

Tom Doyle's Kitchen

Starters

Chicken & Mushroom Suet
Pudding, Roast Gravy &
Mushroom Ketchup
€21.00

Seared King Scallop, Cauliflower,
Apple, Dill, Kellys Black Pudding
€23.00

Aged Beef Fillet Tartare
Egg Yolk, Bone Marrow,
Sourdough Toast
€17.50

Confit Pointed Cabbage, Miso
Butter, Walnut, Herb Emulsion,
Black Garlic Mayo
€14.50

Bone Marrow, Onions
Braised Oxtail & Sourdough
Toast
€16.50

Potato Rosti, Clarke's Smoked
Salmon, Poached Egg & Salmon
Roe
€17.50

Pork Belly Taco's, Pickled Red
Onion, Chilli, Coriander, & Sour
Cream
€15.50

Potato & Leek Soup, Crispy
Smoked Ham Hock, Crème
Fraiche & Parsley Oil
€14.00

From The Grill

All Prime Beef Cuts Are Dry Aged and Matured In House

Bone in Prime Rib
(For Two)
€15.50 per 100g
🍷

Chateaubriand
(For Two)
€17.50 per 100g
🍷

Aged Rib Eye
(350g)
€47.00
🍷

Aged Sirloin
(350g)
€42.00
🍷

Bone In Dexter Beef Rib
Eye
450gr
€54.00
🍷

Aged Rump steak
(350g)
€30.00
🍷

Porterhouse
(For Two)
€15.50 per 100g
🍷

Aged Flank Steak
(300g)
€28.50
🍷

Add To Our Steaks, ½ West Coast Lobster, €11.20 per 100gr, Bone Marrow €12.00, 2 Fried Eggs €6.00

Sauces

Pepper Sauce, Bearnaise, Garlic Butter, Café De Paris Butter, Gravy, Bone Marrow Butter, Blue Cheese Hollandaise
(Choose one sauce with your steak, additional sauces €4.00 each)

Mains

Grilled West Coast Lobster,
Lemon Hollandaise, & side Salad
½ or Whole Lobster
€11.20 per 100gr
🍷

Confit Duck Leg,
Puy Lentil Ragout,
Morteau Sausage & Chicory
€29.95
🍷

Roast Atlantic Hake, Grilled Young Leeks,
Braised Red Peppers,
Clew Bay Mussel Butter
€36.50
🍷

Gourmet Beef & Marrow Burger
Brioche Bun, Burger Sauce, Gherkin,
Cheddar, Lettuce, Bacon & Fries
€26.50

Braised Connemara Lamb Shoulder,
Parsnip Puree, Kale & Onions
€37.00
🍷

Sweet Potato Ravioli,
Butter Emulsion, Walnut, Spinach,
& Cashel Blue Cheese
€23.75
🍷

Sides €7.50 Each

Hand Cut Chips

Mash & Gravy

Almond & Blue Cheese Salad

Creamed Spinach

Garlic Mushrooms

Garlic Gratin Potato

Chantanay Carrots & Tarragon

Macaroni & cheese

Baked Potato & Cheddar

Buttered New Potatoes

Broccoli Tempura

Tandoori Cauliflower Nuggets

Desserts

Sticky Guinness Fudge Cake, Treacle
Caramel Sauce & Vanilla Ice-Cream
€13.50

Chocolate Fondant, Salted Caramel Gnache,
Caramel Sauce (Please Allow 10 Minutes)
€13.50

Morello Cherry Black Forest Pudding, Cherry
Ice-Cream & Crème Anglaise
€13.50

Caramelized Lemon Posset,
Lemon Curd, Blackberries & Sable Biscuit
€13.50

Rhubarb Trifle,
Custard & Cream
€13.50

Trio Of Irish Cheeses, Sourdough, Crackers,
Fruit Pate, & Seasonal Fresh Fruits
€19.00

All Beef, Poultry and Pork are of Irish Origin.

Tom Doyle's Kitchen

Our Recommended Wine Pairings.

We Have Carefully Selected Wines We Feel Match Perfectly Our Delicious Cuts of Meat & Succulent Dishes on Offer.

