

From the Grill

100% Irish Beef, Locally Sourced, Dry Aged

6oz Fillet Steak	25.5
10oz Rib Eye Steak	28.5
8oz Sirloin Steak	22.5

Cooked to Your Liking with Fries, Grilled Baby Greens, Field Mushroom & choice of Garlic Butter, Brandy Peppercorn or Wild Mushroom Sauce

Central Classic Burger	16.5
stout infused burger with crisp baby gems, beefsteak tomato, braised onion, bacon & smoked Knockanore, served with fries	
- Beef on Beef , add pastrami	18.5
- Reef on Beef , add shrimp	18.5
- Leaf on Beef , add extra green salad	17.0

8oz Steak Sandwich	18.5
prime sirloin steak, Cashel Blue cheese, baby rocket & Granny Mary's red onion jam, served with fries	

Side Orders

Tempura Onion	3.0
Sweet Potato Fries	4.0
- as a sub add	1.5
Steamed Veggies	3.0
Aioli Fries	3.0
Baby Leaf Salad	3.0
Potato Salad	3.0
Mushies'n'Onions	3.0
Whipped Potato	3.0
Cajun Corn	3.0

*Thank You
For Your Valued Custom*

THE CENTRAL
bars
restaurants
unique party rooms

Please Notify us if You have Any
Special Dietary Requirements

*90% of our food is sourced in Co Meath and over
90% of our suppliers, contractors & staff are local*

Meat, David Mc Grane Navan
Fish, Nick Lynch Ashbourne
Chicken, Millbrook Oldcastle
Fruit & Veg, Boyne Valley Farm
Speciality Foods, La Rousse Foods

On parties of over 12 people, 10% service will be added

Open Every Day
Live Music Every Night



Comedy Every Month

If you don't already have one please ask for a
Central Loyalty Card ... Gift Cards also available



*Have you tried our little sister restaurant
The Bective in Kells? 046 9247780*

Reserved Areas & Private Rooms
are available for your special occasion,
celebration, party...call us on 046 9027999

THE CENTRAL
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À La Carte Menu

National Winner Bar of the Year
Voted Best Gastro Pub in Meath
National Winner Best Modern
Cooking in a Bar



no. 4 trimgate st. navan
t: 046 9027999
www.thecentral.ie



Appetisers

Duck Wing Confit Asian inspired cucumber, chilli & cranberry pickle	9.0
Polar Prawns spiced red shrimp soaked in chorizo & cumin butter, nordic flat bread	9.0
Crisp Bread Caprese Swedish crisp bread topped with sun blushed tomato, torn mozzarella & micro basil, cold pressed Irish rapeseed oil	8.5
Chicken Wings tossed in our <i>new</i> house glaze, celery salt mayo	8.5
Beef & Beet Salad chargrilled fillet, blue cheese, beetroot concasse, wild rocket & waffles, finished with white truffle oil	10.5
Antipasti Board selection of moreish bites, chutney & breads	10.5
Garlic Ciabatta - add fresh Irish mozzarella	5.0 6.0
Black Pudding Salad Tom Doherty's pudding, dressed field fresh leaves, baby apple, baby pear, bacon lardons & honey mustard dressing	8.5
Baked Camembert (for 2) whole baked marinated cheese, black fig jam, walnut raisin breads	12.5
Crab Blini crabmeat, pickled mushroom, lime crème fraiche, truffle tuile	8.5
Sticky Chicken grilled marinated chicken, pomegranate syrup	9.0
'Blanchaille Algues' whitebait fritters, seaweed relish	8.0
House Soup created daily, mini sourdough loaf	5.5

Salads

Pomegranate Duck Silver Hill Duck, St. Tola chunks, cherries, gold river leaf, walnuts & cherry brandy vinaigrette	21.5
Baby Spinach date, carrot, blood orange, soft honeyed goats cheese, honey mustard dressing	14.0
King Fruit Shrimp red shrimp, mango, pineapple, fresh chilli, lime, coriander, raspberry wasabi dressing	21.5
Thai Beef marinated beef strips on egg noodle and Asian grain salad	21.5

Gourmet Pizzas

hand rolled & stone baked (gf available)

1. Beef & Beet air dried beef, beetroot pickle, blue cheese and pomegranate molasses, white truffle, finished with wild rocket	16.0
2. Pepperoni oregano, mushroom & spinach	15.0
3. Margarita tomato, mozzarella & basil	13.0
4. BBQ Duck pepperbelle peppers, affilia cress, crispy onion, glazed with hoisin sauce	16.0
5. Bianca goats cheese, heritage potato, tenderstem broccoli & chilli flakes	15.0

(additional toppings €1.5)

Pasta

Linguine al Granchio fresh crab, roast piccolo tomato, rocket, velvet cloud yoghurt & lime	19.0
Beef Brasato Pappardelle braised beef short rib, tomato tapenade, roof top garden mint	17.0
Cauliflower & Hazelnut Carbonara slow roasted and smoked cauli, nuts, flat leaf parsley	15.0

*Check Black Board
for Daily Specials*

Central Specials

Lemon & Lime Chicken marinated paillard of Irish chicken with roast sweet potato & exotic fruit salsa, served with rice - ½ rice ½ fries add	18.0 1.5
Lamb Cutlets tomahawk style shoulder chops, white bean & arugala, dates, tahini dressing, choice of 1 side	22.5
Central Sizzlers	
- Surf 'n Turf flash fried beef strips with tiger prawns & fresh market vegetables, served with rice	22.0
- Chicken marinated chicken strips, flash fried with fresh vegetables & served with rice - ½ rice ½ fries add	18.5 1.5
Duck Tournedos sous vide duck, potato salad, wild blueberry, white truffle tuile, choice of 1 side	22.5
Braised Short Rib of Beef secret house rub, finished with sticky jus, served with house fries	20.5
Grilled Seabass grilled bass fillets, tenderstem broccoli, spelt, feta & butternut squash, choice of 1 side	21.5
Shrimp Satay Argentinian red shrimp, Asian aromats, Jimi's sauce, served with rice - ½ rice ½ fries add	21.5 1.5
Chicken Supreme buttermilk brined chicken, smoked rice potato cake, honey jus	17.5
Thai Style Vegetable Curry market fresh vegetables with Thai spices & coconut milk, served with basmati rice - add Irish Chicken Fillet Pieces - add Tiger Prawns - ½ rice ½ fries add	16.0 17.5 21.5 1.5
Chicken Teriyaki with Asian greens & warmed spiced noodles	18.0

Reserved Areas & Private Rooms are available for your special occasion, celebration, civil ceremony, party.... Call us on 046 9027999