

EST'D
1996

THE  PORTERHOUSE TEMPLE
BAR

FOOD MENU

STARTERS AND SHARING PLATES

SOUP OF THE DAY (1A,7) 6.10

HOMEMADE SOUP SERVED WITH TOASTED CIABATTA & BUTTER

GARLIC BREAD (V) (1A,7) 6.50

TOASTED CIABATTA BRUSHED WITH GARLIC BUTTER, HERBS
& MELTED MOZZARELLA

BUFFALO CHICKEN TENDERS (1A,3,7,10,12) 8.00

BREADED CHICKEN PIECES TOSSED IN BUFFALO SAUCE
SERVED WITH GARLIC MAYO

*OR HAVE THEM PLAIN! *ADD FRIES 3.50

GARLIC CHILLI PRAWNS (1A,2,7)) 9.00

PRAWNS COOKED IN GARLIC BUTTER AND OIL TOPPED WITH CHILLI
& PARSLEY SERVED WITH CIABATTA BREAD FOR DIPPING

SPICE BAG CAULIFLOWER (VE) (1A,7) 7.50

GOLDEN CAULIFLOWER FLORETS COOKED WITH SPICE BAG
SEASONING TOSSED CHOPPED CHILLI'S, MIXED PEPPERS
& SPRING ONION SERVED WITH A VEGAN MAYO DIP!

*ADD SPICE BAG FRIES 3.50

LOADED NACHOS (V) (1A,7,10,12) 12.00

'BLANCO NINO' CORN TORTILLA CHIPS TOPPED WITH HOMEMADE
SALSA, GUACAMOLE, SOUR CREAM, BLACK BEANS, JALAPENOS
& NACHO CHEESE (SERVED FLAT TO ENSURE NO TORTILLA
IS LEFT DRY!)

*ADD CHILLI BEEF 4.00 / *3 BEAN CHILLI (VE) 3.50

*VEGAN OPTION AVAILABLE

ALLERGENS LEGEND

(V - VEGETARIAN VE - VEGAN)

Allergens Guide Product Contains :

- 1.Cereals containing gluten(A.wheat;B.rye;C.barley;D.oats)
- 2.Crustaceans
- 3.Eggs
- 4.Fish
- 5.Peanuts
- 6.Soybeans
- 7.Milk
- 8.Nuts(A.walnuts; B.almonds C.pine nuts)
- 9.Celery
- 10.Mustard
- 11.Sesame seeds
- 12.SO2 and Sulphites
- 13.Lupin
- 14.Molluscs

MAIN PLATES

KILO POT OF MUSSELS (1,2,7,14) 17.00

COOKED IN A WHISKEY & CREAM SAUCE SERVED WITH CIABATTA

*ADD FRIES 3.50

FISH & CHIPS (3,4,7,10,12) 15.00

BATTERED FRESH COD SERVED WITH HOUSE FRIES, GREEN PEAS, TARTAR SAUCE & A LEMON WEDGE

STEAK SANDWICH (1,3,7,9,10) 17.00

FX BUCKLEY 5OZ STRIPLOIN STEAK SERVED ON A TOASTED CIABATTA ROLL, TOPPED WITH PARMESAN, ROCKET, GARLIC MAYO & PEPPER SAUCE SERVED WITH HOUSE FRIES

*OR SWEET POTATO FRIES ADD 1.00

SIRLOIN STEAK (1,3,7,9,10) 28.50

FX BUCKLEY 10OZ SIRLOIN STEAK SERVED WITH GRILLED PORTOBELLO MUSHROOMS, ONIONS, PEPPER SAUCE & YOUR CHOICE OF CHIPS OR MASH

BEEF & PLAIN PORTER STEW (1A,7,9,12) 15.00

SLOW COOKED TENDER BEEF WITH CELERY, CARROT & TURNIPS IN A RICH ROSEMARY & THYME SAUCE, WITH GENTLE AROMAS OF OUR HOUSE PORTER! SERVED WITH MASHED POTATO

BANGERS & MASH (1,6,7,9,12) 14.00

PORK AND LEEK SAUSAGES SERVED WITH CHARGRILLED ONIONS, MASH POTATO & GRAVY

ROAST SALMON FILLET (2,7) 17.50

ROASTED SALMON WITH A LEMON CREAM SAUCE SERVED WITH BUTTERED FRENCH BEANS, CHERRY TOMATOES & ROAST POTATOES

CHILLI CON CARNE (1,6,7,9,10,12) 14.50

IRISH CHILLI BEEF & BLACK BEANS, SERVED WITH WHITE RICE, GUACAMOLE & A DOLLOP OF SOUR CREAM €

CHILLI NON CARNE (VE) (1,6,12) 14.50

VEGETABLE & MIXED BEAN CHILLI, SERVED WITH WHITE RICE, GUACAMOLE & A DOLLOP OF COCONUT YOGURT €

FETA, GRAPE & GREENS SALAD (V) (7,8A,9,10) 12.00

MIXED LEAVES, FETA CHEESE, RED GRAPES, RED ONION, CHERRY TOMATOES, WALNUTS & A CITRUS OIL VINAIGRETTE

*VEGAN FETA AVAILABLE FOR (VE) SALAD

ADD TO YOUR SALAD:

