

The Kitchen

“Cuirimid fáilte roimh, “The Kitchen”. Tá súil againn go mbainfidh tú taitneamh as do bhéile”
”Welcome to “The Kitchen”. We hope you enjoy your meal”

DINNER MENU

APPETIZERS

- CHEF'S SOUP OF THE DAY** MK SP WH €5.75
Please ask your server for today's choice. Served with traditional Irish brown soda bread.
- HALOUMI AND COURGETTE FRITTER** SP WH EG MK MD €6.75
Pan fried grated haloumi cheese and courgette mix with herbs and spices, served on a rocket nest, lemon wedge and house lemon dressing
- CHICKEN LIVER PATE** MK SP WH TN €7.75
Smooth, creamy chicken liver pate on a savoury slices of toasted ciabatta bread served on a salad nest and house rainbow salsa
- DUBLIN SMOKED SALMON** FH WH SP MK MD €7.75
Double smoked Irish salmon in savoury croustades with dill and lemon crème fraiche, served on a rocket nest and lemon wedge

THE MAIN EVENT

- STUFFED CHICKEN SUPREME** WH MK SP €14.75
Oven baked chicken supreme stuffed with garden herb bread stuffing, wrapped in bacon and served with a red wine jus, roast vegetables on a bed of champ mash potato
- GOATS CHEESE TARTLET** EG WH SP MK MD €12.75
Irish goats cheese in a light crust pastry case oven baked until soft served on crisp cos lettuce, cucumber, shredded carrots, finely sliced red onions, mixed peppers and sun dried tomato salad
- FILLET STEAK** MK SP €29.95
Chefs prime 8oz dry aged Irish fillet steak with grilled Portobello mushrooms, pepper sauce or garlic butter and chips
- BAKED SALMON** FH SP €17.75
Baked organic salmon fillet with a crisp stir-fried rice, red onions, carrot and green beans serve with teriyaki, fresh mushy peas and wedge of lemon
- TIGER PRAWN PASTA** WH CS MK SP €16.75
A selection of beautiful plump tiger prawns sautéed in fresh garlic and cooked in a Parmesan cream sauce served with Tagliatelle pasta and a side of garlic bread

SIDE ORDERS

- CHEF SAM'S CREAMY CHAMP MASH POTATO** MK €4.00
- CAJUN SWEET POTATO FRIES** €4.50
- SKINNY FRENCH FRIES** €4.00
- SEASONAL BUTTERED VEGETABLES** €4.00
- GARDEN FRESH SIDE SALAD** MD €4.00

SWEET TREATS

- GRANNIES DEEP APPLE PIE** WH EG MK PN SP €6.25
A traditional Irish short crust apple pie served with a choice of ice cream
- ETON MESS** EG MK SP €6.00
A classic combination of broken Meringue nest, Mix berries, whipped cream and raspberry sauce (A beautiful mess!)
- CHEF'S BROWNIES** WH EG MK PN SP €6.75
A closely guarded secret ingredient by the head chef. Warm brownies served with a choice of ice cream
- BAILEYS CHEESE CAKE** WH EG MK SP €6.25
A beautiful light cheese cake with a biscuit base topped with Irish cream liquor served with a choice of ice creams and chocolate sauce
- FRESH FRUIT SALAD** €5.00
Delicious array of chopped fresh fruit

BAR MENU

STARTERS

- BRUSCHETTA** MK SP WH TN €5.75
Delicious red pesto, humus and tomato basil on a savoury slices of sourdough loaf on a salad nest
- CHEF'S SOUP OF THE DAY** MK SP WH €5.75
Please ask your server for today's choice. Served with traditional Irish brown soda bread.
- METRO CHICKEN WINGS** MK SP Sm €7.50/Lrg €12.50
Plump chicken wings shallow fried and coated in chef's secret hot BBQ Sauce, served with a Blue Cheese dip
- MEDITERRANEAN CALAMARI RINGS** FH SP €7.75
Herb and spiced Calamari carefully cooked and tossed in wild rocket salad with house rainbow salsa

THE MAIN EVENT

- TRIPLE DECKER CLUB SANDWICH** MK SP WH EG €12.50
Choice of white or brown bread with layers of chicken, bacon, cheese, tomato and fried egg served with fries
- SOUP & SAMBO/WRAP** FH MK SP WH €8.95
Please select any THREE options. Ham, cheese, chicken, tomato, bacon, red onions, lettuce, Philadelphia, tuna, mayo. Served with cheese and onion flavoured crisps
- TRADITIONAL FISH & CHIPS** FH SP WH EG €14.50
Cod fillets dipped in an Irish ale beer batter and cooked until golden, served with fresh mushy peas, tartar sauce and chips
- D9 BEEF BURGER** MK SP WH EG €14.75
Char grilled 100% Irish sirloin beef Burger with bacon and melted cheddar cheese crispy cos lettuce, beef tomato, sliced red onion and house garlic mayonnaise served in a Waterford Blaa bun with chips
- D9 CHICKEN BURGER** MK SP WH EG €14.50
Grilled chicken breast dusted in Cajun seasoning with crispy cos lettuce, beef tomato, sliced red onion and house garlic mayonnaise served in a Waterford Blaa bun with chips
- METRO SUPER SALAD** FH MK SP €12.95
Crisp cos lettuce, quinoa, cucumber, shredded carrots, finely sliced red onions, mixed peppers, sun dried tomato, goats cheese, baby potatoes and balsamic vinegar
(WITH SUPPLEMENT OF €3.00 FOR CAJUN CHICKEN FILLET, €4.00 FOR SALMON FILLET)

