

2017

O'Connells Donnybrook Dinner Menu 2017

O'Connells

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O'CONNELLS

RESTAURANT

Dinner



SMALL PLATES & BOWLS

Kelly's of Newport Grilled Black Pudding 7.5

Bramley apple compote, grainy mustard cream, rocket leaves

Josperised Courgette & Toonsbridge or di Latte Mozzarella gf 7.5

Herb Relish

Soup of the day gf 6

Homemade brown bread

Avocado, Chilli, Lime 7

Homemade brown bread

Fish of the Day Goujons 8

Homemade red onion tartare sauce, lemon wedge

House Smoked Goatsbridge Trout 8

Tipperary crème fraîche, dill, focaccia

O'CONNELL SPECIALS

Avacado & Prawns gf 9

Marie rose sauce, wedge of lemon, homemade brown bread

French Onion Soup, Gruyere Cheese, Croutons 8.5

THE MENUS

Main Course + Small Plate 19

Signature Course + Small Plate 26

Grill Course + Small Plate 35

Add Dessert Duo + Tea or Coffee 7

MAINS

Half Jospersised Irish Chicken gf 15

Lentils, tomato, chorizo, boiled baby potatoes

To-day's Fish 'n Chips gf 15

Squashed peas, tartare sauce, chips or vegetable of the week

Rebel 100% Irish Beef Burger 15

Smoked Gubbeen bacon & cheese, chips (go bunless with gem lettuce)

4 Hour Slow Cooked Irish Lamb 16

White bean cassoulet, herb relish, gratin potato

Our JOSPER GRILL is fired by top-quality charcoal. Its front door remains closed during cooking ensuring none of the natural moisture and flavour escapes, adding a distinctive and unique smokey flavour.

SIGNATURE

JOSPERISED ROAST HALF FREE-RANGE IRISH CHICKEN 23

Carved at the table, homemade bread sauce, cranberries, Grandma O'Connells stuffing, three-day gravy, boiled baby potatoes or gratin potatoes (An O'Co favourite)

Josperised Irish Salmon & Za'atar Squash 21

Roasted butternut squash, tomato salsa, josperised lemon

Grilled Fillets of Irish Waters Plaice gf 21

Homemade tartare sauce, chips

O'Connells 8oz Strip-loin Hereford Prime Steak gf 24

Homemade béarnaise, mixed peppercorn or garlic butter, chips

Josperised Mildly Spiced Mixed Vegetables v | gf 19

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils, charcoal grilled pak choi, poppadom & mango chutney

GRILLS

10oz Irish Hereford Prime Rib-eye Steak gf 32

Homemade béarnaise or peppercorn or garlic butter, chips

Irish Waters Fish Mixed Grill (see blackboard) gf 32

Homemade béarnaise sauce, chips

SIDES 3.5

Vegetable of the Week gf

House Green Salad gf

Josperised **Garlic Focaccia**

Gratin Potato gf

Chips

Small Soup

O'CONNELLS DESSERTS

Irish Pear Belle Hélène gf 8

Chocolate sauce, Rossmore Farm vanilla ice cream

Warm Con Trans Tipperary Garden Apple Crumble 7

Whipped cream, brown sugar, Rossmore Farm Co.Laois vanilla ice cream

Duo of Mini Dessert Pots 7

Glazed Chocolate Pot de Crème gf

Lil O'Connell Traditional Sherry Trifle gf

Lemon Cheese Cake & Wexford Blackcurrant Compote gf

Espresso Crème Brûlée gf

Rossmore Farm Ice-cream gf

Affogato 6.5

Tia Maria, Rossmore Farm vanilla ice cream & hot espresso shot

Virgin Affogato 5.5

[BOOK A TABLE](#)



GF stands for gluten free, please make sure to ask for our manager if you have any allergies.

The Coeliac friendly dishes are prepared in our kitchens where gluten is also used.

10% service charge for tables of 6 or more only. This is distributed to all our staff.

We work with many small Irish Producers to source our ingredients, many of which we have worked with for years and built strong relationships.

We are passionate about using Irish produce, you can learn more about our producers here.

THE BIRD MENUS

Main Course + Small Plate 18
Signature Course + Small Plate 25
Grill Course + Small Plate 35
Add Dessert + Coffee 6



Call O'Connells Restaurant

00353 1 269 6116



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BOOK NOW