delicate this stunning rosé teems with flavours of summer fruits | | €48 |

## RED

| | GLASS | BOTTLE |
|---|---|---|
| Saronsberg Provenance Shiraz<br>South Africa<br>Heady mix of red berry & black fruit flavours with floral notes & fynbos nuances | | €45 |
| Korenika & Moskon 'FESTIVAL'<br>Pinot Noir & Cabernet Sauvignon, Slovenia<br>With name like Festival this natural wine is meant for party. Well balanced wine that is full of juicy raspberry | €12 | 45 |
| Thunderchild<br>Bordeaux Blend, South Africa<br>Amazing flavours - plums, berries, dark chocolate & they're all screaming to get out of the bottle | €12 | 48 |
| Cave de Tain Crozes-Hermitage<br>France<br>100% Syrah. Deep and intense bouquet with notes of black fruit reminiscent of blackcurrant & spice | €15 | 58 |
| Missing Virgin<br>Pinotage & Petit Verdot, Stellenbosch, South Africa<br>Ripe cherries & blackberries, full bodied, intense & concentrated | €17 | 66 |
| Rizzardi Amarone 3rd Cru<br>2016, Italy<br>Stunning wine, rich & smooth, full of dark cherry fruit | | €77 |
| Viña Muriel<br>Rioja Gran Reserva, 2011, Spain<br>A savoury wine of complexity & depth with fine tannins & a long finish | | €95 |
| Château St Poly Saint-Émilion<br>Grand Cru, 2016, France<br>Smooth, beautifully mature, barrel-aged Saint-Émilion Grand Cru | | €99 |
| Brunello di Montalcino<br>Castelgiocondo, 2015 DOCG – Vegan<br>Appeals to the eye with its bright, rich & ruby red hue. Mouth-watering notes of cinnamon, blueberry, raspberry, pepper & lingering balsamic finish. Experience Tuscany in a bottle. | | €169 |