

Pantry Set Menu

Available all Day/Evening Sunday-Friday

Main Course €17.95

Starter & Main €24.95

Dessert €6.95

*Seafood supplement €4

*Steak supplement €8

Soup

Roasted Vine Tomato Soup

Parmesan cream, rustic baguette

1909s Irish Seafood Chowder

Stout bread, caper and caviar butter

Wild Atlantic prawn Bisque

Rich prawn soup, caviar cream, stout bread

Starters

Trio of Pesto Bread (v)(n)

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes, parmesan

Baked Portobello Mushroom (v)

Garlic crouton, forest mushrooms, melted gruyère cheese, tomato toasted crumbs, mushroom cream

Duck Paté Vol-Au-Vent

Green peppercorn crust, truffle toast, red wine reduction, crispy Parma ham, rustic herbs

Mixed Leaf Salad (v)

Fresh herbs, teardrop peppers, golden cherry tomatoes, smoked pesto dressing

Choice of

Crumbled blue / goats / baby mozzarella / camembert cheese

***Petit Pot Organic Mussels**

Steamed in white wine prawn bisque, fresh herbs, warm rustic baguette

***Crispy Calamari**

Lemon breadcrumbs, pickled chilli tartare sauce

***Crab & Wild Prawn Garlic Toast**

Grilled Gruyere cheese, lemon mayonnaise

Pantry Set Menu Main Courses

Slow Roasted Wicklow Lamb Belly

Crushed minted potato, roasted beetroot vegetables, red wine thyme jus, mint jelly

8oz Chargrilled Prime Beef Burger and Frites

Lettuce, tomato, mayo, sauteed onion, crispy parma ham,
Camembert /gruyère /baby mozzarella / blue cheese

Oven Roast Irish Chicken

Free range chicken breast wrapped in parma ham, pesto & herb stuffing, crushed potatoes,
Root vegetables, white wine mushroom sauce

Three Cheese wellington

Baby mozzarella, camembert, gruyère, roast aubergine, smoked tomato, spinach, fresh herb salad, hollandaise dressing

Vegan Tofu Steak ^{(v)(n)}

Green beans, long stem broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato and red wine sauce, rustic herbs,
Golden tomato salad

From the sea

1 lb Organic Mussels and Frites

Steamed in white wine prawn bisque, fresh herbs, warm rustic baguette, choice of frites

Baked fillet of Salmon (supplement €4)

Prawn and crab crust, mashed potato, green beans, lemon hollandaise, rustic herbs

***1909s Fishermans Basket (supplement €4)**

Breaded calamari, crab & prawn gruyère toast, rustic leaves, crispy whitebait, lemon tartare
choice of frites

Noble fish of the day (supplement €8)

Please ask your server for the fish of the day

~ Aged Steaks ~

***Steak supplement €8**

Served with buttered mash potato or frites
Sauce of your choice

***7oz Prime Fillet Steak**

Cut from the tenderloin, very tender steak, low in fat

***9oz New York striploin**

Little firmer than fillet, light even marbling, gives this cut a stronger flavour

Sauces & butters

One complimentary sauce with any steak ~ extra sauce €2.50

Brandy peppercorn
Blue Cheese Peppercorn
Red Wine jus
Mushroom Sauce

Roast Garlic Butter
Smoked Chili Butter
Blue Cheese Butter

Béarnaise
Horseradish Cream
Fresh Herb Pesto
Smoked Tomato Pesto

Petit Sides

Frites € 3.50

House Onion Rings
Skinny frites/ Aioli
Thick Cut Steak Chips
Truffle Parmesan Frites

Sautéé € 3.50

Mushroom
Onion
Crushed Baby Potatoes
Buttered Green Beans
Wilted Spinach
Creamed Spinach
Root Vegetables
Baby stem broccoli

Mash € 3.50

Buttered
Red Wine gravy
Chorizo & smoked pesto
Truffle & Black Pepper
Pesto & Fresh Herb

Salads € 3.50

Rustic Leaf & Herb
Vine Tomato & Pesto
Spinach & Blue Cheese

~ Aged Prime Irish Steaks ~

Buttered mash potato or skinny frites - (No substitution available for other sides)
Served with a sauce of your choice

7oz Filet mignon €25.95

Cut from the tenderloin, very tender steak, low in fat

10oz Filet Mignon €29.95

Cut from the tenderloin, very tender steak, low in fat

9oz Striploin €25.95

Little firmer than fillet, light even marbling, gives this cut a
Stronger flavour

18oz House Aged T-Bone €29.95

Highly marbled with a large centre of fat giving this cut a juicy
Texture & succulent rich flavour.

~ Steak Enhancements ~

Steak topping €2.50

Grilled Portobello mushroom
Grilled tomato
Grilled chorizo sausage
Fried hen egg

Gourmet

Sautéed garlic wild Prawns **Four** €5
Six €7
Pan-fried foie gras €7.95
White crab meat steak crust €6.95

Steak Fromage €3.00

Crumbled blue cheese
Melted Camberbert
Gruyère cheese

~ Sauces & butters ~

One complimentary sauce with any steak extra sauce €2.50

Brandy peppercorn
Blue Cheese Peppercorn
Red Wine jus
Mushroom Sauce

Roast Garlic Butter
Smoked Chili Butter
Blue Cheese Butter

Béarnaise
Horseradish Cream
Fresh Herb Pesto
Smoked Tomato Pesto

Petit Sides

Frites € 3.50

House Onion Rings
Skinny frites/ Aioli
Thick Cut Steak Chips
Truffle Parmesan Frites

Sauté € 3.50

Mushroom
Onion
Crushed Baby Potatoes
Buttered Green Beans
Wilted Spinach
Creamed Spinach
Root Vegetables
Baby stem broccoli

Mash € 3.50

Buttered
Red Wine gravy
Chorizo & smoked pesto
Truffle & Black Pepper
Pesto & Fresh Herb

Salads € 3.50

Rustic Leaf & Herb
Vine Tomato & Pesto
Spinach & Blue Cheese

~ Soups ~

Roasted Vine Tomato Soup €5.95

Parmesan cream, rustic baguette

1909's Irish Seafood Chowder €9.95

Stout bread, caper and caviar butter

Wild Atlantic prawn Bisque €9.95

Rich prawn soup, caviar cream, stout bread

~ Starters ~

Trio of Pesto Bread ^{(v)(n)} €5.95

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes, parmesan

Baked Portobello Mushroom ^(v) €9.95

Garlic crouton, forest mushrooms, melted gruyère cheese, tomato toasted crumbs, mushroom cream

Duck Paté ^{Vol-Au-Vent} €9.95

Green peppercorn crust, truffle toast, red wine reduction, crispy Parma ham, rustic herbs

Mixed Leaf Salad ^(v) €8.95

Fresh herbs, teardrop peppers, golden cherry tomatoes, smoked pesto dressing

Choice of

Crumbled blue / goats / baby mozzarella / camembert cheese

Petit Pot Organic Mussels €12.50

Steamed in white wine prawn bisque, fresh herbs, warm rustic baguette

Crispy Calamari €12.95

Lemon bread crumbs, pickled chilli tartare sauce

Crab & Wild Prawn Garlic Toast €12.95

Grilled Gruyere cheese, lemon mayonnaise