

THE COW

BALLSBRIDGE

CELEBRATING IRISH FARMERS, FISHERMEN AND ARTISAN PRODUCERS THROUGH SEASONAL COOKING AND GENEROUS HOSPITALITY.
ALL OF OUR MEAT & POULTRY IS 100% IRISH & IS TRACEABLE FROM FARM TO FORK

BEFORE DINNER

BOATYARD MARTINI €14

MAPLE OLD FASHIONED €14

HUGO SPRITZ €14

APPETISERS

HOMEMADE GUINNESS BREAD & FOCACCIA Guinness Butter, Truffle Butter (1 wheat, 7) €4.5

CARLINGFORD OYSTER Lemon, Shallot Vinaigrette, Bloody Mary (9, 12, 14) €4 each | **NOCELLARA OLIVES / SMOKED ALMONDS** (8 almonds) €4.5 each

DEVILLED CRAB ON TOAST Delicately Spiced Chilli Crab Served on Lightly Toasted Buttery Brioche (1 wheat, 2, 7, 10, 12) €9

SMALL PLATES

LAMB CHOPS Burnt Butter & Carrot Purée, Mint Chimichurri (7) €15

CRISPY PORK BELLY BBQ Sauce, Lime Mayo, Sesame Seeds (1wheat, 6, 3, 11) €15

AUBERGINE PARMIGIANA Tomato Sauce, Mozzarella, Basil, Parmesan (1 wheat, 7, 9) €14

CREAMY CAULIFLOWER SOUP Edamame Beans, Mint, Almonds, Candied Lemon (6, 7, 8 almonds) €10

FOIE GRAS & CHICKEN LIVER PARFAIT Sourdough Croûte, Hazelnuts, Apple Cider Jelly (1wheat, 3, 7, 8 hazelnuts, 12) €17

KING PRAWNS PIL PIL Succulent King Prawns Sizzling in Garlic-Infused Olive Oil with Chilli, Smoked Paprika and Fresh Parsley (2) €16

BURRATA WITH CHARGRILLED GRAPES & BASIL Creamy Italian Burrata with Sweet Chargrilled Grapes, Fresh Basil and a Drizzle of Extra Virgin Olive Oil (7, 12) €14

THE COW CLASSICS

FRESH CATCH OF THE DAY Ask Your Server for Today's Selection

WARM GOAT'S CHEESE SALAD Roast Pepper, Beetroot, Aubergine Purée, Lentils, Organic Leaves (7, 11) €21

KILMORE QUAY FISH & CHIPS Fresh Saltee Islands Cod, Landed in Kilmore Quay, Co. Wexford, in a Light Tempura Batter, Served with Twice-Cooked Chips, Tartare Sauce and Mushy Peas (1 wheat, 4, 3, 12) €24

IRISH DEXTER BEEF SMASH BURGER 6oz Irish Dexter beef, Smashed and Seared, with Smoked Onion Mayo, Baby Gem Lettuce, Mature Cheddar and Tomato, Served with Twice-Cooked Chips (1 wheat, 3, 7) €25

THE BEYOND MEAT BURGER® Plant-Based Burger, Vegan Mayo, Baby Gem, Tomato, Vegan Cheese, Toasted Bun, Served with Twice-Cooked Chips (1 wheat) €19

THE COW CAESAR

Crisp baby gem lettuce, golden croutons, crispy pancetta, shaved Parmesan and our classic anchovy Caesar dressing (1 wheat, 3, 4, 7, 10) €18

Your choice of: *Free-Range Corn-Fed Chicken Supreme* (7,12) +€7 | *Crispy Panko Chicken Breast* (1 wheat, 3, 7) +€7 | *Seared King Prawns* (2) +€8

PLANT-BASED CAESAR

Crisp baby gem lettuce, golden croutons, plant-based Parmesan and creamy vegan Caesar dressing, without pancetta or anchovies €18

FROM FARM TO FORK

Celebrating the exceptional quality of Irish beef, chicken & pork.