VEGAN 'BEEF' BURGER 4.50 CHICKEN 3.50 STEAK 5.00

MAIN PLATES

PORTERHOUSE FAMOUS WINGS (3,7,10) 12.00

CHICKEN WINGS ON THE BONE TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH CELERY STICKS & A BLUE CHEESE DIP

CHOOSE YOUR SAUCE:

HOUSE SAUCE	MODERATELY SPICY WITH A HINT OF SWEETNESS
BUFFALO	RICH, BUTTERY, SPICY DELICIOUSNESS
DINGLE BBQ	TRADITIONAL BBQ FLAVOURS

BURGERS

SERVED ON A TOASTED BRIOCHE BUN WITH HOUSE FRIES
/ ADD SWEET POTATO FRIES 1.00 EXTRA

CHOOSE: 6OZ IRISH BEEF BURGER
OR CHARGRILLED IRISH CHICKEN BREAST

THE CLASSIC (1,3,6, 7,10,12) 15.00

CRISPY BACON, RED CHEDDAR, TOMATO,
LETTUCE, GRILLED ONIONS & MUSTARD MAYO

EL MEXICANO (1.3.6.7.10.12) 15.50

GUACAMOLE, JALAPEÑOS, SOUR CREAM,
SPICY SALSA & RED ONION

THE BIG SMOKE (1,3,6,7,10,12) 15.50

CRISPY BACON, SMOKED APPLEWOOD CHEDDAR, LETTUCE,
TOMATO, ONION RINGS & BBQ SAUCE

PLANT BASED BURGERS

SERVED ON A TOASTED VEGAN BUN WITH HOUSE FRIES
/ ADD SWEET POTATO FRIES 1.00 EXTRA

THE CLASSIC VEGAN (1A,C,D,6,10,12) 16.00

VEGAN CHEDDAR CHEESE, TOMATO, LETTUCE, RED ONION
& VEGAN MAYO

EL MEXICANO VEGANO (1A,C,D,6,10,12) 16.50

GUACAMOLE, JALAPEÑOS, SPICY SALSA, RED ONION
& VEGAN MAYO

THE BIG SMOKEY VEGAN (1A,C,D,6,10,12) 16.50

VEGAN APPLEWOOD CHEDDAR, LETTUCE, TOMATO, ONION RINGS
& BBQ SAUCE

PORTERHOUSE SHARING PLATTER

30.00

(1A,3,6,7,10,11,12)

**BUFFALO CHICKEN WINGS, HOUSE SAUCE
CHICKEN WINGS, COCKTAIL SAUSAGES,
BUFFALO CHICKEN TENDERS, CHIPS, ONION RINGS,
SERVED WITH GARLIC MAYO & BBQ SAUCE DIPS**

SIDES

HOUSE CUT FRIES (VE) 5.00

SWEET POTATO FRIES (VE) 5.00

HOMEMADE ONION RINGS (VE) 5.00

SIDE SALAD (VE) 5.00

SPICE BAG FRIES (VE) 5.50

HOUSE FRIES TOSSED IN OUR SPICE BAG SEASONING

LOADED DIRTY FRIES (1,6,7,9,10,12) 8.00

HOUSE FRIES TOPPED WITH CHILLI BEEF, NACHO CHESSE
& SPRING ONION

VEGAN LOADED DIRTY FRIES (VE) (1,6,12) 8.00

HOUSE FRIES TOPPED WITH VEGAN CHILLI, SPRING ONION
& VEGAN MAYO DIP

DESSERTS

DESSERT OF THE DAY (1A,3,6,7,8) 6.00

ROTATING DAILY, PLEASE ASK YOUR SERVER FOR TODAY'S DESSERT

BLACKCURRANT CRUMBLE SLICE (GF) (VE) 6.00

SERVED WITH VANILLA ICE CREAM (7)
OR VEGAN VANILLA ICE CREAM (VE) (1D)

3 SCOOPS OF DELUXE MIXED ICE CREAM (7) 5.00

3 SCOOPS OF VEGAN VANILLA ICE CREAM (VE) 5.00

FULL SELECTION OF COFFEES AND TEAS AVAILABLE

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