



SUNDAY LUNCH MENU

STARTERS

Cauliflower Soup (6,7,8) Edamame Beans, Feta, Almonds, Mint & Lemon	€10.00
Goats Cheese Salad (7,8,10) Frisée & Endive with Nectarine, Walnuts, Pink Peppercorn Dressing	€13.00
Prawn Cocktail (2,3) Baby Gem, Avocado, Cherry Tomatoes, Homemade Marie Rose Sauce	€15.00
Crispy 'Andarl Farm' Pork Belly (1,3,7,9,10) Black Pudding, Celeriac Remoulade & Apple Purée	€15.00
Castletownbere White Crab Salad (2,3,12) Golden Beetroot, Grapefruit Segments, Avocado, Frisée, Red Wine Dressing	€17.00

MAINS

10oz Irish Dry-Aged Angus Ribeye (1,3,4,7,9,14) Grilled Broccolini, Caramelised Onion Purée, Twice Cooked Chips, Pepper Sauce	€42.00
Smoked Haddock (3,4,7,10) Poached Egg, Colcannon Mash, Tenderstem Broccoli	€23.00
Classic Fish & Chips (1,3,4,7,14) Fresh Fish in Light Tempura Butter, Twice Cooked Chips, Tartar Sauce, Mushy Peas	€22.00
Corn Fed Chicken Breast (7,8,9) Garam Masala Coconut Sauce, Chickpea, Baby Spinach, Peas, Mangetout, Saffron Pilaff	€28.00
Kinnegar Amber Ale & Beef House Pie (7,9,10,12) Roast Carrots & Peas, Red Wine Jus	€26.00
The Cow Signature Sunday Roast (1,3,7,9,12) Roast Rib of Beef, Yorkshire Pudding, Celeriac Puree, Duck Fat Roasties, Mash Potato, Buttered Carrots, Cabbage & Beef Jus	€28.00

BREAD

Homemade Bread per person (1,7)	€3.00
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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)

Yorkshire Pudding (1,3,6)	€3.00
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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.

12.5% service charge on tables of 5 or more.

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