

ely bar & brasserie

lunch menu

	starter	main		starter	main
organic Irish smoked salmon (c) with potato & scallion cake & horseradish cream <i>domaine de thulon chardonnay 2008 (w)</i>	€7.95	€11.95	poached mackerel escabèche (c) green bean, carrot, baby onion, button mushroom & bay <i>herbis verdejo/viura rueda 2009 (w)</i>		€16.00
		€7.25			€6.50
soup or broth of the day(v)(c) with homemade Guinness bread <i>please ask your server for a wine recommendation</i>	cup	bowl	cobb salad with or without bacon (c)(v) avocado, egg, roast tomato, red onion, lettuce & croutons in a buttermilk dressing <i>villa teresa pinot grigio veneto 2009 organic(w)</i>	€6.95	€9.50
	€3.00	€6.00			€8.50
rolled Irish mushroom omelette (v) (c) with mustard cress & white truffle oil <i>simone joseph merlot vin de pays 2008 (r)</i>		€11.95	St Tola goats cheese, beetroot & walnut tart (v) Tyrone honey & white onion marmalade <i>paddy borthwick paper road pinot noir 2008 (r)</i>	€6.95	€11.95
		€6.50			€8.00
christophe's sourdough sandwich (c) with soup or french fries <i>please ask your server for a wine recommendation</i>		€7.00	pasta of the day (v) <i>please ask your server for a wine recommendation</i>		€12.50
		€10.00			
			beer battered fish & chips mushy peas, tartare sauce & handcut chips <i>Paddy Borthwick Sauvignon Blanc Wairarapa 2009</i>		€15.95
					€7.25
ORGANIC			charcuterie plate duck liver pate, ham hock & mustard terrine, potted rabbit with homemade pickled veg & duo of mustard <i>please ask your server for a wine recommendation</i>		€17.95
braised shoulder of lamb (c) with turnips navarin & duchess potato <i>alpha zeta ripasso 2008 (r)</i>		€14.95			
		€8.75			
rare breed pork banger (c) wholegrain mustard mash, leek fondue & aspal cider reduction (€1 per banger sold goes to Barnardos Childrens Charity) <i>bogle old vine zinfandel clarksburg 2007 (r)</i>		€14.95			
		€7.50			
ribeye steak (c) mangetout, handcut chips, watercress salad & creamy peppercorn sauce <i>la rioja alta tempranillo rioja reserva 2003 (r)</i>		€15.95			
		€8.75			
½ lb Burren beef burger (c) crispy onion, Tyrone cheddar, handmade fig chutney & french fries <i>l de lyeth merlot sonoma county 2007</i>		€16.95			
		€7.50			

SIDES

hand-cut chips	€2.95
buttered winter root veg	€2.95
seasonal greens	€2.95
scallion mash	€2.95
selection of homemade breads	€1.50

All beef and pork are sourced through our family farm in the Burren, Co. Clare.
Our 'craggy island' lamb comes from a neighbouring organic farmer.



(c) adaptable for coeliacs, please ask your server. (v) vegetarian. our cheeses and seafood are all sourced from local suppliers who share our hands on approach everything else we make ourselves including our breads, desserts and ice-creams, with all dishes cooked to order. **service is not included except on parties of 6 or more where 12.5% gratuity will be added to your bill.**

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DESSERTS

assiette of fruit

mini carrot cake
poached pear & mulled wine jelly
ginger and orange cake

€7.50

assiette of chocolate

amaretto and chocolate tarte
white chocolate raspberry cheesecake
black forest gateaux

€7.50

trio of ice-cream

served in a brandy snap

€6.95

selection of Irish and continental cheeses

with crackers and homemade preserves
(our cheese selection may contain unpasturised cheese)

13.95

Enjoying a dessert?

Ask your server to match your choice with one of our sweet wines or ports by the glass

**All of our desserts, breads & sauces are freshly homemade every day.
All dishes are cooked to order.**

TEAS & COFFEES

range of teas & coffees available
please ask your server



WINES

please see our extensive wine list

with over 400 wines and over 60 of these available by the glass, sample as many as often as possible. Ask your server to match your wine with your food.

BEER

We're fully licensed serving a full range of beers both bottled and on tap, including Guinness, Heineken, Carlsberg and Bulmers.

Join us for a pre or post gig/show drink and bite to eat en route to The O2 or the Grand Canal Theatre.

PRE-THEATRE MENU

2 course menu €26.50

3 course menu €32.50

Please ask your server for details

ely COOK BOOK

the wine and food of ely through the seasons

Out of 6,000 entries in 136 countries we are delighted to announce that *'the wine and food of ely through the seasons'* has won 3 awards at the prestigious Gourmand World Cookbook Awards 2010 in Paris. **On sale here at €24.95**



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