

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING

TAPAS

PATATAS BRAVAS €7.50

Rustic tomato salsa and garlic aioli
(1.1, 4, 5) [V] available [VE]

LOUISIANA CHICKEN WINGS €8

Blue cheese dip, celery, sesame seeds
(1.1, 4, 5, 8, 11, 12, 14)

BEEF AND PORK MEATBALLS €11

Marinara, buffalo mozzarella, basil pesto, sourdough
(1.1, 4, 5, 14)

FALAFEL TACO €9

Pico de Gallo, red pepper hummus, rocket, crispy shallots, tortilla
(1.1) [VE] available GF

BUFFALO CAULIFLOWER BITES €8.50

Vegan Tzatziki yoghurt dip
[VE](1.1, 8, 14)

GOATS CHEESE, FIG AND BACON CROSTINI €10

Goats cheese mousse, fig and bacon chutney, balsamic glaze, rocket, fresh fig served on sourdough bread
(1.1, 4, 10, 12) available GF

PIL PIL PRAWNS €11

White wine, sriracha, chilli, garlic, cherry tomato and shallots served with sourdough
(1.1, 7.2, 12) available GF

POTTED GOATS CHEESE €9.50

Topped with honey, candied walnuts, caramelised shallots and balsamic glaze served with toasted sourdough
(1, 4, 12) [V] available GF

SLOW COOKED PORK BELLY BITES €12

Served with caramelised apple compote, black garlic aioli, and fresh apple
(1.1, 5, 12, 14) available GF

DUBLIN BAY ROPE GROWN IRISH MUSSELS €8.50

Shallot white wine sauce, finished with tarragon, seared lemon and homemade Guinness bread
(1, 4, 9.1) available GF

SALT AND PEPPER CALAMARI €10

Dressed with fresh chilli and spring onion served with lemon aioli
(1.1, 5, 9.3)

CHAU SUI PORK BAU BUN €12

Pickled slaw, kimchi aioli, spring onion and sesame seeds
(1.1, 4, 8, 11, 12, 14)

HARISSA HUMMUS €9

Smoked paprika, artichoke heart, roasted chickpea, garlic and coriander flat bread
(1.1, 11) [VE] available GF

WILD MUSHROOM ARANCINI €9

Parmesan crisp, truffle aioli
(1, 4, 5, 12, 14)

Swords Evening Menu

LARGE PLATES

DUBLIN BAY ROPE GROWN IRISH MUSSELS €17

Shallot white wine sauce finished with tarragon served with rustic fries, seared lemon and homemade Guinness bread
(1, 4, 9.1)

8OZ RUMP STEAK FRITES €26

Served with rustic fries, a house side salad and homemade chimichurri
(1, 4, 12)

THAI RED CURRY €18

Sweet potato, roasted red peppers, fragrant basmati rice served with garlic and coriander flatbread
(1, 6) [VE] available GF
add chicken +€3 / add prawns +€4

SLOW COOKED PORK BELLY €20

Whole grain mustard buttered potatoes, apple compote, braised leek and black pudding crumb, crispy shallots
(1, 4, 5, 12)

BOARDS

SEAFOOD BOARD €32

Prawns sautéed in Nduja butter and parsley, deep fried haddock fillets, rope grown mussels in a white wine and tarragon cream sauce, crispy fried calamari served with tartar sauce, lemon aioli and homemade Guinness bread
(1, 4, 5, 7.2, 9, 9.3)

MEAT AND CHEESE BOARD €28

Spicy Spanish chorizo, coppa, Parma ham, Cashel blue, Dubliner cheddar, Tipperary brie, smoked almonds, fig and bacon chutney, olives served with a selection of breads and crackers
(1.1, 4, 10, 12)

SIDES

OLIVES €4.50

BREADS & DIPS €5.50
(1)

SMOKED ALMONDS €4
(2.1)

ROCKET SALAD €6.50

Parmesan, sun blushed tomatoes, red onion, caramelised walnuts, balsamic dressing
(12)

AVOCADO SALAD €6.50

Cos lettuce, radish, butternut squash, honey & mustard
(10, 12)

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY [GF] GLUTEN FREE · [V] VEGETARIAN · [VE] VEGAN

All beef used in our dishes is 100% Irish.

All precaution is taken while preparing food in our kitchens Although the allergens listed are accurate for the dishes, our kitchens are not nut free and gluten free environments.