

## DINNER MENU 2 COURSE SPECIAL

(Available 3pm-7pm Mon - Sun)

Enjoy a Starter & Main Course  
or Main Course & Dessert for **21.95**

Choose from our sumptuous dishes marked \*

### STARTERS

*SOUP OF THE DAY Served with homemade brown bread	5.95
*AWARD WINNING COOKHOUSE SEAFOOD CHOWDER Cream based with fresh seafood and shell fish, rustic bread	8.50
CRISPY CHICKEN WINGS House made hot sauce OR teriyaki glaze, blue cheese sauce	7.95*/9.95
*COOKHOUSE CHICKEN LIVER PÂTÉ Homemade liver & herb paté, served with apricot chutney & melba toast	7.95
TIGER PRAWNS PIL PIL Garlic sauce, rustic bread, chilli flakes	12.00
*CAESAR SALAD Baby gem, croutons, crispy bacon, grana padano (add Chicken 2.00/3.00)	8.00*/12.00

### SALAD - MAIN COURSE

SUPERFOOD SALAD Spinach, baby gem, kale, quinoa, sweet potato, walnuts, avocado, broccoli, feta, vinaigrette, beetroot add Chicken 3.00 add Beef 4.00 add Prawns 4.00 add Smoked Salmon 4.00 add Halloumi Cheese 3.00	14.00
TUNA NICOISE Pan seared tuna steak, baby gem, boiled egg, green beans, olives, tomato, onion. Red wine vinaigrette	16.00

### BOARDS

ANTIPASTI BOARD Selection of smoked and cured meats, smoked Irish salmon, hummus, olives, mixed leaves, rustic bread	9.95/15.95
SELECTION OF CHEESES with crackers & onion confit	9.95



### MAIN COURSES

*ROAST CHICKEN AU JUS Half roast chicken with root veg, sauté potato	17.00
COOKHOUSE DUCK CASSOULET Slow cook haricot beans, smoked bacon, confit duck, garlic sausage, green salad. Rustic bread	17.50
*COOKHOUSE FISH AND CHIPS Tempura battered fillet of fresh fish, home-made tartar sauce and pea puree. Cookhouse fries	16.50
*SALMON FILLET with tomato & basil mash, chargrilled courgette and a citrus hollandaise sauce	19.95
PORK DIJONNAISE Fillet of pork, mushroom, cream, Dijon sauce with spring onion mash	17.50
VEGETARIAN STIR FRY with rice or noodles <b>add Chicken 3.00, add Beef 4.00, add Prawns 5.00</b>	15.00
BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO Creamy risotto, roasted squash, wild mushroom, shaved parmesan <b>add Prawns 4.00</b>	16.00

CATCH OF THE DAY - **PLEASE SEE BOARD**

### MCGETTIGANS STEAK & BURGER SELECTION

*28 day dry aged Irish beef.*  
*All steaks served with a choice of potatoes or fries and served with choice of sauces:  
peppercorn, red wine jus, garlic butter*

*10 OZ SIRLOIN STEAK Roasted shallots, rocket, lemon oil €7.00 supplement applies to 2 course special	24.95
*10 OZ RIB-EYE STEAK Flat mushroom, slow roast tomato €6.00 supplement applies to 2 course special	23.95
8 OZ FILLET STEAK Roasted shallot, mushroom confit, red wine jus	29.00
*8 OZ HOME-MADE BEEF BURGER Lettuce, pickle, tomato, onion, smoked applewood cheese, chipotle mayonnaise, brioche bun	15.50
*CHARGRILLED CHICKEN BURGER Lettuce, tomato, lemon aioli, onion, brioche bun	15.50
*FALAFEL BURGER Lettuce, pickled red cabbage, harissa yoghurt, tomato, served in a brioche bun <b>All burgers served with cookhouse fries. Add bacon 1.00</b>	14.50

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DINNER - Served Daily: 3.00pm - 10.00pm

### PIZZA

**12" Gourmet Pizzas made with our own tomato & herb sauce**

*COOKHOUSE VEGGIE Artichoke, olive, mushroom, mozzarella, basil, pepper, rocket pesto	12.95
*COOKHOUSE MEAT LOVER Salami, chorizo, smoked pancetta, pepperoni, red onion	14.95
*COOKHOUSE SPECIAL	PRICED DAILY
*CLASSIC MARGHERITA	11.95

**Add Chilli Oil, Fresh Chilli, Chilli Flakes on request**

### SIDES

*GARLIC BREAD	3.50
*CAESAR SALAD	3.50
*COOKHOUSE SKINNY FRIES, CHIPOTLE AIOLI	3.50
*BUTTERED SEASONAL VEGETABLES	3.50
*CHUNKY CHIPS, CHIPOTLE AIOLI	4.00
*MIXED LEAF SALAD, LEMON OIL	3.50
*GUINNESS BATTERED ONION RINGS	3.50
SWEET POTATO FRIES	4.50
*CREAMED POTATOES	3.50
*CHAMP POTATO	3.50

### DESSERTS

*CLASSIC CRÈME BRULEE Caramel glass	6.75
*CHOCOLATE MOUSSE Praline, orange confit	6.75
COOKHOUSE CRUMBLE Vanilla bean Ice cream	6.75
*FRUIT PLATE Citrus sorbet	6.75
*VANILLA BEAN CHEESECAKE Winter berries	6.75
*WARM CHOCOLATE BROWNIE with vanilla bean Ice cream	6.75
*ICE CREAM SELECTION Cookhouse cookie	6.00

SUPPLIERS LIST We proudly support the following local suppliers: Doyle Meats, Kish Fish, Doyle's Veg, La Rousse 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