



DINNER MENU

STARTERS

Cauliflower Soup (6,7,8)	€10.00
Edamame Beans, Feta, Almonds, Mint & Lemon	
Goats Cheese Salad (7,8,10)	€14.00
Frisée & Endive with Nectarine, Walnuts, Pink Peppercorn Dressing	
Kilmore Quay King Scallops (7,14)	€18.00
Onion Purée, Pancetta, Broad Beans	
Crispy 'Andarl Farm' Pork Belly (1,3,7,9,10)	€15.00
Black Pudding, Celeriac Remoulade & Apple Purée	
Castletownbere White Crab Salad (2,3,12)	€17.00
Golden Beetroot, Grapefruit Segments, Avocado, Frisée, Red Wine Dressing	
Homemade Gnocchi (1,3,7)	€14.00
Courgette Sauce, Peas, Mint & Parmesan Cheese	

MAINS

10oz Irish Dry-Aged Angus Ribeye (1,3,4,7,9,14)	€42.00
Grilled Broccolini, Caramelised Onion Purée, Twice Cooked Chips, Pepper Sauce	
Rump of Roscommon Grassfed Irish Lamb	€34.00
Carrot & Star Anise Purée, Slow Braised Lamb Shoulder Croquette, New Potatoes, Baby Carrots, Baby Leek, Rosemary Jus (1,3,7,9,12)	
Classic Fish & Chips (1,3,4,7,14)	€22.00
Fresh Fish in Light Tempura Butter, Twice Cooked Chips, Tartar Sauce, Mushy Peas	
Pan Roasted Atlantic Cod (4,7,12,14)	€32.00
Baby Squid and Gubbeen Chorizo Ragu, Rainbow Chard, Baby Potato	
Corn Fed Chicken Supreme (7,9,12)	€28.00
Fondant Potatoes, Savoy Cabbage, Celeriac Puree, Brandy Mushroom Sauce	
Kinnegar Amber Ale & Beef House Pie (7,9,10,12)	€26.00
Roast Carrots & Peas, Red Wine Jus	

12.5% service charge on tables of 5 or more.

BREAD

Homemade Bread	€3.00
per person (1,7)	

ON THE SIDE €6.00

Rosemary Baby Potatoes
Spring Onion Mash (7)
Twice Cooked Chips (1,4,14)
Onion Rings (1,4,14)
Mixed Greens (6)
Green Beans, Edamame Beans, Mangetout, Fresh Mint, Olive Oil
Baby Caesar Salad (1,3,4,10)
Truffle Mac & Cheese (1,7)
Roast Baby Carrots (7)

DESSERTS €10.00

OpenHive Honey Pannacotta
s/w Raspberries (7)
Sticky Date & Banana Pudding
s/w Vanilla Ice Cream & Toffee Sauce (1,3,7)
Burnt Basque Cheesecake
s/w Vanilla Ice Cream & Chocolate Sauce (1,3,7)
Selection of Ice Cream (7)

ALLERGENS

ALLERGEN INFORMATION: 1=Wheat containing gluten
2=Crustaceans 3=Eggs 4=Fish 5=Peanuts 6=Soybeans
7=Milk 8=Nuts 9=Celery 10=Mustard 11=Sesame seeds
12= Sulphur Dioxide & Sulphites (>10mg per Kg) 13=Lupin
14=Molluscs

If you have Allergies & Dietary requirements, please notify your server.

ALL OUR MEAT & POULTRY IS 100% IRISH & IS TRACEABLE FROM FARM TO FORK.

To reserve a table: info@thecow.ie | 01 660 2390 | 2 Shelbourne Rd, Dublin 4, D04 V4K0 @ Follow @thecowdublin4