

Desserts

Rice Pudding Poached rhubarb and green tea custard, crumble <small>(1a,2,3b,8)</small>	€6.00
70% Cocoa Atelier Gluten free dark chocolate brownie Vanilla Ice cream, wild berry coulis, hazelnut <small>(2,3b,8)</small>	€6.50
Banoffee Mess Caramelised banana and mousse, toffee, crispy meringue <small>(1a,2,3b/,8)</small>	€6.50
Selection of Ice Cream & Sorbet Served with fresh berries and fruit coulis <small>(2,8)</small>	€6.50
Afogato Reserve blend espresso, vanilla ice cream, almond crumble <small>(1a,2,3b)</small>	€6.50

Please inform your server of any allergies or dietary requirements
All our beef is 100% Irish

Allergens

- | | |
|------------------------------|------------------|
| 1. Cereals containing gluten | 6. Mustard |
| 1a. Wheat | 7. Lupin |
| 2. Milk (including lactose) | 8. Eggs |
| 3a. Hazelnut | 9. Crustaceans |
| 3b. Almond | 10. Fish |
| 3c. Pine nut | 11. Sesame seeds |
| 3d. Pistachio | 12. Sulphites |
| 4. Peanuts | 13. Celery |
| 5. Soya | 14. Molluscs |

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LOUNGE

Dinner Menu

Snacks and Sharing Plates

Salt and Vinegar puffed pork crackling	€4.00
Selection of mixed olives	€5.00
Mini Parsley Falafels Tahini aioli & dukkah <small>(2,3a, 3b,3d,4,8,13)</small>	€5.00
Truffle and Parmesan tender stem broccoli Quinoa pop-corn <small>(2,6)</small>	€6.00
Crispy potato wedges Parsley aioli <small>(2,6,8)</small>	€5.00
Roast chicken and stuffing croquettes Parsley emulsion and pickled beech mushroom <small>(1a,2,6,8)</small>	€7.00
Lamb Belly Roast red pepper and hazelnut hummus, sumac <small>(2,3a)</small>	€8.00
Gambas Pil Pil, chilli, garlic and white wine Served with sourdough toast <small>(1a,2,9)</small>	€15.00
Crispy chicken thighs in Frank hot sauce Apple, celery & Blue cheese, Waldorf <small>(1a, 2, 6, 8, 13)</small>	small €10.00 large €16.00
Black tea house smoked salmon Smoked in house, cream cheese on Guinness Bread with a dill finish <small>(1a, 2, 10)</small>	€13.50

Soup and Salads

Soup of the day Served with freshly baked bread <small>(1a, 2, 3, 13)</small>	€6.50
Davenport Seafood Chowder Served with homemade Guinness bread <small>(1a, 2,9,10,12,13,14)</small>	€9.00
Heirloom tomato and creamy Burrata Mozzarella Served with basil and pine nut pesto <small>(2,3c,8,9,10,13)</small>	€13.50
Caesar Salad Crispy baby gem, soft boil egg, bacon crumble, sourdough croutons, sundried tomato, aged parmesan Enjoy as Main, add Roast Chicken or Tiger Prawns (€5.00/€8.00) <small>(1a, 2,6,8)</small>	€13.00

Mains

Pan fried Salmon Served with Romesco, charred ourgettes, chorizo crushed baby potato <small>(2,3a, 8, 10)</small>	€23.00
9 oz. Sirloin steak Tender stem broccoli, rocket and sundried tomato salad, garlic butter, fries <small>(2,6)</small>	€25.00
Beer Battered Haddock Charred lemon, crushed peas, sauce gribiche, fries <small>(1a,2,6,8,10)</small>	€17.50
Beef Burger Dubliner cheddar, bacon jam, beef tomato, brioche bun, fries <small>(1a,2,6,8,11,12,13)</small>	€17.50
Crispy Buttermilk Chicken Burger Frank hot sauce, Ranch dressing, beef tomato, baby gem, homemade bun, fries <small>(1,2,3,6,8,12)</small>	€16.00

Add any side dish for €5.00

Creamy mash potato (2)	Fries & garlic mayo (2,6,8)
Buttered seasonal veg (2)	Crispy potato wedges & basil aioli (2,6,8)