

DINNER

Served Daily: 3.00 - 10.00pm



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Facebook.com/McGettigansCookhouseBar
 Twitter.com/mcgettigansdub
 VAT INCLUDED at 13.5% from Jan 1st 2019

2 COURSE SPECIAL

(served from 3pm)
 Enjoy a Starter & Main Course
 or Main Course & Dessert
 for 23.50
 Choose from our
 sumptuous dishes marked *

STARTERS

HOMEMADE SOUP OF THE DAY with artisan bread	6.25*
CRISPY GOATS CHEESE with mixed leaves and raspberry reduction	8.50*
CHICKEN WINGS McGettigan hot sauce, Cashel blue dip, celery	sm 8.25*/12.75 lg
CAESAR SALAD Cos Lettuce Smoked Bacon, Garlic Croutons, Caesar Dressing, Shaved Parmesan	sm 8.25*/12.75 lg
	Add Chicken 4.50 Add Crayfish 5.00
FISHCAKES organic salmon served with dill dressing	8.25
COOKHOUSE SEAFOOD CHOWDER with wholemeal brown bread	10.25
SIZZLING PRAWNS "PIL PIL"	10.45
SUPERFOOD SALAD kale, quinoa, roasted hazelnuts, broccoli, squash, goats cheese, honey mustard dressing	sm 9.95/14.25 lg
	Add Chicken 4.50 Add Crayfish 5.00

SIDES

COOKHOUSE FRIES	3.95
CHUNKY CHIPS	3.95
SWEET POTATO FRIES	3.95
TEMPURA BATTERED ONION RINGS	3.50
CREAMY MASHED POTATOES	3.50
CHARD TENDERSTEM BROCCOLI with toasted pinenuts, fennel and lemon dressing	4.95

FROM THE GRILL

10 oz SIRLOIN STEAK	€6 supplement applies to 2 course special	26.95*
10 oz RIBEYE STEAK	€5 supplement applies to 2 course special	25.95*
28 Day Dry Aged Irish Beef		
Served with watercress salad and Bearnaise sauce		
8 oz HOME MADE IRISH BEEF BURGER cos lettuce, tomato, crispy bacon, mature Irish cheddar, relish & mayo, brioche bun		17.25*
HARISSA CHICKEN BURGER chargrilled burger, lettuce, tomato, buffalo mozzarella and Harissa aioli		16.95*
FALAFEL BURGER cos lettuce, tomato, Greek yogurt, brioche bun		15.25*
<i>All served with Cookhouse fries</i>		

COOKHOUSE SIGNATURE DISH

COOKHOUSE CHICKEN SPATCHCOCK (for two people sharing) marinated in buttermilk, chilli and aromats served with skinny chips and slaw	34.95
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MAIN COURSES

SLOW COOKED FEATHERBLADE OF BEEF with saute mushrooms, creamy mash, port reduction and pesto	16.95
PORK BELLY confit belly of pork with Harissa spiced pointy cabbage and buttermilk dressing	17.95*
ROAST BREAST OF FREE RANGE CHICKEN with creamy mash, tender stem broccoli, carrot and ginger puree	16.95*
COOKHOUSE FISH N' CHIPS tempura battered fillet of fresh cod, chunky tartar sauce, pea purée, caramelized lemon & skinny fries	16.50*
ORGANIC CLARE ISLAND SALMON creamy mash, spring veg, lemon and dill hollandaise	18.50
BUTTERNUT SQUASH RISOTTO add Breast Chicken 4.50	14.25*
FRESH MARKET FISH	Please ask server for details
DISH OF THE DAY	Please ask server for details

PIZZA

12" Gourmet Pizzas made with our own recipe Tomato & oregano sauce

CHICKEN PROVENCAL fragrant chicken with garlic, olives and herbs of provence	16.95
TUNA 'OR' ANCHOVIES	16.95
VEGETARIAN artichoke hearts, spinach, creamed sauce mozzarella, pecorino romano cheese, rocket	15.95
MARGHERITA semi roasted tomatoes, mozzarella, oregano, extra virgin oil, rocket	13.25

DESSERTS

TIRAMISU	5.75*
BREAD AND BUTTER PUDDING	5.75*
WARM CHOCOLATE BROWNIE with vanilla bean ice cream & raspberry coulis	5.75*
BLUEBERRY APPLE AND COCONUT CRUMBLE with vanilla whipped cream	5.75*
PANNA COTTA seasonal toppings	5.75*
DESSERT OF THE DAY	5.75*

* Inclusive Options

SUPPLIERS LIST

We proudly support the following suppliers: FD meats, M&K meats, Dorans on the pier, Kish Fish, Gold City veg, Larousse and Boulangerie des Gourmets.

All of our beef is 100% Irish and traceable. Should you have any special dietary requirements please inform your server.

ALLERGEN INFORMATION AVAILABLE ON REQUEST