



DINNER MENU

STARTERS

Red Lentil Soup (7)	€10.00
Green Lentils, Baby Spinach, Greek Yogurt, Sumac	
Grilled Cheese Salad (7)	€15.00
Tzatziky, Rocket, Kalamata Olives, Cucumber, Red Onion, Sunflower Seeds	
Seared King Prawns (2,7,12)	€16.00
White Wine, Smoked Paprika, Chilli, Garlic Butter	
Slow Cooked Baby Back Pork Ribs	€16.00
Maple and Chipotle Glaze, Roasted Peanuts, Homemade Slaw (1,3,5,6,8 peanuts)	
Kilmore Quay Scallops (7, 8 chestnut, 14)	€16.00
Parsnip Puree, Chestnuts, Pancetta, Red Wine Jus	
Crispy Fried Aubergine (1 wheat, 7,8 walnut, 11)	€14.00
Yogurt s/w Toasted Walnuts, Cardamon Apricots, Mint	

MAINS

10oz Irish Dry-Aged Angus Ribeye	€46.00
Grilled Broccolini, Caramelised Onion Purée, Twice Cooked Chips, Pepper Sauce (1 wheat, 3,4,7,9,14)	
Silver Hill Duck Breast (7,9,12)	€32.00
Potato Fondant, Baby Beetroot, Red Chicory, Glazed Carrots, Blackberry Jus	
Classic Fish & Chips	€24.00
Fresh Fishin LightTempura Butter, Twice Cooked Chips, Tartar Sauce, Mushy Peas (1 wheat,3,4,7,14)	
Corn Fed Chicken Supreme	€28.00
Wild Mushroom & Cep Risotto, Curly Kale, Red Wine Jus (7,9,12)	
Venison House Pie	€28.00
Roast Carrots & Peas (7,9,10,12)	
Pan Fried Atlantic Cod	€32.00
Spiced Butternut Squash & Shellfish Velouté, Mussels, Shrimp, Pickled Squash Spheres, Pak Choi, Green Beans, Gnocchi (1 wheat, 2,3,4,7,9,12,14)	

BREAD

€3

Homemade Bread

Per Person (1 wheat, 7)

ON THE SIDE

€6

Patatas Bravas

(3)

Colcannon Mash

(7)

Twice Cooked Chips (1 wheat,4,14)

Onion Rings

(6)

Mixed Greens

Baby Caesar Salad (1 wheat,3,4,10)

Padron Peppers

Truffle Mac & Cheese (1 wheat, 7)

DESSERTS

Chocolate & Baileys Mousse (1 wheat, s/w homeade biscotti 3,7,8 almond) €10.00

Sticky Toffee Pudding (1 wheat, s/w vanilla ice cream 3,7) €10.00

Selection of Ice Cream (1 wheat, 7) €10.00

Cheese Board (1 wheat / rye, 3,7,8 walnut) €17.00

12.5% service charge on tables of 5 or more.

ALLERGEN INFORMATION:

1=Wheatcontaining 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

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 Us @thecowdublin4