



2017

L Mulligan Grocer Menu 2017

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L . MULLIGAN . GROCER.

Starters



Soup of the Day, Bread for Mopping €5.50

Please ask for a beer recommendation

Vegetarian Scotch Egg:

Free-Range Egg, Hegarty's Cheese, Mustardy Leeks, Dijon Mayo, "Mulligaloe" Relish €6

Recommended Beer: Siren Blue Sky Blue Sea

Scotch Egg: Free-Range Egg, Rare-Breed Pork, Beer-Pickled Silverskins, Pork Scratchings, Herby Crumbs, Dijon Mayo, 'Mulligaloe' Relish €6.50

Recommended Beer: Magic Rock Highwire

Black Pudding Scotch Egg, House-Pickled Fennel, Toffee Apple Jam, Crispy Sage, Pork Scratchings €7.50

Recommended Beer: Brown Paper Bag Project, Aul Bruin Bagger

Ploughman's Platter: Hegarty's Cheddar Style Cheese, House Made Piccalilli, Pickles, "Mulligaloe" Relish, Sourdough Toast €7.50

Recommended Beer: Oh Brother, The Fixer

'Sir' Jack McCarthy's **Black Pudding**, Almond Crumbed Sweet Potato & Granny Smith Croquette, Ardsallagh Goats Cheese, Pickled Golden & Ruby Beetroot, Balsamic & Highbank Orchard Syrup €7.50

Recommended Beer: Dan Kelly's Cider

Main Course

28 Day Aged 9oz Ballinwillin House **Rib Eye Steak**, Whisky & Peppercorn Sauce, Overnight Roasted Tomato, Mushroom Duxelle, Smoked Porter Pickled Onion Rings, Twice Cooked Chips €29.50

Recommended Beer: Harviestoun, Old Engine Oil

Pan fried Haddock, Fennel & Orange Crumb, Mushy Peas, House Made Tartare Sauce, 'Jenga' Chips, Fennel, Rocket, Roast Red Onion, Toasted Pinenuts €17.50

Recommended Beer: Schneider Weiss Tap 7

Golden Beet, Smoked Tomato & **Mushroom Roast**, Cep Oil, Savoy Cabbage, Root Vegetable Croquette, Lovely Gravy €15

Recommended Beer: White Hag Brewing, Red Doe

Lamb Burger, Golden Beet & Rosemary Bap, Fivemiletown Goats Cheese, Beetroot Tzatziki, Spicy Pickled Cucumber, Twice Cooked Chips, Garlic Mayo €16.50

Recommended Beer: Founders Misty Mountain

Rare Breed **Pork Belly**, Black Pudding Mash, Carrot Puree, Braised Fennel, Lovely Gravy, Parsnip Crisps €17.50

Recommended Beer: Torc Brewing Amber Ale

Free Range Chicken Kiev: Chicken Breast, Pistachio Crumb, Connemara Whiskey Butter, Charred Corn, Beetroot Slaw, Chicken Drumstick, Twice Cooked Chips €17.50

Recommended Beer: Trouble Brewing Remix

Housemade **Vegetarian Haggis**, Neep & Tattie Cake, Baby Leeks, Squash Puree, Islay Whiskey Pipette, Lovely Gravy €14.50

Recommended Beer: Kinnegar Rustbucket

Moules Frites: Mussels, White Wine, Cream, Leek & Shallots Sauce, Cone of Twice Cooked Chips, Garlic Mayo €15.50

Recommended Beer: White Hag Brewing, Fionnabhair

Desserts



Sticky Toffee Pudding, Wine Poached Pear, Clementines, Sea Salt Caramel, Gingerbread, Chantilly Cream €7.50

Recommended Whisky: Bushmills 16 year old €12.00

Golden Raisins, Pop Corn, Wine Gums

Smoked Caramel Brownie, Walnuts, Blackcurrant Puree, Candied Popcorn, Apple Chantilly, Apple Crisp €7.50

Recommended Beer: Hofblues

Chocolate & Earl Grey Mousse, Poached Pear, Almond Praline, Cornflower Shortbread, Vanilla Marshmallow €6.50

Recommended Whiskey: Kilbeggan 8 €6.20

Golden Honey, Silky Grain Sweetness & Oaky Finish

Chocolate & Mint Shortcake, Marbled Minty Mousse, Gold Pebbles, Preserved Raspberry €7.50

Recommended Whisky: Auchentoshan Three Wood €8.50

Chocolate, Long Pepper, Tonka Bean

Cheeseboard for One, Ardsallagh Mild Goats Cheese , Crozier Blue, Coolea Gouda, Housemade Crackers, Pickled Grapes, Honey Walnuts €8

Recommended Whiskey: Springbank 10 €7.60

Fresh fruity aroma, beautiful malty finish

BEER & OTHER DRINKS MENU

WHISKEY MENU



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HAIKU POEM