



**THE
MARBLE CITY BAR**

DINNER

DINNER MENU

served daily from 6:30 p.m to 10 p.m

STARTERS

MUSSELS - 7.50 M, MK, SP, G

in a white wine & cream sauce with crusty sourdough bread

SPICY LOUISIANA STYLE CHICKEN WINGS - 6.50

cream & chive dip MK

HAM HOCK & SAVOY CABBAGE TERRINE - 7.50

pickled baby onions, red apple & cider chutney G, Cy, Sp

IRISH OAK SMOKED SALMON

toasted sourdough/ pickles/ horseradish cream - 9.50 G, Mk, F, Sp

SMOKED HADDOCK

& CARAMELISED ONION CROQUETTE - 7.50

with curried egg mayonaise F, G, E, Mk

ARDSALLAGH GOAT'S SAMOSA - 7.50

apple & celeriac salad, respberry & beetroot puree Mk, G, Cy, E, Sp

PRAWN COCKTAIL - 9.50 G, C, F, Mk

Dublin bay prawns/ cherry tomato/ avocado/ creme fraiche/
marie rose/ baby gem/ toast

PAN FRIED SCALLOPS - 9.00

parsnip & truffle oil puree & clonakilty black pudding brittle M, MK

SOUPS

SOUP OF THE DAY - 6.00

served with homemade rustics breads MK, CY

TRADITIONAL SEAFOOD CHOWDER - 7.50

SANDWICHES

MARBLE CITY 3 TIER CLUB - 12.50

chicken, crispy bacon, egg, lettuce, tomato and fries E, G, MO

PEPPERED 4oz STEAK CIABATTA - 12.50

with vine tomatoes on ciabatta bread and fries E, G, MK

ROAST CHICKEN WRAP - 12.50

crispy sweet potato & parsnip strips, baby gem lettuce,
cashew nuts & citrus dressing served with fries E, G, N

CHICKEN & MONTEREY JACK CHEESE - 12.50

jalapeno & sweet onion relish on a 9 grain roll served with fries E, G, MK

SALADS

Main Course Salads are served with choice of fries or selection of rustic breads

MARBLE CITY CHICKEN CAESAR

chicken goujons on a bed of caesar salad with fries E, G, MK, MD

starter - 8.00 main - 15.50

BEETROOT, CANDIED PECAN AND FETA SALAD

roasted cherry tomatoes, maple & balsamic dressing MK, SP, G

starter - 8.00 main - 15.50

GRILLED GUBEEN CHORIZO & CHICKEN SALAD

crispy fried onions, mesculan leaf & sweet chilli aioli MK, MD, G

starter - 8.00 main - 15.50

M.C.B SUPER FOOD SALAD

quinoa, pickled beets, pomegranate feta, baby leaf, hazelnuts,
cherry tomato with an orange & cranberry dressing Cy, Sp, N

starter - 8.00 main - 15.50

IRISH OAK SMOKED SALMON

morroccan spiced cous cous, roast cauliflower, pickled cucumber,
rocket, apple tzatziki F, G, Sp, Md, Mk, E

starter - 9.50 main - 16.00

MARINATED BEEF STRIPS

mango, baby leaf, vine tomato, cashew nut
with a chilli ginger dressing N, S, G

starter - 8.00 main - 16.00

MAIN COURSES

DAILY SPECIALS

waiter/ waitress will advise

JOINT
of the day
16.00

PIE
of the day
16.00

PASTA
of the day
16.00

STIR FRY
of the day
16.00

Please check allergens for Daily Specials with your waiter / waitress

STEAKS

6OZ PRIME IRISH SIRLOIN - 19.50 G, Mk, E, Cy, Sp
homemade onion rings, peppercorn sauce and fries

8OZ PRIME IRISH SIRLOIN - 24.50 G, Mk, E, Cy, Sp
homemade onion rings, peppercorn sauce and fries

8OZ PRIME IRISH FILLET - 29.00 G, Mk, E, Cy, Sp
homemade onion rings, peppercorn sauce and fries

THE MARBLE CITY SIGNATURE IRISH HEREFORD STEAK BURGER - 16.50
dubliner cheddar cheese, bacon, french fried onions on a brioche bun with fries E, G, MK

SLOW COOKED MEDALLIONS OF BEEF - 16.50
wild mushroom & tarrogan sauce, creamed potato, seasonal vegetables SP, CY, G, Mk, Md

ROAST SILVERHILL DUCK BREAST - 18.50
hoi sin dressing, prawn & vegetable fried rice, crushed pine nuts, grilled bok choy G, Cy, G, Mk, Md

HARISSA RUBBED CHICKEN SUPREME - 16.00
fresh herb cous cous stuffing, lemon & basil cream sauce MK, Sp, CY

