Menu Collection

2002

Guinea Pig Restaurant, Menu, c. 2002

Guinea Pig Restaurant

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Recommended Citation
Guinea Pig Restaurant, "Guinea Pig Restaurant, Menu, c. 2002" (2002). Menu Collection. 35.
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Menu
Guinea Pig - The Fish Restaurant - Tel: 285 9055

Dinner Menu

€38 - 10% S.C. Parties of 6 & over

Chicken Liver Paté with Cumberland Sauce
Oak Smoked Salmon Parcels stuffed with Creme Fraiche & Chives with Lemon Dressing
Baked Dalkey Crab Au Gratin
Dublin Bay Seafood Chowder
Smokies, Flaked Smoked Cod in cream, Herbs & Tomato topped with Cheese
Deep Fried Brie on a bed of Red Plum Sauce
A Pot of Galway Mussels in Wine, Cream & Herbs

Orange Sorbet

Fillet of Monk Fish topped with Spinach, Tomato Sauce, Mozzarella Cheese & baked.
Fillet of Dover Sole Guinea Pig Stuffed with Prawns, steamed, finished in Cream & White Wine Sauce
Bredan Deilginnis Fillet of Salmon stuffed with Crab, Steamed & finished in Wine Sauce
Grilled Sirloin Steak with Pepper Sauce
Honey Roast Half Duck Sliced served with apricot sauce
Roast Rack of Wicklow Lamb with Lamb Jus & Rosemary
Roast Stuffed Breast of Free Range Chicken Wrapped in Bacon served with Whisky Sauce

A selection of Vegetables in Season or a Side Salad
Roast Potatoes

A Choice from our Dessert Display
Or a Selection of ‘In House’ Ice Creams
Or A selection of Irish Cheese & Grapes
Coffee & Mints

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A la Carte Menu

Goats Cheese baked in Filo, with seasonal salad topped with Apricot Mustard Sauce
Oak Smoked Salmon Parcels stuffed with Creme Fraiche & Chives on a bed of salad with Lemon Dressing
Chicken Liver Paté served with Cumberland Sauce and hot toasted fingers
Dublin Bay Seafood Chowder finished with brandy, cream and croutons
Baked Dalkey Crab Au Gratin baked with cream and cheese topping
Guinea Pig Smokies flaked smoked Cod, simmered in cream, tomato and herbs, finished with cheese on top
Galway Mussels in a Pot with herbs & Cream, wine & shredded leeks and carrots
Dublin Bay Prawns in herbs and garlic butter
St Brendan’s Deep Fried Brie on a bed of red plum sauce
Casseroles of Lamb Kidneys cooked with mustard, cream, wild & field mushrooms

€9.00
€11.00
€9.00
€7.00
€11.00
€8.00
€10.00
€14.00
€9.00
€9.00

From the Fisherman’s Net

Baked Turbot Steak topped with black pepper on a Julienne of Leek & Carrot
Dover Sole on the Bone grilled and finished with fresh butter Large
Medium
Bradan Deilginnis Fillet of Salmon stuffed with crab meat, steamed and finished with in rich creamy sauce
Dublin Bay Prawns cooked as you wish - Garlic, Lemon Butter or Provenca l Sauce
Fillet of Sole Guinea Pig stuffed with prawns, steamed, served on a bed of mushrooms in white wine sauce
Fresh Dalkey Lobster cooked as you wish - Garlic, Thermidor or Lemon Butter 750gr
Prawns & Scallops in Coriander & Cream Sauce on a bed of stewed leeks
Fresh Catch of the Day - Please ask

Meats from the Oven and the Grill

Goat’s Chicken Wrapped in bacon, Pot Roast with our own special stuffing, Whiskey Sauce
Fillet Steak cooked as you wish with Pepper Sauce or Garlic Butter
Roast Rack of Wicklow Lamb - 5 cutlets cooked as you wish with lamb jus & rosemary
Roast Half Pekin Duck boned, honey roasted, sliced and served with apricot liqueur sauce
Sirloin Steak served with either garlic butter or peppered sauce

Large
Medium

€28.00
€34.50
Large
Medium
€23.50
€28.00
€29.50
€44.50
€31.50

Side Orders

A selection of Vegetables

Potatoes, Roast, Saute or

Cheese & Garlic

Green Salad

Mixed Salad

Your Desserts

€4.90
€3.50
€4.00
€4.50

Please choose from our dessert display
Liqueur Ice Creams or Sorbet of the day
Cheese Board

€7.00
€6.00
€9.00

No Pipes Please. Smokers be mindful of other Diners In the interests of other diners, please switch off your mobile phonesParties of 6 & over, 10% Service Charge applied

The Guinea Pig is celebrating 44 years in business & 24 years under the ownership of the Stewart Family

Proprietors: Mervyn Stewart (Chef de Cuisine) & Florence Stewart : Manageress Emile Stewart : Manager Kevin O’Gorman

In the interests of other diners, please switch off your mobile phones
Please note we are a Fully Licensed Restaurant
No Pipes Please. Smokers be mindful of other Diners
It is our policy to pass on gratuities & service charge to our staff