

# 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)

## MAINS

CHAR-GRILLED 8OZ IRISH HEIFER BEEF BURGER (1,3,7,10)	€15
PORTABELLO MUSHROOM AND GRILLED HALOUMI CHEESE BURGER WITH GARLIC AIOLI (1,3,6,7,8,9,10)	€13
<b>Additional Toppings:</b> Cashel Blue cheese €2 Pepper Sauce €2 Gherkins €1 Irish Red cheddar €2	 Fried onions €2 Smoked Applewood €2 Jalepenos €1 Fried Mushrooms €2
SPINACH AND RICOTTA RAVIOLI in a sundried tomato and parmesan cream with aged parmesan shavings, pesto oil (1,3,7,9)	€18
BOMBAY BREAST OF CHICKEN CURRY served with basmati rice, crispy poppadum and a spiced mango chutney (6,9) Veggie option available €16	€18
“TRAWLERMANS RISOTTO” prawns, calamari and mussels served with arborio rice in a rich white wine and saffron cream (2,4,8,14)	€22
SLOW BRAISED BEEF “BOURGUIGNON” in a rich red wine broth served with champ potato and steamed tenderstem broccoli (1,6,7,9,10,13)	€22
CRISPY FILLET OF FRESH ATLANTIC HADDOCK in pale ale beer batter served with home-cutfries, mushy peas and tartar sauce (1,3,4,7)	€19
DUBLIN BAY PRAWN SCAMPI served with iceberg lettuce and tartar sauce (1,2,3,6,7,10)	€22
CHAR-GRILLED 8OZ DRY AGED STRIPLOIN STEAK “au poivre” served with a creamy peppercorn sauce, sautéed onions and home-cut fries (6,7,9)	€23
WICKLOW LAMB SHANK served with roasted garlic mash, sautéed French beans, honey carrots and a rich merlot jus (7,9)	€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)  
Sauteed mushrooms (7)  
Home-cutfries (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, Cappuccino, 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