



THE LINKS RESTAURANT
17:00 - 21:00

Treacle & Stout bread, Pumpkin Seeds, Irish Butter €5
 ① ③ ⑦ ⑬

Irish Spelt Ciabatta €5
 ① ⑦ ⑬

 Tomato and Dubliner Cheese Tartlet, Micro Salad, Beetroot, Wild Garlic €12
 ① ③ ⑦ ⑩ ⑬

Smoked Haddock and Mussel Chowder, Potato & Leek, Parsley, Lemon €13
 ④ ⑦ ⑨ ⑭

Ham Terrine, Cornichon, Sauerkraut, Savora Mustard Jambon €12
 ① ③ ⑨ ⑩ ⑫ ⑬

Salt Beef Fritter, Brown Butter, Pickled Mushroom, Tarragon €14
 ① ③ ⑦ ⑩ ⑫ ⑬

 Slow cooked Short rib of Beef, Root Vegetables, Yellow Split Peas, Broccoli, Beef Sauce €27
 ① ⑦ ⑨ ⑫ ⑬

Chicken Breast, Pancetta, Courgette, Black Garlic, Velouté, Spring Onion €27
 ⑥ ⑦ ⑨ ⑫

Lamb Rump & Shoulder, Broad Beans, Wild Garlic, Caesar, Lettuce, Soft Herbs €28
 ③ ④ ⑨ ⑫

Spinach, Ricotta & Pinenut Ravioli, Sage Butter, Parmesan and Lemon €26
 ① ③ ⑦ ⑧ ⑫ ⑬

Market Fish
 8oz Sirloin, Garlic and Chive Fried Potatoes, Green Peppercorn Sauce, Watercress Salad €33
 ⑦ ⑨ ⑫

8oz Ribeye, Garlic and Chive Fried Potatoes, Green Peppercorn Sauce, Watercress Salad €33
 ⑦ ⑨ ⑫

Fried Potatoes, garlic & chives €5

P.M.G Lolla Rossa, parsley & horseradish salad ⑩ €5

Champ Potatoes ⑦ €5

Braised Carrots & Salsa Verde ④ ⑩ ⑫ €5

 Cheese plate, condiments & crackers ① ⑥ ⑦ ⑧ ⑫ ⑬ €12

Chocolate delice, passionfruit, dulce de leche ③ ⑦ €10

Lemon Tart, White Chocolate, Raspberry ① ③ ⑦ ⑬ €10

Crème Caramel, almond, golden raisin, vanilla ③ ⑦ ⑫ €10

ALLERGENS

Gluten ① *Crustaceans* ② *Eggs* ③ *Fish* ④ *Peanut* ⑤ *Soy* ⑥ *Milk* ⑦ *Nuts* ⑧ *Celery* ⑨ *Mustard* ⑩ *Sesame* ⑪ *Sulphur Dioxide* ⑫ *Lupin* ⑬ *Molluscs* ⑭

Odhran Devine