



# DINNER MENU

## STARTERS

- Spicy King Prawns (2, 7, 12) €16.00  
White wine, smoked paprika, chilli, garlic butter
- Winter Radicchio Salad (7, 8 pistachios, 10) €14.00  
Citrus, Ardsallagh Goat's Cheese, Dates
- Beetroot Soup (7, 8 hazelnut, 12) €10.00  
Tipperary Crème Fraiche, Crumbled Feta, Toasted Hazelnuts
- 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 (4, 7, 11, 14) €18.00  
Curried Cauliflower Puree, Tuna Flakes, Squid ink Tuile, Nori Furikake, Grill Asparagus
- Hummus With Spiced Roscommon Lamb €16.00  
Beetroot Hummus, Turmeric Pickle Vegetable, Mint, Sesame seeds, Flat Bread (1 wheat, 9, 11, 12)

## MAINS

- 10oz Irish Dry-Aged Angus Ribeye €46.00  
Grilled broccolini, caramelize onion puree, twice cooked chips, pepper sauce (1 wheat, 3, 4, 7, 9, 14)
- Classic Fish & Chips (1 wheat, 3, 4, 7, 14) €24.00  
Fresh fish in light tempura batter, twice cooked chips, tartar sauce, mushy peas
- Andarl Farm Pork Chop (1 wheat, 3, 7, 9, 12) €32.00  
Potato Pave, Gubbeen Chorizo Spiced Lentils, Butternut Squash, Black Pudding Soil
- Saltee Island Pan-Roasted Fillet of Cod €32.00  
Baby Potato, Braised Fennel & Cannellini Beans, Baby Spinach, Cherry Tomatoes, Shrimps (4, 7, 12)
- Corn-Fed Irish Chicken Supreme (7, 9, 12) €28.00  
Potato Fondant, Sautéed Kale & Bacon, Celeriac Puree, Wild Mushroom Sauce
- Braised Shoulder of Roscommon Lamb Hot Pot €28.00  
Roast carrots & peas (7, 9, 10, 12)

## BREAD

€3

- Homemade Bread  
Per Person (1 wheat, 7)

## ON THE SIDE

€6

- Patatas Bravas (3)
- Colcannon Mash (7)
- Roasted Hispi Cabbage, miso emulsion, dukkah (3, 6, 8 almond, hazelnut, 11)
- Twice Cooked Chips (1 wheat, 4)
- Onion Rings (1 wheat, 4, 14)
- Roasted Broccoli Florets  
confit garlic yoghurt, cranberry (7)
- Baby Caesar Salad (1 wheat, 3, 4, 10)
- Truffle Mac & Cheese (1 wheat, 7)

## DESSERTS

€10

- Sticky Toffee Pudding (1 wheat, 3, 7)  
Salted Caramel Sauce, Vanilla Ice Cream
- Chocolate & Praline Opera Cake  
Raspberry Sorbet (1 wheat, 3, 7, 8 hazelnut)
- Pistachio & Coconut Sponge  
Amaretto Cherries, (3, 7, 8,  
Pistachio ice cream pistachio, almond)
- Selection of Ice Cream (7)
- Cheese Board (1 wheat, rye, 3, 7, 8 walnut)  
Selection of Irish Cheese

12.5% service charge on tables of 5 or more.

### 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

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