INDONESIAN STYLE CHICKEN CURRY - 16.00
coriander & lime scented rice, grilled flat bread CY, F, MK

(v) SPINACH, RICOTTA & WALNUT CANNELLONI - 16.00
chick pea & tomato ragu G, E, MK, SP, CY

GRILLED LAMB CUTLET, LAMBS LIVER & CLONAKILTY BLACK PUDDING - 16.50
champ creamed potato, roast plum tomato, tarragon jus MK, SP

FISH

CATCH OF THE DAY

(waiter/ waitress will advise) - **market price**

PASTA - 17.50

with choice of Dublin Bay Prawns - or - Irish Oak Smoked Salmon
sun dried tomato, spinach, cream sauce, served with garlic bread F, MK, CY, G, E

STEAMED IRISH MUSSELS - 16.00

in a white wine cream sauce served with fries MK, M, SP

TRADITIONAL CRISPY BATTERED COD - 16.00

with mushy peas and fries F, G, E, MK

GRILLED SALMON FILLET - 16.5

spinach, french beans, cherry tomato & mago salsa F, Sp, Mk

SCALLOPS - 18.50

parsnip & truffle oil puree & clonakilty black pudding brittle M, MK

STONE BAKED PIZZA

MARGARITA - 13.50

cherry tomatoes/ basil/ rocket/ plum tomato sauce/ mozzarella G, Mk, Cy, Sp

KILKENNY - 14.50

baked kilkenney ham/ portabello mushroom/ asparagus/ mascarpone/ plum tomato sauce/ mozzarella G, Mk, Cy, Sp

DUBLIN BAY - 16.50

dublin bay prawns/ irish oak smoked salmon/ baby leaf spinach/ plum tomato sauce/ mozzarella G, Mk, Cy, Sp, F, M

ARTISAN - 15.50

gubbeen chorizo/ ardsallagh goats cheese/ roast vegetables/ chickpea/ rocket leaf/
plum tomato sauce/ mozzarella G, Mk, Cy, Sp

DESSERTS

6.50

DESSERT OF THE DAY CHECK DAILY

CHEESECAKE OF THE DAY G, E, MK, N

HOMEMADE CITRUS BAKWELL

cinnamon ice cream E, G, MK

HAZELNUT & NUTELLA TART

with warm chocolate sauce E, G, MK

RICE PUDDING

with mango compote MK

APPLE & BLUEBERRY PIE

with sauce anglaise E, G, MK

ALLERGENS

Gluten = G , Crustaceans = C , Eggs = E , Fish = F , Molluscs = M , Soybeans = S , Peanuts = P
Nuts = N , Milk = MK , Celery = CY , Mustard = MD , Sesame Seeds = SS , Sulphites = SP , Lupin = L

WHITE WINE

1. Brancott Estate 2016 **glass € 6**
SAUVIGNON BLANC € 22
Marlborough , New Zealand

2. False Bay 2015 **glass € 6**
CHARDONNAY € 22
Western Cape, Sth Africa

3. Carlo Damiani 2015 **glass € 6**
PINOT GRIGIO € 22
Veneto, Italy

4. Domaine St. Fiacre 2015 € 26
CHARDONNAY 'AURORE'
Val de Loire, France

5. Domaine de Montredon 201 € 28
PICPOUL DE PINET
Languedoc, France

6. Guy Allion 2015 € 28
SAUVIGNON BLANC
Touraine, France

1 / 2 WHITE

7. Crucero 2016 € 14.50
SAUVIGNON BLANC
Colchaque, Chile

8. Botter 2015 € 14.50
PINOT GRIGIO
Veneto, Italy

RED WINE

9. De Gras 2015 **glass € 6**
MERLOT € 22
Santiago, Chile

10. M.A.N 2014 **glass € 6**
SHIRAZ € 22
Agter-Paarl, South Africa

11. Domaine LaFond 2014 € 25
COTE DU RHONE
Rhone, France

12. La Florencia 2015 € 26
MALBEC
Mendoza, Argentina

13. Newton Johnson Felicite '13 € 30
PINOT NOIR
Walker Bay, South Africa

14. Baron De Ley 2011 € 32
RESERVA
Rioja, Spain

15. J. Lohr 2013 € 37
CABERNET SAUVIGNON
California, U.S.A

1 / 2 RED

16. Domaine LaFond 2014 € 14.50
COTE DU RHONE
Rhone, France

17. Altosur 2015 € 15
MALBEC
Mendoza, Argentina

ROSE

18. Dom. De La Ferrandiere 2014
Languedoc, France **glass € 6**
€ 22

PROSECCO

19. Botter € 28
VENETO
Treviso, Italy

20. Borgo Alato **snipe € 7.50**
Italy

CHAMPAGNE

21. Perrier Jouet € 80