

2017

## Craft Restaurant Dinner Menu 2017

Craft Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

---

### Recommended Citation

Craft Restaurant, "Craft Restaurant Dinner Menu 2017" (2017). *Menus of the 21st Century*. 444.  
<https://arrow.tudublin.ie/menus21c/444>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](https://creativecommons.org/licenses/by-nc-sa/4.0/)



Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

[NEIGHBOURHOOD](#)

[EASTER SUNDAY SAMPLE LUNCH MENU](#)

[BRUNCH](#)

[WINE LIST](#)

[DINNER](#)

## DINNER

### First Course

Violet arichoke, Toonsbridge ricotta, smoked carrot and pickled walnut	€9.00
Cured organic sea trout, pea, Gubbeen chorizo and lemon	€11.00
Oxtail spring roll, black garlic, beetroot and kohlrabi	€10.00
Wild garlic soup, potato salad and ham hock	€8.00

## Main Course

Belly and cheek of Crowe's pork, malted onion, butternut squash and savoury granola	€24.00
Market fish, sprouting broccoli, leek, broad beans and prawn	€0.00
Cherry valley duck, swede, chicory and rhubarb	€26.00
New season asparagus, raviolo of Coolea, quail egg and cauliflower	€19.00

## Sides

Salad of baby gem, radish, kohlrabi, smoked almonds, salad cream	€5.00
Charred hispi cabbage, bacon and juniper butter	€3.50

## Dessert

Mileens cheese, apple chutney and homemade crackers	€9.00
Dark chocolate and pecan slice, salt caramel and vanilla ice	€8.50

