

The Hungry Monk

STARTERS

CRISPY PORTABELLO
MUSHROOM FRITTERS
with smoked paprika aioli, parmesan shavings
(1,3,7,8,9,10)

MONKS STYLE SPICY
BUFFALO WINGS
with a Cashel blue cheese dip and crunchy celery
(3,6,7,9,10)

WICKLOW LAMBS
KIDNEYS DIJONAISE
panfried in a creamy wholegrain mustard
and cognac cream sauce
(1,7,10)

DUBLIN BAY
PRAWN SCAMPI
served with iceberg lettuce and tartar sauce
(1,2,3,6,7,10)

OVEN BAKED CLONAKILTY
BLACK PUDDING
served with Hawthorn cottage rhubarb
and cinnamon compote
(1,12)

CASHEL BLUE CHEESE,
WALNUT AND PEAR SALAD
served with local leaves in a honey
and mustard dressing
(7,8,10,12)

GARDEN PEA AND
SUNDRIED TOMATO RISOTTO
with aged parmesan shavings and a drizzle of pesto oil
(7,8,9,12)

FRESH DINGLE CRABMEAT
AND CHIVE TIAN
with haas avocado mousse, apple and baby caper dressing
(1,2,3,4,7,14)

€ 8

€10/€12

€ 9

€10

€ 9

€10

€10

€12

MAINS

CHAR-GRILLED 8OZ IRISH HEIFER BEEF BURGER
(1,3,7,10)

PORTABELLO MUSHROOM AND GRILLED HALOUMI
CHEESE BURGER WITH GARLIC AIOLI
(1,3,6,7,8,9,10)

Additional Toppings:

Cashel Blue cheese €2 Fried onions €2
Pepper Sauce €2 Smoked Applewood €2
Gherkins €1 Jalepenos €1
Irish Red cheddar €2 Fried Mushrooms €2

SPINACH AND RICOTTA RAVIOLI
in a sundried tomato and parmesan cream
with aged parmesan shavings, pesto oil (1,3,7,9)

BOMBAY BREAST OF CHICKEN CURRY
served with basmati rice, crispy poppadum and
a spiced mango chutney (6,9) Veggie option available €16

“TRAWLERMANS RISOTTO”
prawns, calamari and mussels served with
arborio rice in a rich white wine and saffron cream (2,4,8,14)

SLOW BRAISED BEEF “BOURGUIGNON”
in a rich red wine broth served with champ
potato and steamed tenderstem broccoli (1,6,7,9,10,13)

CRISPY FILLET OF FRESH ATLANTIC HADDOCK
in pale ale beer batter served with home-cut fries,
mushy peas and tartar sauce (1,3,4,7)

DUBLIN BAY PRAWN SCAMPI
served with iceberg lettuce and tartar sauce
(1,2,3,6,7,10)

CHAR-GRILLED 8OZ DRY AGED STRIPLOIN STEAK
“au poivre” served with a creamy peppercorn sauce,
sautéed onions and home-cut fries (6,7,9)

WICKLOW LAMB SHANK
served with roasted garlic mash, sautéed French beans,
honey carrots and a rich merlot jus (7,9)

€15

€13

€18

€18

€22

€22

€19

€22

€23

€23

SIDES €4.50

Champ potato (7)
Tower of French fried onions (1,3,6,7)
Bowl of green vegetables (7)
Rocket and parmesan salad (8,9)
Sautéed mushrooms (7)
Home-cut fries (1,6)

DESSERTS €8

Oreo biscuit cheesecake with
chocolate ice cream (1,3,7)
Monks famous ice cream “Sundae” (1,3,7,8)
Baileys Irish cream crème brûlée (1,3,7)
Wexford Strawberry Eton Mess (3,7)
Selection of Ice Creams and Sorbets (1,7,8)
Irish farmhouse cheese plate with
water biscuits (1,7)

HOT DRINKS

Americano, Cappucino,
Latte, Espresso, Macchiato €3
Barry's Tea, Green, Mint, Roiboos,
Earl Grey, Camomile, Darjeeling €3.25
Irish, Baileys and Tia Maria Coffee €6.50
French Coffee €7.00

List of 14 Allergens:
1 Cereals containing gluten,
2 Crustaceans,
3 Eggs,
4 Fish,
5 Peanuts,
6 Soybeans,
7 Dairy,
8 Nuts,
9 Celery,
10 Mustard,
11 Sesame Seeds,
12 Sulphur Dioxide,
13 Lupin,
14 Molluscs.



All available for takeaway with 20% off full price

Vat @ 13.5% is included, 10% Service Charge will be added