- HAM & CHEESE PANINI** MK SP WH EG €8.50
Panini bread packed with ham and melting cheese grilled until golden served with chips and seasonal salad garnish
- VEGETABLE STIR FRY** SY SP WH FH EG €12.95
Slices of fresh mixed vegetables with garlic, chilli, ginger, lemongrass and coriander all cooked in chef's Asian sauce and served with egg noodles or basmati rice
(SUPPLEMENT OF €4.50 WITH TIGER PRAWN)
- VEGETABLE CURRY** MK SP WH €12.95
Slices of mixed vegetables in an authentic Indian curry sauce, served with basmati rice or naan bread
(SUPPLEMENT OF €3.00 CHICKEN)
- METRO 12-INCH PIZZA** FH MK SP €9.95
Margherita, pepperoni, vegetarian supreme, chicken supreme, tuna

SIDE ORDERS

- CHEF SAM'S CREAMY MASH POTATO** MK €3.50
- CAJUN SWEET POTATO FRIES** €4.50
- SKINNY FRENCH FRIES** €4.00
- SEASONAL BUTTERED VEGETABLES** €3.50
- GARDEN FRESH SIDE SALAD** MD €3.50
- BOILED BASMATI RICE** €3.50
- GARLIC BREAD** SP WH €4.00

WINE LIST

WHITE WINE SELECTION



- CHILE**
- Lazo Sauvignon Blanc** €24.50 €6.50
A dry, fresh white full of tropical fruit and distinctive herbaceous flavours. Good acidity and a long crisp finish.
- AUSTRALIA**
- PL Wildcard Chardonnay** €26.50 €7.50
Attractive light green/gold colour leads to an appealing aroma of freshly cut white peaches. It has a beautiful soft depth of fruit on the middle palate and finishes clean and dry. A delightful example of a youthful, fruit-driven, unwooded style of Chardonnay from a classic white wine vintage.
- FRANCE**
- Picpoul de Pinet** €38.00 €9.50
Lovely pale crystalline green colour. Pleasant nose with aromas of acacia and hawthorn flowers. On the palate there is a great freshness, rich and generous with a fine acidity.
- ITALY**
- Via Nova Pinot Grigio** €26.50 €7.50
Lemony on the nose, with a delicious balance on the palate this Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.
- NEW ZEALAND**
- Kapuka Sauvignon Blanc** €34.00 €9.00
Classically Marlborough with bright fine lime citrus notes with pungent gooseberry aromas. A crisp, refreshing and dry white wine. Lovely burst of green apples and pungent citrus fruits.
- FRANCE**
- Mommessin Chablis** €38.00 €9.50
Beautiful pale gold colour, fresh and fruity nose with hazelnut and almond aroma. Dry and crisp on the palate, the taste develops quickly.

RED WINE SELECTION



- CHILE**
- Lazo Cabernet Sauvignon** €24.50 €6.50
Straightforward currant, toast and cedar notes run through this easy drinking Cabernet with a nice slightly smoky finish.
- FRANCE**
- Bellefontaine Merlot** €26.50 €7.50
Rich, vibrant and aromatic fruit showing soft plum and jam flavours, followed through with a dry tannic bite giving it structure and length on the palate resulting in a wonderful finish.
- AUSTRALIA**
- PL Wildcard Shiraz** €26.50 €7.50
A soft, fruit driven wine showing typical Shiraz richness reined in by the soft tannin finish. This is a deliciously soft style of Shiraz. The colour is cherry red with hints of dark plum and chocolate on the nose. A wine to give immense enjoyment in its youth.
- SPAIN**
- Vega Del Rayo Rioja** €34.00 €9.00
Sweet fruit, ripe tannins and well-integrated oak. Elegant and rounded with good body and persistence on the palate.
- FRANCE**
- Baron Boutsisse Gran Cru St Emillon** €55.00
Firm tannins, explosive black cherry wrapped in a subtle vanilla flavour.
- ARGENTINA**
- Don David Malbec** €38.00 €9.50
Lively red colour with violet notes. Plums, tobacco and oak. Rich and concentrated flavours, with a very long and pleasant aftertaste due its rounds and fully ripe tannins.

ALLERGENS

PEANUTS PN TREE NUTS TN SESAME SE LUPIN LP EGGS EG MILK MK SOYA SY FISH FH CRUSTACEANS CS MOLLUSCS MS
CELERY CY MUSTARD MD SULPHITES (preservative) SP WHEAT WH

“After a good dinner one can forgive anybody, even one's own relations.” – Oscar Wilde