

N&P
Odhran Devine

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EVENING MENU

SNACKS

<i>Treacle & Stout bread, Pumpkin Seeds, Irish Butter</i>	① ③ ⑦ ⑬	€5
<i>Irish Spelt Ciabatta</i>	① ⑦ ⑬	€5

SMALL PLATES

<i>Tomato and Dubliner Cheese Tartlet, Micro Salad, Beetroot, Wild Garlic</i>	① ③ ⑦ ⑬	€12
<i>Smoked Haddock and Mussel Chowder, Potato & Leek, Parsley, Lemon</i>	④ ⑦ ⑨ ⑭	€13
<i>Ham Terrine, Cornichon, Sauerkraut, Savora Mustard Jambon</i>	① ③ ⑨ ⑩ ⑫ ⑬	€12
<i>Salt Beef Fritter, Brown Butter, Pickled Mushroom, Tarragon</i>	① ③ ⑦ ⑩ ⑫ ⑬	€14

LARGE PLATES

<i>Slow cooked Short rib of Beef, Root Vegetables, Yellow Split Peas, Broccoli, Beef Sauce</i>	① ⑦ ⑨ ⑫ ⑬	€27
<i>Chicken Breast, Pancetta, Courgette, Black Garlic, Velouté, Spring Onion</i>	⑥ ⑦ ⑨ ⑫	€27
<i>Lamb Rump & Shoulder, Broad Beans, Wild Garlic, Caesar, Lettuce, Soft Herbs</i>	③ ④ ⑨ ⑫	€28
<i>Spinach, Ricotta & Pine nut Ravioli, Sage Butter, Parmesan and Lemon</i>	① ③ ⑦ ⑧ ⑫ ⑬	€26
<i>Market Fish</i>		<i>Please ask your Server</i>
<i>8oz Sirloin, Garlic and Chive Fried Potatoes, Green Peppercorn Sauce, Watercress Salad</i>	⑦ ⑨ ⑫	€33
<i>8oz Ribeye, Garlic and Chive Fried Potatoes, Green Peppercorn Sauce, Watercress Salad</i>	⑦ ⑨ ⑫	€33

SIDES

<i>Fried Potatoes, garlic & chives</i>	€5
<i>P.M.G Lolla Rossa, parsley & horseradish salad</i>	⑩ €5
<i>Champ Potatoes</i>	⑦ €5
<i>Braised Carrots & Salsa Verde</i>	④ ⑩ ⑫ €5

DESSERTS

<i>Cheese plate, condiments & crackers.</i>	① ③ ⑦ ⑧ ⑫ ⑬	€12
<i>Chocolate delicie, passion fruit, dulce de leche</i>	③ ⑦	€10
<i>Lemon Tart, White Chocolate, Raspberry</i>	① ③ ⑦ ⑬	€10
<i>Crème Caramel, Almond, Golden raisin, Vanilla</i>	③ ⑦ ⑫	€10

*"We here at the Links Restaurant are committed to using the best quality Irish ingredients there is to offer.
All sourced from local suppliers, fisheries, farms, or foraged from surrounding areas"*

ALLERGENS

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