

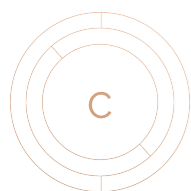
# COOKES

RESTAURANT

FROM 6.30PM

DINNER MENU

I



## STARTERS

<b>ROASTED AUBERGINE CAPONATA (V)</b>	10.50
Buffalo mozzarella, Cantabrian anchovies, Bottarga on a crostini.	
<b>BAKED GOATS CHEESE CROTTIN (V)</b>	12.00
Seedless grapes, black mission figs, wild honey & thyme, char grilled ciabatta.	
<b>LAMBAY ISLAND CRAB SALAD</b>	15.00
Baby greens, red endive, radishes, asparagus, mango, champagne vinaigrette.	
<b>CHILLED GULF SHRIMP COCKTAIL</b>	14.00
Red baby gem, shaved fennel, cocktail sauce.	
<b>CRISPY OCTOPUS A LA PLANCHA</b>	19.50
Ratte potato, pine nuts, bottarga, lemon, Espelette pepper.	
<b>IRISH DIVER SCALLOPS</b>	17.00
Pan fried, pea puree, pancetta, summer truffle cream, frizzled leeks, chervil.	
<b>FRIED CALAMARI</b>	10.50
Tomato-rose harissa sauce, roasted garlic.	
<b>COOKES CAESAR SALAD</b>	9.50
Hearts of Romaine lettuce, Caesar style dressing, garlic croutons, parmesan	
<b>GRILLED MAGRET DUCK SKEWERS</b>	13.50
Chicory salad, baby kale, endive, apple, candied pecan, vincotto saba dressing.	
<b>CARPACCIO OF BEEF</b>	13.00
Marinated fillet of beef thinly sliced, baby rocket, shaved Parmesan cheese, truffle mayonnaise toasted ciabatta.	

<b>IRISH SEAFOOD SHARING PLATTER</b>	42.00
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Dublin bay prawns, Lambay Island crab, organic smoked Irish salmon, avocado, asparagus, baby leaf salad, hazelnut dressing
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## DINNER

### FISH OF THE DAY

Please ask your server for details.

M.P

### ZARZUELA DE MARISCOS

Fisherman's stew scallops, prawns, mussels, squid, clams, prosciutto saffron, smoked paprika, almonds, vine tomato sauce grilled ciabatta.

26.50

### PAN FRIED DOVER SOLE GRENOBLE STYLE

Baby Sicilian capers, croutons, herbs lemon, butter.

M.P

### GRILLED MEDITERRANEAN CHICKEN BREAST

Grilled aubergine, courgette, peppers, polenta, lemon, harissa.

17.50

### ROAST MAGRET DUCK BREAST

Wilted endive, roast fig, fondant potato marsala balsamic sauce.

26.00

### PAN-FRIED VEAL LIVER

Sage pancetta butter, broad beans, fondant potato.

17.50

### RED WINE BRAISED BEEF SHORT RIB

Baby carrots, cipollini onions, pancetta, potato purée julienne snow peas.

17.50

### RIB EYE STEAK (300G) OR

### GRILLED NEW YORK STRIPLOIN STEAK (300G)

Served with grilled vegetables, fresh horseradish, hand cut fries.

Sauces: aged balsamic & olive or béarnaise.

28.00

## PIZZA + PASTA

### MARGARITA

Towmato, buffalo mozzarella, basil (add Parma ham €3)

11.00

### SUMMER BLACK TRUFFLE PIZZA

Fontina cheese, arugula.

18.00

### LOBSTER PIZZA

Tomato sauce, Irish lobster, rocket, shaved parmesan.

26.00

### SPINACH AND RICOTTA TORTELLINI AU GRATIN

Gorgonzola cream, Swiss gruyere cheese gratin, sundried tomato.

15.50

### ANGEL HAIR PASTA

Fresh tomato, buffalo mozzarella, aubergine, basil

14.50

PLEASE INFORM YOUR WAITER OF ANY ALLERGENS.