Red Wine

CakeBread Cellars, Cabernet Sauvignon 2020, USA

Aromas of Ripe Boysenberry, Dark Cherry & Cassis. Black Fruit Flavours Bolstered By Bright Acidity & Well Structured Tannins. A Lovely Long Finish, Featuring Savoury Fruit, Spice & Mineral Tones
Wine Pairing, Perfect With Our Bone in Prime Rib / Porterhouse
€42 Per Glass / €185 Bottle

Barolo Bussia Riserva, Costa Di Bussia 2017, Italy

100% Nebbiolo, Complex Aromas of Plum, Freshly Cut Porcini.
Full Bodied With Amazing Tannins & Ripe Fruits.
Wine Pairing, Perfect With Our Chateaubriand / Fillet
€33 Per Glass / €130 Bottle

Chateau Neuf Du Pape, Domaine Duclaux 2018, France

A Blend of Granache, Syrah & Mourvedre. Complex Aromas of Black Fruits, Spice, Leather, Liquorice. On the Palate, the Wine is Rich & Powerful, The Tannins Are Very Present & Give Good Length to the Finish.
Wine Pairing, Perfect with Our Aged 300gr Rib Eye
€29 Per Glass / €109 Bottle

Puerta Vieja, Rioja Reserva 2019, Spain

It's a Blend of Tempranillo & Grenache. Aromas of Black Fruits, Cherries, Plums And Blackberries. High Tannins & Acidity. Aged in American Oak Barrels Resulting in Vanilla, Coconut And Cloves.
Wine Pairing, Perfect With Our Aged 300gr Sirloin / Rump Steak
€24.00 Per Glass / €80.00 Per Bottle

Chateau Juguet, St Emilion Grand Cru 2014, France

Dark, Ruby Red in Colour, With Very High Viscosity. Heavy Aromas of Dark Cherries, Wood & Cream. Full Body, Still Quite Distinct Tannins. Flavors of Dark Fruit, Sour Cherries, With Hints of Chocolate, Spices & a Long Finish.
Wine Pairing, Perfect with Our Lamb
€18.00 Per Glass. €65 Bottle

Esporao, Reserva 2020, Portugal

Estate Grown Grapes That Reveal Rich, Ripe Fruit Character with Intense Spicy Notes & Discreet Oak Complexity. Layered & Structured with a Silky-Smooth, Full-Bodied Mouthfeel
Wine Pairing, Perfect with Our 300gr Dexter Rib Eye On The Bone
€12.00 Per Glass / €45.00 Bottle

White Wine

CakeBread Cellars Chardonnay 2021, USA

100% Chardonnay, Produced in the Napa Valley, California. Floral Aromas Mixed with Golden Apple, On the Palate You Can Find White Peach, Citrus Fruits With Hints of Vanilla.
Wine Pairing, Perfect with Our Duck
€32 Per Glass / €130 Bottle

Kellerei Terlan, Cuvee Terlaner 2021, Italy

Lovely, Light Coppery Pink Colour Arrived by a Short Fermentation on The Skins.
Appealing, Lightly Aromatic Nose With Redcurrant & Cherry Notes. The Palate is Crisp & Incisive With Strawberry & White Peach Fruit Characters Leading to a Fresh And Juicy Finish.
Wine Pairing, Perfect with Our Lobster
€18.00 Per Glass / €75.00 Bottle

Pouilly Fume "Nanogyra" Loic Cailbourdin 2022, France

A Wonderful Example of Elegant, Concentrated Sauvignon Blanc From The Fossil Rich Limestone Vineyard Of Pouilly Sur Loire. A lovely Weight on The Palate, With Complex Elderflower & Hedgerow Fruit. Has a Beautiful Balance on The Long, Mineral Tinged Finish.
Wine Pairing, Perfect with Our Hake
€20 Per Glass / €75 Bottle

Esporao Reserva 2023, Portugal

Crystal Clear, Light Straw Colour with Green Hues. Grapefruit and White Peach Aromas with Subtle Notes of Mint Green, Complemented with White Pepper & Nutmeg. Creamy & Elegant with Balanced Fruit & Spices.

Wine Pairing, Perfect with Our Tortellini
€12.00 Per Glass / €45 Bottle

