



THE DAVENPORT

Evening Menu

(Available from 5 PM to 9:30 PM)

Starters / Soups / Sharing Plates

- Cork Toons Bridge Fior di Latte buffalo mozzarella €13.90
Heirloom tomatoes, Kalamata olives, watercress, smoked basil emulsion, garlic focaccia
(1wheat,3,8,13)
- Freshly made soup of the day €7.50
Homemade soda bread, farmhouse butter
(1wheat,2,3,11,13)
- Oak smoked cod and fresh Atlantic caught salmon chowder €10.50
Roaring bay mussels, vegetable cream velouté, homemade soda bread, farmhouse butter
(1wheat,2,3,4,6,9,13)
- Irish charcuterie and cheeses €14.90
Connemara air dried ham, co. Cork Gubbeen smoke house chorizo, Wicklow blue brie,
smoked Waterford Knockanore cheddar, toasted selection of Bretzels baked breads,
heirloom tomatoes, Kalamata olives, pickles, wholegrain mustard dressed baby leaves
(1wheat,2,3,8,9,13)
- Pan roasted gambas prawn pil pil €13.50
Gubbeen chorizo, garlic, chili, smoked olive oil, toasted Bretzels rustic sourdough
(1wheat,3,5,6,8,13)
- Ardsallagh honey and thyme goats cheese mousse €13.50
Poached pear, red onion marmalade, pickled beetroot, candied pecan, watercress filo
(1wheat,3,8,9,11pecan,13)
- Gin cured organic salmon €14.90
Avocado cream, fennel, cucumber, horseradish cream, lime caviar, cress
(3,4,8)
- Pan roasted Irish king scallops €16.90
Curry roasted cauliflower puree, roasted sweet corn, orzo, Pico de Gallo
(1wheat,2,3,6,13)

Salads

- Free range Irish chicken Caesar salad €17.90
Smoked bacon lardons, croutons, baby gem, mature shaved parmesan, homemade
Caesar dressing
(1wheat,3,4,8,13)
- Black quinoa and tender stem broccoli salad €15.50
Chickpea, pomegranate, butternut, candied pecans, vegan feta cheese, pumpkin
seeds, pomegranate dressing
(8,11pecan)
- Pan roasted fillet of salmon salad €17.90
Buffalo mozzarella, heirloom tomatoes, balsamic onion, roasted smoked asparagus,
baby leaf, balsamic dressing
(3,4,8)



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Mains

- Steaks
 - 8oz Dry Aged Hereford Rib Eye Steak €36.00

Steaks served with hand cut steak chips, red onion marmalade, French fried onions, dressed watercress, Choice of red wine jus, pepper sauce, garlic butter, Bearnaise sauce
(1wheat,2,3,9,13)
- Cannon of Slane Valley Lamb Wellington €32.00
Smoked champ mash, minted cauliflower puree, tender stem broccoli, red wine jus
(1wheat,2,3,8,9,13)
- Grilled homemade steak mince beef burger €19.50
Slow cooked pulled beef short rib with caramelised onions, soft red cheddar, smoked streaky bacon, shredded baby gem lettuce, beef tomato, Davenport burger sauce, sesame seed bun, hand cut steak chips, buttermilk onion rings
(1wheat,2,3,8,13,14)
- Buttermilk free range Irish chicken burger €18.50
Fennel and mango coleslaw, sliced smoked applewood cheddar, shredded baby gem, beef tomato, sesame seed brioche bun, hand cut steak chips, buttermilk onion rings
(1wheat,3,8,13,14)
- Pan roasted free-range Irish chicken. €26.50
Confit leg, fondant potato, mushroom puree, king oyster mushroom, burned Roscoff onion, tarragon jus
(2,3)
- Pan seared Atlantic Halibut €28.50
Chorizo and potato terrine, roasted cauliflower, garden peas and savoy cabbage, prawn bisque
(2,3,4,5)
- Hop house battered fish and hand cut chunky chips €19.50
Hake, hand cut triple cooked chips, chunky tartare sauce, lemon
(1,3,4,8,13)
- Seared stone bass €26.90
New potato, pea puree, samphire, peas à la française, shrimp beurre blanc
(2,3,4,5)
- Smoked sweet corn and garden pea risotto €18.50
Roasted cauliflower, Ardsallagh goats' cheese bon bon, shaved parmesan
(1wheat,2,3,8,13)
- Homemade Masamann styled chicken curry (10) €18.50
Vegan option available €15.00
Jasmine rice, crunchy stir-fried vegetables (10)



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Sides €6.00 each

Hand cut triple cooked steak chips

Skin on stealth fries

Buttermilk fried onion rings (1,3)

French fried onion strings (1wheat,3)

Roasted onions and wild mushrooms

Buttered spring onion and chive champ mash (3)

Lemon dressed asparagus, tender stem broccoli, mange tout & peas and baby corn

Balsamic dressed beetroot orange, avocado heirloom tomato salad

Toons bridge mozzarella, heirloom tomato, olives basil salad (3,8)

Desserts

- Granny Smith apple & caramel tart €8.50
Honeycomb ice cream, butter scotch sauce
(1wheat,3,13)
- Chocolate fondant €8.50
Chocolate soil, Boulaban white chocolate ice cream, milk chocolate sauce
(1wheat,3,13)
- Selection of County Down Glastry Farm ice creams €9.50
Yellowman honeycomb, white chocolate, strawberry blonde
(3,13)
- Meringue nest €8.50
Lemon cheesecake, fresh raspberries, white chocolate sauce
(3,13)

Please note our kitchen is not a nut free environment.

Our Beef is 100 percent Irish Origin.

Gluten free options – please ask your server.

The following denotes which of the allergens apply to each of the dishes.

1 gluten, 2 celery, 3 milk, 4 fish, 5 crustacean, 6 molluscs, 7 lupin,
8 mustard, 9 sulphur, 10 soy, 11 nuts, 12 peanuts, 13 eggs, 14 sesame