

Margo's

Cicchetti

Marinated Italian Olive & Fresh Baked Italian Breads with Selection of Pesto's (7,8b)

Anti-Pasti

Beef Carpaccio, Pickled Blackberry, Celeriac & Horseradish Puree, Crispy fried Sage, Parmesan Crisp €12 (1a,3,7,10,12)

Nduja Sausage Crostini, Buffalo Mozzarella, Sundried Tomato & Basil Salsa Extra Virgin Olive Oil €13 (1a,7,12)

Shaved Irish Parma ham, Ardsallagh Goats Cheese, Pickled Pear, Endive, Pistachio, Balsamic & Honey Dressing €12 (7,8a,9,12)

Braised Short Rib Beef Arancini, Truffled Mayonnaise, Shaved Pecorino €11 (1a,3,7,9,10,12)

Sauté King Prawns & Crab Claws Chilli & Garlic Butter, Toasted Breads €16 (1a,2,4,7)

White Wine Steamed Mussels with Sun Dried Tomatoes, Herb Butter, Italian Sausage, Toasted Rustic Bread €11 (1a,2,7,12)

Mains

Chicken Parmigiana, Lemon & Rosemary Sauté Potato, Nduja Sausage & Herb Butter, Rocket & Almond Pesto €17 (1a,3,7,8b)

Braised OSSO BUCCO, Creamy Parmesan Saffron Polenta, Lemon & Parsley Pangrattato, Tender Broccoli, Crisp Onion €22 (1a,7,9,12)

Pan Fried Fillet of Cod, Black Garlic Risotto, Parsley & Chilli Salsa, Lemon Infused Olive Oil €21 (4,7,9)

Roasted Rack of Lamb, Carrot & Honey Puree, Charred Shallots, Dauphinois Potato, Peas, Red Wine jus €25 (7,9,12)

Sweet Potato & Herb Gnocchi, Crispy Garlic Fried Sage, Roasted Cherry Tomatoes, Shaved Parmesan €18 (1a,3,7)

Sauté Chicken & nduja Sausage Rigatoni Pasta, Creamy Tomato Sauce, Grilled Garlic Sourdough, Shaved Parmesan €18 (1a,3,7,9,12)

Hand Made Crab & Lobster Ravioli, Lemon Butter Sauce, Fried Basil, Crisp Shallots €24 (1a,2,3,4,7,12)

From The Grill

Our Beef is Dry Aged Certified Hereford

100z Centre Cut Striploin Steak €28

100z Rib Eye Steak €27

80z Centre Cut Fillet Steak €36

200z Chateaubriand For Two (Sharing) €80

Choose 1 Side & Your Sauce of Choice

Salsa Verde (4,10,12) | Cashel Blue Cheese (7,12) | Green Peppercorn Whiskey (3,4,7,9,12) | Café De Paris Butter (4,9,10,12)

Sides €5

Fried Garlic & Parsley Roosters Potatoes (7) | Creamed spinach & Nutmeg (7) | Gratinated Mac & Cheese Crumb Topping (1a,7,10,12)

Parmesan Fries Truffle Mayo (7,10) | Roasted Root Vegetables (7) | Poached Tender stem Broccoli (7)

Beer Battered Onion Rings (1a,7,12) | Saute Button Mushrooms (7) | Saute Onions,(7) Buttered Chive Mash (7)

Desserts

Tiramisu, Coffee Flavoured Mascarpone Mousse, Rum-Soaked Boudoir Biscuits, Ice Cream €7 (1,3,7)

Affogato, Dark Chocolate Ganache, Warm Shot of Espresso, Bourbon Vanilla Ice Cream Pistachio Biscotti €7 (1a,3,7,8a)

Amalfi Lemon Panna cotta, Blackberries, honey madeleines €7 (1a,3,7,8b)

Allergens

1. Gluten a-Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 8a. Pistachio, 8b. Almonds
8c. Walnuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur, 13. Lupin, 14. Molluscs