

PRE-DINNER NIBBLES

Olive Bowl Garlic | Natural | Spiced 6

Warm Mixed Breadbasket with Oils 6

Humus with Warm Flat Bread 7

STARTERS

KING PRAWNS PIL PIL

Buttered Sourdough 19

HOWTH HARBOUR CHOWDER

Warm Breads 14

WILD MUSHROOM ARANCINI

Arrabbiata Sauce & Truffle Dressing 11

GUINNESS GLAZED IRISH PORK RIBS

Ballymaloe Tropical Relish 16

CHEF'S HOMEMADE SOUP

Toasted Garlic Chive Sourdough 8

TOASTED GOATS CHEESE

Candy Walnuts, Roasted Peppers & Pumpkin Seeds 15

CONFIT DUCK LOLLYPOPS

Leaves Dressed with Pomegranate & Pistachio 16

GIN & TONIC CURED IRISH SALMON

Lemon & Herb Crème Fraîche 18

MAIN EVENT

FIRE PIT CHARGRILL WITH NATURAL IRISH SUSTAINABLE WOOD

All brushed with Rosemary, Thyme & Garlic during cooking

GRILLED LOCAL

DAY BOAT FISH

Market Price **MP**

FREE RANGE IRISH CHICKEN BREAST

Filled with Herbs, Smoked Bacon

Sundried Tomato & Garlic Butter Sauce 26

LACHA IRISH STEW

Herb Mash & Ribbons of Courgettes & Asparagus 26

PAN ROASTED LOIN OF IRISH SALMON

Seafood Bisque with Local Shellfish 29

THE LACHA DOUBLE SMASH BURGER

Smoked Cheese, Streaky Bacon, Red Onion,

Relish & Handcut Skin-on-Fries 18

CHEF'S GRILLED

MEAT OF THE DAY

Market Price **MP**

INCREDIBLE FISH "N" CHIPS

Day Boat Fish, Pea Puree with

Malted Tartar Sauce & Handcut Fries **MP**

6-HOUR SLOW BRAISED IRISH BEEF CHEEKS

Wild Mushroom Pie, Horseradish & Herb Mash 25

WILD MUSHROOM GNOOCHI

Parmesan Crisps, Pea Shoots & Truffle Drizzle 19

CONFIT OF FREE RANGE IRISH DUCK LEG

CORNED BEEF HASH

Spiced Butternut Squash Puree with Star Anise Jus 28

SIDES

Truffle Parmesan Handcut Fries 7.5

Seasonal Vegetable Bowl 8

Confit Garlic Butter Mash 5.5

Handcut Skin On Fries 6

Mixed Salad Bowl 8

Curried Skinny Fries 6

FUNKY SUNDAY BRUNCH

11.00AM - 1.30 PM

WATERFORD BLAA - BACON - EGG - BLACK PUDDING 14

GUINNESS GLAZED RIBS - FRIES - SLAW 19

SMASHED AVACADO TOAST- POACHED EGGS 12

LITTLE IRISH - EGG - BACON- TOMATO - MUSHROOM 15

PANCAKES WITH FRUITS OR CHOCOLATE 10

GREEN BREAKY - MUSHROOM - HASH BROWN - BEANS 15

10IN BREAKFAST SOFTIE - BACON OR SAUSAGE WITH EGG 12

TRADITIONAL SUNDAY ROAST

1PM - 7PM

ROASTED SIRLOIN

1/2 ROASTED CHICKEN

CHEF ROAST OF THE DAY

VOTED DUBLIN'S FINEST SUNDAY FEAST

Join us each Sunday for our delicious Roast Specials



PRE-DINNER NIBBLES

Olive Bowl | Garlic | Natural | Spiced 6
Humus with Warm Flat Bread 7

Warm Mixed Breadbasket with Oils 6
Three Natural Irish Oysters 8

STARTERS

KING PRAWNS PIL PIL
Buttered Sourdough 19

CHEF'S HOMEMADE SOUP
Toasted Garlic Chive Sourdough 8

HOWTH HARBOUR CHOWDER
Warm Breads 14

TOASTED GOATS CHEESE
Candy Walnuts, Roasted Peppers & Pumpkin Seeds 15

WILD MUSHROOM ARANCINI
Arrabbiata Sauce & Truffle Dressing 11

WARM DUCK & WATERMELON SALAD
Leaves Dressed with Pomegranate & Pistachio 16

HOMEMADE SILVERHILL DUCK & HAM HOCK TERRINE
Ballymaloe Tropical Relish 13

GIN & TONIC CURED IRISH SALMON
Lemon & Herb Crème Fraîche 18

MAIN EVENT

FIRE PIT CHARGRILL WITH NATURAL IRISH SUSTAINABLE WOOD

All brushed with Rosemary, Thyme & Garlic during cooking

**GRILLED LOCAL
DAY BOAT FISH**
Market Price **MP**

**CHEF'S GRILLED
MEAT OF THE DAY**
Market Price **MP**

FREE RANGE IRISH CHICKEN BREAST
Filled with Herbs, Smoked Bacon
Sundried Tomato & Garlic Butter Sauce 26

INCREDIBLE FISH "N" CHIPS
Day Boat Fish, Pea Puree with
Malted Tartar Sauce & Handcut Fries **MP**

LACHA IRISH STEW
Herb Mash & Ribbons of Courgettes & Asparagus 26

6-HOUR SLOW BRAISED IRISH BEEF CHEEKS
Wild Mushroom Pie, Horseradish & Herb Mash 25

PAN ROASTED LOIN OF IRISH SALMON
Seafood Bisque with Local Shellfish 29

WILD MUSHROOM GNOOCHI
Parmesan Crisps, Pea Shoots & Truffle Drizzle 19

THE LACHA DOUBLE SMASH BURGER
Smoked Cheese, Streaky Bacon, Red Onion,
Relish & Handcut Skin-on-Fries 18

**CONFIT OF MALLARD FREE RANGE IRISH
DUCK LEG & CORNED BEEF HASH**
Spiced Butternut Squash Puree with Star Anise Jus 28

SIDES

Truffle Parmesan Handcut Fries 7.5
Seasonal Vegetable Bowl 8

Confit Garlic Butter Mash 5.5
Handcut Skin On Fries 6

Mixed Salad Bowl 8
Curried Skinny Fries 6

FUNKY SUNDAY BRUNCH 11.00AM - 1.30 PM

WATERFORD BLAA - BACON - EGG - BLACK PUDDING 14
GUINNESS GLAZED RIBS - FRIES - SLAW 19
SMASHED AVACADO TOAST- POACHED EGGS 12
LITTLE IRISH - EGG - BACON- TOMATO - MUSHROOM 15
PANCAKES WITH FRUITS OR CHOCOLATE 10
GREEN BREAKY - MUSHROOM - HASH BROWN - BEANS 15
10IN BREAKFAST SOFTIE - BACON OR SAUSAGE WITH EGG 12

TRADITIONAL SUNDAY ROAST 1PM - 7PM

ROASTED SIRLOIN
1/2 ROASTED CHICKEN
CHEF ROAST OF THE DAY

VOTED DUBLIN'S FINEST SUNDAY FEAST
Join us each Sunday for our delicious Roast Specials





Farrier & Draper



Farrier & Draper

POWERSCOURT TOWNHOUSE