

# COOKES

## RESTAURANT & BAR

### NEIGHBOURHOOD DINNER MENU

FROM 7PM FRIDAY & SATURDAY

#### STARTERS

**SOUP OF THE DAY €6.00**

Home made brown soda bread

**CAESAR SALAD €11.95**

Hearts of Romaine lettuce, Caesar style dressing, garlic croutons, parmesan cheese

**BAKED GOATS CHEESE €10.50**

Heirloom tomato, figs, honey, tender greens, candied walnuts

**FRIED CALAMARI €10.95**

Tomato-rose harissa sauce, roasted garlic

**CHICKEN LIVER PARFAIT €11.50**

Red onion marmalade, Pedro Ximenez sherry, toasted brioche

**IRISH HEREFORD CARPACIO OF BEEF €13.00**

Marinated fillet of beef thinly sliced, baby rocket, shaved parmesan, truffle mayonaise, toasted ciabatta

#### DESSERTS

**F OFF CHOCOLATE POT €7.00**

Chocolate dirt

**SICILIAN LEMON TART €7.00**

Raspberry coulis

**APPLE CALVADOS CAKE €7.00**

Candied pecans, whipped cream

**TARTA DE SANTIAGO €7.00**

Pedro Ximenez sherry, whipped cream

**IRISH ARTISAN CHEESE BOARD €12.50**

Seedless grapes, figs, quince, condiments

#### MAINS

**BAKED FILLET OF COD €25.95**

Potato puree, asparagus, chorizo & basil oil sauce

**ORGANIC FILET OF IRISH SALMON €24.95**

Celeriac puree, wilted kale, chive beurre blanc

**ROAST IRISH CHICKEN SUPREME €17.50**

Lemon - thyme barley risotto, savoy cabbage, butternut squash fondant

**SPINACH & RICOTTA TORTELLINI  
AU GRATIN (V) €16.95**

Gorgonzola cream, Swiss gruyere cheese gratin, sundried tomato

**CONFIT DUCK LEG €18.50**

Puy lentils, spinach, Asian style dressing

**CHARGRILLED IRISH ANGUS AGED 28  
DAY MATURE RIB EYE STEAK (10OZ)  
€32.00**

Aged balsamic sauce, crispy onion, arugula, cherry vibe tomato, horseradish, whipped potato

#### SIDES

**ROASTED VEGETABLES €4.50**

**MASHED POTATOES €4.50**

Scallions, crushed black pepper

**SWEET POTATO FRIES €4.50**

Chipotle mayonnaise

**PARMESAN FRENCH FRIES €4.50**

Truffle aioli

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

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## COCKTAILS

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|   |              |
|---|--------------|
| <b>MANHATTAN</b>  | <b>12.50</b> |
| Canadian whiskey, red vermouth, angostura bitters                       |              |
| <b>NEGRONI</b>  | <b>12.50</b> |
| Bombay Sapphire gin, Campari bitter, red vermouth                       |              |
| <b>THIS IS NOT A MARTINI!!!</b>   | <b>12.00</b> |
| Dilisk infused Belvedere vodka, extra dry vermouth, basil, pickle brine |              |
| <b>BLOOD ORANGE NEGRONI</b>   | <b>11.50</b> |
| Bombay Sapphire gin, Campari bitter, blood orange, thyme                |              |

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## ON DRAUGHT

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|               |                | 1/2 PINT | PINT |
|---------------|----------------|----------|------|
| Archway       | Lager          | 3.00     | 5.80 |
| Estrella Damm | Lager          | 3.25     | 6.00 |
| Chieftain     | Irish Pale Ale | 3.00     | 5.80 |
| Shandon       | Stout          | 3.00     | 5.80 |

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## WHITE

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|  |                   | GLASS | BOTTLE |
|--|-------------------|-------|--------|
| Casa de Carmela - <i>Spain</i>                   | Macabeo           | 7.50  | 32.00  |
| Real Compañía - <i>Spain</i>                     | Verdejo           | 7.70  | 33.00  |
| Domaine Combe Rouge - <i>France</i>              | Picpoul de Pinet  | 8.40  | 35.00  |
| Croix des Vents - <i>France</i>                  | Sauvignon Blanc   | 8.70  | 34.00  |
| San Giorgio - <i>Italy</i>                       | Pinot Grigio      | 8.70  | 34.00  |
| Simone Joseph 'La Petite Moe' - <i>France</i>    | Chardonnay        | 8.90  | 36.00  |
| Muscadet Sèvre au Maine, Sur Lie - <i>France</i> | Melon de Borgogne | 9.00  | 37.00  |
| Piedra del Mar - <i>Spain</i>                    | Albariño          | 9.70  | 41.00  |

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## ROSÉ

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|   |                      |       |       |
|---|----------------------|-------|-------|
| Croix des Vents - <i>France</i>           | Syrah                | 8.00  | 33.00 |
| Bullé, Domaine des Jeanne - <i>France</i> | Grenache/ Ugni Blanc | 12.50 | 53.00 |

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## RED

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|  |                    |      |       |
|--|--------------------|------|-------|
| Eliance - <i>France</i>                          | Merlot             | 7.50 | 30.00 |
| Real Compañía - <i>Spain</i>                     | Tempranillo        | 7.80 | 32.00 |
| Il Portone - <i>Italy</i>                        | Montepulciano      | 8.00 | 32.50 |
| Finca el Sapo - <i>Spain</i>                     | Garnacha           | 8.50 | 34.50 |
| Croix des Vents - <i>France</i>                  | Cabernet Sauvignon | 8.50 | 35.50 |
| Chilensis - <i>Chile</i>                         | Pinot Noir         | 8.70 | 36.00 |
| JJ Prestige Rouge, D. des Jeanne - <i>France</i> | Syrah              | 8.75 | 35.00 |
| Opta, Dão - <i>Portugal</i>                      | Touriga Nacional   | 9.00 | 37.00 |
| Rigal Original - <i>France</i>                   | Malbec             | 9.20 | 39.00 |
| Terra Mater Vineyard Reserve - <i>Chile</i>      | Zinfandel/ Shiraz  | 9.20 | 39.00 |
| Côtes du Rhône, Les Amies - <i>France</i>        | Grenache/Syrah     | 9.50 | 40.00 |
| La Viña de Ayer - <i>Spain</i>                   | Garnacha           | 9.90 | 42.00 |