10 oz IRISH ANGUS RIBEYE STEAK

Make it your own with your choice of sides and sauces

€35

1 kg IRISH COTE DE BOEUF

Selection of Sauces, Croûte, Onion Rings, Twice Cooked Chip (1 wheat, 7, 9, 12)

€125

FREE-RANGE CORN-FED CHICKEN SUPREME

Thyme & Lemon Gnocchi, Kalamata Olives, Semi-dried Tomato (1 wheat, 3, 7, 12)

€28

ANDARL FARM, CO. MAYO PORK CHOP

Make it your own with your choice of sides and sauces

€25

CHOOSE YOUR SAUCE

PEPPER SAUCE (7,9) | GARLIC BUTTER (7) | GUINNESS BUTTER (1 Barley, 7) | TRUFFLE BUTTER (7)
RED WINE JUS (9,12) | BRANDY & MUSHROOM SAUCE (7,12) €3 each

SIDES

GARDEN SALAD €7 | **ONION RINGS** (1 wheat) €7 | **TWICE-COOKED CHIPS** €7 | **CORN RIBS** Sriracha Butter, Lime Emulsion, Sesame Seeds (3, 7, 11) €7

SPRING ONION MASHED POTATO (7) €7 | **TENDERSTEM BROCCOLI** Miso Mayo, Preserved Lemon, Sesame Seeds (3, 11, 6) €7



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

THE COW

BALLSBRIDGE

CELEBRATING THE ART OF INDULGENCE THROUGH HOMEMADE DESSERTS, FINE WINES AND EXCEPTIONAL IRISH HOSPITALITY.
THOUGHTFULLY CRAFTED TO BRING EVERY DINING EXPERIENCE TO A PERFECT CLOSE.

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING Salted Caramel Sauce, Vanilla Ice Cream (1 Wheat, 3, 7) **€10**

BUTTERMILK PANNA COTTA Served with Lychee Granita and Raspberries (7) **€10**

PRALINE & CHOCOLATE OPERA SLICE Raspberry Sorbet (1 wheat, 3, 7) **€10**

ARTISAN ICE CREAM SELECTION (7) **€7**

VANILLA OR PISTACHIO AFFOGATO A velvety scoop of vanilla or pistachio gelato, drowned in rich, freshly brewed espresso and finished with a delicate sprinkle of crushed pistachios (7,8 pistachio) **€10**

CHEESE BOARD Selection of Irish Cheeses (1 wheat, rye, 3, 7, 8 walnut) **€10**

AFTER

‘OUR BEST EVER’ IRISH COFFEE €14

Teeling Single Grain Irish Whiskey, Fresh Coffee, Guinness-Infused Cream

SALTED CARAMEL ESPRESSO MARTINI €14

Vanilla Vodka, Fresh Espresso, Kahlúa, Salted Caramel

AFTER EIGHT €14

Baileys Irish Cream, Crème de Menthe, Crème de Cacao, Milk

DESSERT WINES

WEINGUT KRACHER CUVÉE BEERENAU SLESE €13.5/Glass

Welschriesling, Burgenland, Austria

White Peach and Honeydew on the Nose, Ripe Stone Fruits, Mandarin and Citrus on the Palate, Elegant Finish

ZENI RECIOTO VALPOLICELLA DOCG €13.5/Glass

Corvina, Rondinella, Molinara, Valpolicella, Italy

Intense Red Fruit and Floral Aromatics on the Nose, Pleasantly Sweet with a Fresh, Velvety Finish

TEA & COFFEE

IN PARTNERSHIP WITH J.J. DARBOVEN, CELEBRATING OVER 160 YEARS OF COFFEE CRAFTSMANSHIP.
CAREFULLY SELECTED BEANS AND TRADITIONAL SLOW-ROASTING EXPERTISE.

DOUBLE ESPRESSO | AMERICANO | CAPPUCCINO | CAFÉ LATTE | FLAT WHITE | IRISH TEA | SELECTION OF HERBAL TEAS



Minimum order of 1 main course per person

If you have any specific allergies or dietary requirements, please inform your server

A discretionary service charge of 12.5% will be added to all parties of 5 or more

100% of all gratuities go directly to our team

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