2017

O'Connells Donnybrook Weekday Lunch 2017

O'Connells Donnybrook

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

http://arrow.dit.ie/menus21c/395
Weekday Lunch

SMALL PLATES & BOWLS

House Smoked Goatsbridge Trout 7.5
Tipperary crème fraîche, dill, focaccia (gf)

Kelly’s of Newport Grilled Black Pudding 7.5
Bramley apple compote, grainy mustard cream, rocket leaves

Charcoaled Courgette & Fior di Latte Mozzarella gf 8
Toonsbridge mozzarella, rocket leaves & basil pesto

Soup of the day (see blackboard) v 7
Homemade brown bread (gf)

Avocado, Chilli, Lime gf 7
Homemade brown bread
O'CONNELLS SPECIALS

Avocado & Prawns (gf) 9
Marie rose sauce, wedge of lemon, homemade brown bread

EXPRESS LUNCH €12

Plat du Jour, Tea or Coffee & Brownie Bite

Main Course + Small Plate 18
Classic Course + Small Plate 24
Add Dessert Duo + Coffee 7

MAINS

4 Hour Slow Cooked Shank of Irish Lamb gf 14
White bean cassoulet, herb relish, gratin potato

Half Josperised Irish Chicken gf 14
Lentils, tomato, chorizo, boiled baby potatoes

To-day’s Fish ‘n Chips gf 14
Squashed mint peas, tartare sauce, chips or veg of the week

Rebel 100% Irish Beef Burger 14
Smoked Gubbeen bacon & cheese, chips (Go bunless with gem lettuce)

Ranch 100% Breast of Irish Chicken Burger 13
Herb marinated llet of chicken, tomato, avocado, chips (Go bunless with gem lettuce)

CLASSICS

12 HOUR SLOW ROASTED IRISH HEREFORD PRIME BEEF 17
Three-day gravy, horseradish cream – from the trolley

**Jasperised Irish Salmon & Za’atar Squash** gf 19
Roasted butternut squash, tomato salsa, jasperised lemon

**Jasperised Mixed Grill of Winter Vegetables** gf 16
Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils

**Grilled Fillets of Irish Waters Plaice** gf 19
Squashed mint peas, tartare sauce, chips or veg of the week

*Our JOSPER GRILL is fired by top-quality charcoal. Its front door remains closed during cooking ensuring none of the natural moisture and flavour escapes, adding a distinctive and unique smokey flavour.*

---

**SIDES 3.5**

Vegetable of the Week gf
House Green Salad gf
Jasperised Garlic Focaccia
Gratin Potato gf
Chips gf
Small Soup

---

**DESSERT**

**Warm Con Trans Tipperary Garden Apple Crumble** 7
Whipped cream, brown sugar, vanilla ice cream

**Affogato** 6.5
Tia Maria, Rossmore Farm vanilla ice cream & hot espresso shot

**Virgin Affogato** 5.5

**Duo of Mini Dessert Pots** 6.5
Glazed Chocolate Pot de Crème gf
Lil O’Connell Traditional Sherry Trifle gf
Lemon Cheese Cake & Wexford Blackcurrant Compote gf
Espresso Crème Brûlée gf
Rossmore Farm Ice-cream gf

GF stands for gluten free, please ask to speak to our manager if you have any allergies.
The Coeliac friendly dishes are prepared in our kitchens where gluten is also used.

10% service charge for tables of 6 or more only. This is distributed to all our staff.

We work with many small Irish Producers to source our ingredients, many of which we have worked with for years and built strong relationships.
We are passionate about using Irish produce, you can learn more about our producers here.

Certificate of Excellence 2016
O'Connells Restaurant
Call O'Connells Restaurant
00353 1 269 6116

Join Our Mailing List

Subscribe

BOOK NOW