


2017

O'Connells Donnybrook Weekday Lunch 2017

O'Connells Donnybrook

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O'CONNELLS

RESTAURANT

Weekday Lunch



SMALL PLATES & BOWLS

House Smoked Goatsbridge Trout 7.5

Tipperary crème fraîche, dill, focaccia (gf)

Kelly's of Newport Grilled Black Pudding 7.5

Bramley apple compote, grainy mustard cream, rocket leaves

Charcoaled Courgette & Fior di Latte Mozzarella gf 8

Toonsbridge mozzarella, rocket leaves & basil pesto

Soup of the day (see blackboard) v 7

Homemade brown bread (gf)

Avocado, Chilli, Lime gf 7

Homemade brown bread

O'CONNELLS SPECIALS

Avocado & Prawns (gf) 9

Marie rose sauce, wedge of lemon, homemade brown bread

EXPRESS LUNCH €12

Plat du Jour, Tea or Coffee & Brownie Bite

Main Course + Small Plate 18

Classic Course + Small Plate 24

Add Dessert Duo + Coffee 7

MAINS

4 Hour Slow Cooked Shank of Irish Lamb gf 14

White bean cassoulet, herb relish, gratin potato

Half Jospersised Irish Chicken gf 14

Lentils, tomato, chorizo, boiled baby potatoes

To-day's Fish 'n Chips gf 14

Squashed mint peas, tartare sauce, chips or veg of the week

Rebel 100% Irish Beef Burger 14

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

Ranch 100% Breast of Irish Chicken Burger 13

Herb marinated llet of chicken, tomato, avocado, chips (Go bunless with gem lettuce)

CLASSICS

12 HOUR SLOW ROASTED IRISH HEREFORD PRIME BEEF 17

Three-day gravy, horseradish cream – from the trolley

Josperised Irish Salmon & Za'atar Squash gf 19

Roasted butternut squash, tomato salsa, josperised lemon

Josperised Mixed Grill of Winter Vegetables gf 16

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils

Grilled Fillets of Irish Waters Plaice gf 19

Squashed mint peas, tartare sauce, chips or veg of the week

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.

SIDES 3.5

Vegetable of the Week gf

House Green Salad gf

Josperised Garlic Focaccia

Gratin Potato gf

Chips gf

Small Soup

DESSERT

Warm Con Trans Tipperary Garden Apple Crumble 7

Whipped cream, brown sugar, vanilla ice cream

Affogato 6.5

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

Virgin Affogato 5.5

Duo of Mini Dessert Pots 6.5

Glazed Chocolate Pot de Crème gf

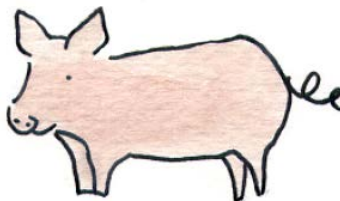
Lil O'Connell Traditional Sherry Trifle gf

Lemon Cheese Cake & Wexford Blackcurrant Compote gf

Espresso Crème Brûlée gf

Rossmore Farm Ice-cream gf

BOOK A TABLE



**GF stands for gluten free, please ask to speak to 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.



Call O'Connells Restaurant

00353 1 269 6116



Join Our Mailing List

BOOK NOW