# COOKES

## RESTAURANT

FROM 6.30PM

DINNER MENU

### VEGETABLES & SIDES

<b>Chargrilled grilled Mediterranean vegetables</b>	4.50
<b>Roasted Carrots honey &amp; thyme</b>	4.50
<b>Baked salsify with parmesan cheese</b>	4.50
<b>Wilted Spinach garlic, lemon zest</b>	4.50
<b>Mashed potatoes, scallions, crushed black pepper</b>	4.50
<b>Sweet potato fries, chipotle mayonnaise</b>	4.50
<b>Skin on Parmesan French fries, truffle aioli</b>	4.50

### COCKTAILS

<b>MANHATTAN- DR. IAIN MARSHALL</b>	12.50
Canadian whiskey, Red Vermouth, Angostura Bitters.	
<b>NEGRONI- BARTENDER FORSCO SCARSELLI</b>	12.50
Bombay Sapphire Gin, Campari Bitter, Red Vermouth.	
<b>THIS IS NOT A MARTINI!!!</b>	12.00
Dilisk infused Belvedere vodka, Extra dry vermouth, Basil, Pickle brine.	
<b>BLOOD ORANGE NEGRONI</b>	11.50
Bombay Sapphire Gin, Campari Bitter, Blood Orange, Thyme.	

### FRESH SPARKLING WINES AND CHAMPAGNES

	GLASS	BOTTLE
Prosecco Sora Loc Organic	11.00	42.00
Crémant Bullé Blanc des Blancs	12.50	70.00
Crémant Bullé Rosé	12.50	70.00
Veuve Cliquot Brut	17.50	95.00
Veuve Cliquot Rosé	25.00	135.00
Veuve Cliquot Vintage Veuve	27.50	150.00
Cliquot La Grande Dame 2006	45.00	250.00
Dom Perignon 2009	47.50	270.00

### WHITES

	GLASS	BOTTLE
Casa de Carmela - Spain	7.50	32.00
Real Compañia - Spain	7.70	33.00
Domaine Combe Rouge- France	8.40	35.00
Croix des Vents - France	8.70	34.00
Il Portone - Italy	8.70	34.00
Simone Joseph 'La Petite Moe' - France	8.90	36.00
Muscadet Sèvre au Maine, Sur Lie - France	9.00	37.00
Piedra del Mar - Spain	9.70	41.00
Villa Huesgen - Germany	10.40	41.00
Walnut Block Collectables Organic, NZ	10.50	44.00
Terrazas de los Andes - Argentine	12.50	53.00
Sancerre, Le Pierrier - France	12.50	53.00
Cloudy bay - New Zealand	19.00	80.00
Macabeo	7.50	32.00
Verdejo	7.70	33.00
Picpoul de Pinet	8.40	35.00
Sauvignon Blanc	8.70	34.00
Pinot Grigio	8.70	34.00
Chardonnay	8.90	36.00
Melon de Bourgogne	9.00	37.00
Albariño	9.70	41.00
Riesling	10.40	41.00
Sauvignon blanc	10.50	44.00
Torrontés	12.50	53.00
Sauvignon Blanc	12.50	53.00
Sauvignon Blanc	19.00	80.00

### ROSE

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

### REDS

Elliance - France	Merlot	7.50	30.00
Real Compañia - Spain	Tempranillo	7.80	32.00
Il Portone - Italy	Montepulciano	8.00	32.50
Finca el Sapo - Spain	Garnacha	8.50	34.50
Croix des Vents - France	Cabernet Sauvignon	8.50	35.50
Chilensis - Chile	Pinot Noir	8.70	36.00
Opta, Dão - Portugal	Touriga Nacional	9.00	37.00
Rigal Original - France	Malbec	9.20	39.00
Terra Mater Vineyard Reserve - USA	Zinfandel/ Shiraz	9.20	39.00
Côtes du Rhône, Les Amies - France	Grenache/Syrah	9.50	40.00
La Viña de Ayer - Spain	Garnacha	9.90	42.00
Luis Cañas, Rioja Crianza - Spain	Tempranillo	12.00	49.00
Terrazas de los Andes - Argentina	Malbec	13.00	58.00
Cloudy Bay - New Zealand	Pinot Noir	20.50	85.00

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