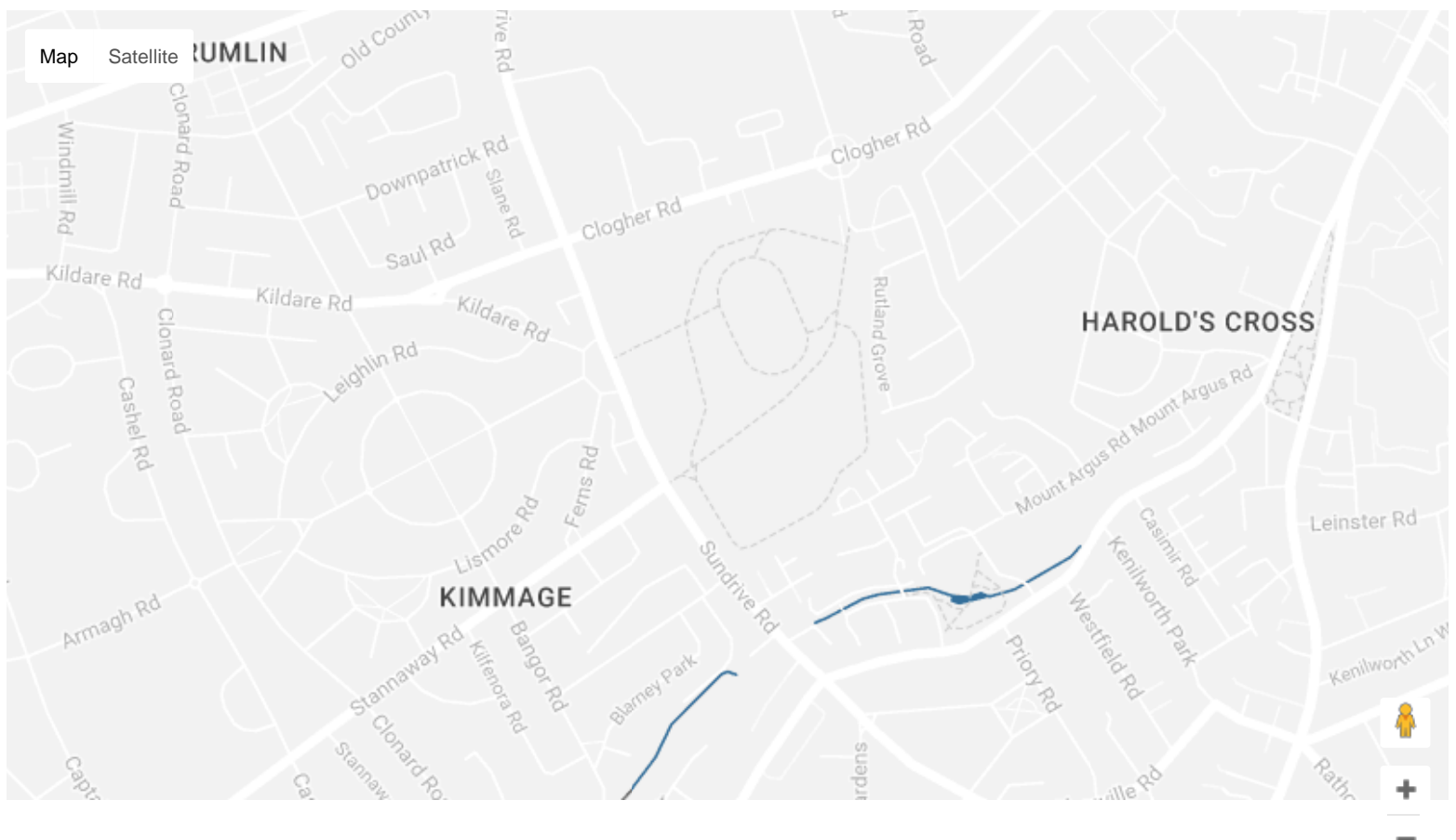
cream

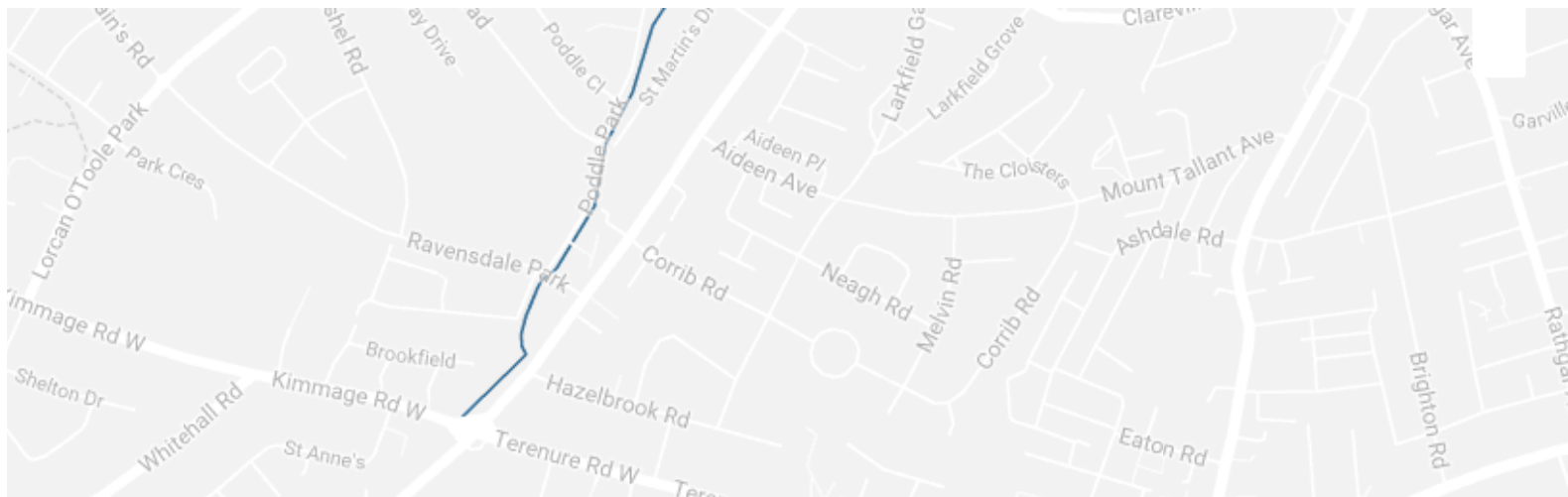
Yogurt mousse, rhubarb and ginger meringue €7.00

Roasted pineapple, white chocolate, lime, rum and cocunut €7.00

Discretionary service charge of 12% for parties of 6 or more. Please note, nuts are used in our kitchen. Allergen information available upon request.

Salt caramel and hazelnut slice, burnt orange and vanilla ice cream €7.00





Wednesday - Saturday 5.30pm - 9.30pm

# craft

208 HAROLD'S CROSS ROAD,  
HAROLD'S CROSS,  
DUBLIN 6W

[HOME](#)  
[RESERVATIONS](#)  
[MENUS](#)  
[GALLERY](#)  
[REVIEWS](#)  
[ABOUT CRAFT](#)

[MAKE A BOOKING](#)  
CALL US 01 4978632  
[INFO@CRAFTRESTAURANT.IE](mailto:INFO@CRAFTRESTAURANT.IE)

[CAREERS AT CRAFT](#)

[FACEBOOK](#)  
[TWITTER](#)  
[INSTAGRAM](#)

BUILT BY HUSTLE&PRAISE • POWERED BY MENUSE