

Small Bites

Basket of Homemade Bread (G) 3.50€

Bowl of Olives (SP) **OR** Bowl of Marcona Almond (AN) 4.00€

Bowl of Confit Duck Gizzard W/ Garlic Butter, Bread Soldiers (G ; D) 5.50€

3 Deviled Eggs of the day, See Board for Option (Ask Staff for Allergens) 5.50€

restaurant restriction menu

€35 for 3 courses €29.50 for 2 courses

To start

Autumn Caprese Mozzarella W/ Poached Beetroots, & Nasturtium Pesto (D)

Parmigiana di Melanzane, Baked Aubergine W/ Homemade Tomato Sauce & Aged Parmesan (D)

Piglet's Prawns Al Pil Pil, Toasted Sourdough, Tomato Sauce, Garlic Butter & Piment D'Espelette

(G ; D ; SP)

3 Oven Baked Scallops, Cherry Tomatoes, Black Olives, Garlic & Basil Panko (G ; D ; M ; SP)

Homemade Pâté, Served W/ Toast Bread & Cornichons (G ; D ; E ; SP)

Chorizo & Melted Brie Bruschetta, W/ Mixed Leaves Salad & Irish Balsamic Cider Vinegar

(G ; D ; SP)

Beef Tartare W/ Cherry & Green Sichuan Pepper, Quail Egg, Homemade Pickles, Toasted Bread (E ; G ; SP)

Mix of Cured Meat and Sheridan's Cheeses, W/ Bread, Olives, Pickles & Jam (G ; D ; SP) --SERVE TWO--

To follow

Fresh Pasta "Cacio e Pepe" Pecorino Romano & Black Pepper (G ; D ; E)

Anchovies Pasta W/ Cherry Tomatoes, Black Olives, Chilli, Garlic & Basil Panko (G ; D ; E ; F)

Steamed Mussels W/ Smokey Bacon, Shallots, White Wine & Lovage Pesto (M ; G ; D ; SP)

Monkfish Tail W/ Puy Lentils, Carrots, Smokey Bacon, Jus & Onion Purée (D ; F ; SP)

€5 Extra

5 Oven Baked Scallops, Cherry Tomatoes, Black Olives, Garlic & Basil Panko (G ; D ; M ; SP)

€10 Extra

Pork Ragú, Smoked Paprika Casarecce Pasta, Aged Parmesan (G ; D ; E ; SP)

Braised Pork Neck, Creamy Mash, Baked Onion & White Wine Jus (D ; SP ; May contain Nuts)

Côtes de Bœuf, for 2. Sautéed Potatoes, Béarnaise. Angus Beef from Ron Lowle In Longford

(G ; D ; E ; SP)

€15 Extra Per Person

To finish

Classic Tiramisu (G ; D ; E)

Dessert of the Day, Ask Staff for Allergens

Rich Flourless Chocolate Cake, Salted Caramel (D ; E ; AN)

Selection of 3 Sheridan's Cheeses W/ Bread, Walnuts & Fig Jam (G ; D ; N ; SP) **€3 Extra**

A la Carte

Côtes de Bœuf, for 2. Sautéed Potatoes, Béarnaise. Angus Beef, Ron Lowle Longford (G ; D ; E ; SP) 65€

G= GLUTEN (Wheat), D= DAIRY, E= EGGS, F= FISH, M= MOLLUSCS, C= CRUSTACEANS, AN= ALMONDS, WN= WALNUTS, N= NUTS, SP= SULPHITES

PIGLET WINE BAR, 5 Cow's Lane, Dublin 8 TEMPLE BAR, 01 707 9786

Please note that a discretionary 12.5% Service Charge will be added to all table of 5 or more, Thank you.

Wines By The Glass

Sml reg

Small glass size 12.5cl /// Regular glass Size 17.5cl

Pink

Domaine de la Provenquiere, "Péché Coquin" *Grenache, Syrah, Cinsault*, V.d.P. D'Oc, France. €6.75 €8.50

Usual WHITES

Moulin de Gassac, "Guilhem", *White Grenache, Sauvignon Blanc, Terret*, IGP Pays d'Hérault, France. €5.95 €7.50

"Il Casolare Bianco" Fattoria San Lorenzo, *Verdicchio & Malvasia*, Marche, Italy. *Biodynamic* €7.00 €8.75

"Solto", Quinta de Ambraes, *Arinto, Trajadura, Loureiro, Avesso*, Tamega Valley, Vinho Verde, Portugal. €7.00 €8.75

Côte d'Eguisheim Ginglinger, *Pinot Blanc, Muscat*, Alsace, France €7.50 €9.25

Weird whites

Picpoul de Pinet, Moulin de Gassac, AOC, Languedoc, France €8.50 €9.50

Tokaji Dry Château Dereszla, *Furmint, Muskotaly, Kadar*, Tokaj, Hungary €9.25 €10.75

Mild Skin Fermentation, *Gruner Veltliner*, "Handcrafted", Martin Arndorfer, Kamtal, Austria. *Sustainable* €9.50 €11.00

Light Skin Fermentation, *Muscadet*, "Classic" *Melon de Bourgogne*, Domaine de L'Ecu, Loire Valley, France. *Biodynamic* €10.50 €11.75

Rich Skin Fermentation, Soave "Magenta" Alessandro Filippi, *Garganega*, Veneto, Italy. *Biodynamic* €10.75 €12.00

Usual REDS

Moulin de Gassac, "Guilhem", *Syrah, Grenache, Carignan*, IGP Pays d'Hérault, France. €5.95 €7.50

"Il Casolare Rosso" Fattoria San Lorenzo, *Sangiovese & Montepulciano*, Marche, Italy. *Biodynamic* €7.00 €8.75

Little Odisseia, *Tinta Roriz, Touriga Nacional, Touriga Franca, Tinta Barroca*, Douro, Portugal. €7.75 €9.50

Minervois, *Carignan, Grenache*, Château Coupe Roses, "Bastide" Languedoc, France. *Organic* €8.75 €10.50

St Chinian, "Antonyme" Domaine Canet-Valette, *Syrah, Mourvèdre, Grenache, Cinsault, Carignan* Languedoc, France. *Organic* €10.00 €11.50

Weird reds

Rioja "Vina Ilusion" Alonso Etayo *Tempranillo*, Rioja, Spain. *Vino Ecologico* €8.50 €10.00

Zweigelt-Pinot Noir Martin Arndorfer, Kamptal, Austria, *Sustainable Winery*. €10.50 €11.75

Vin Naturel, *Monastrell de Valencia*, Los Frailes, Valencia, Spain. *Biodynamic* €10.75 €12.00

Vin Naturel, Buzet "Jarnicoton", *Merlot & Cabs* Domaine du Pech, South-Ouest France. *Biodynamic* €12.95 €14.25

PIGLET WINE BAR, 5 Cow's Lane, Dublin 8 TEMPLE BAR, 01 707 9786

Please note that a discretionary 12.5% Service Charge will be added to all table of 5 or more, Thank you.