

1909 Set Menu - Dinner
Available from 4:30pm - Seven nights

Main course €17.95
Starter & Main course €26.95
Desert €7.95

Starters

Wild Prawn Bisque
Stout brown bread

Baked Portobello Mushroom (v) **Vegan option available**
Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Duo of Pesto Bread (v)(n)
Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

Crispy Calamari (supplement 3.50)
Lemon breadcrumbs, mixed leaves, pickled tartar sauce

Classic Buffalo Wings
Hot sauce, blue cheese dip, lemon garnish

Main Courses

Chicken Breast Coq au Vin
Chicken breast pan fried and braised in a rich red wine wild mushroom sauce, served with green beans & truffle mash

Roasted Teriyaki Salmon Fillet
Pan fried pak choi, broccoli, green beans

Freshly Steamed Mussels & Frites
White wine tarragon cream sauce, roast garlic ciabatta

1909's Beer Battered Fish & Chips
Thick cut chips, mushy peas, tartare sauce, salted lemon

Petit Steak & Frites (supplement 2.50)
6oz prime cut striploin steak, frites, brandy peppercorn sauce

Slow Roast Wicklow Lamb Shank (supplement 5.00)
Mashed potato, root vegetables, mint sauce, red wine & thyme jus

Vegan Tofu Steak (v)(n)
Sauteed spinach, green beans, broccoli, beetroot, tomato, red wine sauce, herb garnish

Petit Sides - 3.95

Skinny frites w Aioli

Sautéed field mushroom

Broccoli & green beans

Thick chips w Aioli

Creamed / Steamed spinach

Buttered root vegetables

Buttered Mash

Sautéed French Onions

Mixed leaf salad virgin oil

A discretionary 10% service charge is added to your bill, this goes directly to the staff.
If you would like this removed, please ask a staff member

À la carte - Dinner
Available from 4:30pm Seven nights a week

Starters

Prawn Bisque 9.95

Stout brown bread

Duo of Pesto Bread (v)(n) 7.95

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

Freshly Steamed Mussels 11.95

White wine tarragon cream sauce, roast garlic ciabatta

Crispy Calamari 11.95

Lemon breadcrumbs, mixed leaves, pickled tartar sauce

Classic Buffalo Wings 10.95

Hot sauce, blue cheese dip, lemon garnish

Baked Portobello Mushroom (v) 8.95 / **Vegan option available**

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Crab & Wild Prawn Garlic Toast 14.95

Melted gruyère cheese, lemon mayonnaise

Main Courses

8oz Chargrilled Prime Beef Burger and Frites 16.95 / **Vegan option available**

Lettuce, tomato, mayo, sauteed onion, crispy parma ham, cheddar / gruyère or blue cheese

Noble fish of the Day (priced between 29.95 - 32.95)

Please ask your server for the fish of the day

7oz Prime Fillet Steak 29.95 *add wild prawns 11.00*

Very tender steak, tenderloin cut

18oz Prime Rib-Eye on the Bone 35.95 *add wild prawns 11.00*

Highly marbled with a large centre of fat gives this cut a juicy texture

Steaks served with buttered mash potato / skinny frites / thick chips

With a sauce of your choice

Brandy Peppercorn
Red Wine jus

Roast Garlic Butter

Fresh Herb Pesto
Mushroom Sauce

Petit Sides - 3.95 each

Skinny frites & aioli
Thick chips & aioli
Buttered Mash

Mixed leaf salad, virgin oil
Broccoli & green beans
Buttered root vegetables

Sautéed Field Mushroom
Creamed / Steamed spinach
Sautéed French Onion

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