

The Central
EARLY BIRD MENU

Available from 5pm Daily & All Day Sunday

Asian Smoked Salmon

Irish smoked salmon, Japanese marinade,
sweet 'n' sour cucumber & cranberry

Crispy Chicken Wings

house speciality

Beef 'n' Beet Salad

Irish beef fillet medallions with wild rocket,
beetroot waffle, cashel blue &
truffle essence (add €3)

Fresh Crab Blini

crabmeat, pickled mushroom, tarragon,
lime crème fraiche, truffle tuile

Fig, Serrano & Goats Cheese

baby rocket, micro greens &
pomegranate vinegar

Beech Shimiji Bruschetta (v)

confit mushroom, beetroot sourdough

House Speciality Beef Rib

beef short rib with sticky jus served with fries

Grilled Seabass

grilled bass fillets, tenderstem broccoli, spelt,
feta & butternut squash

8oz Irish Striploin Steak

field mushroom, fried greens, seasoned fries.
choice of sauce - garlic butter, peppercorn or
wild mushroom (add €5)

Lemon & Lime Chicken

citrus marinated paillarde of chicken, roast
sweet potato, exotic fruit salsa & rice

Baby Eggplant Pappardelle (v)

honey roast baby eggplant, tobacco onion,
tomato, crumbled ricotta, smoked olive oil

Shrimp Satay

grilled argentinian red shrimp, asian
aromats, Jimi's sauce

Pizza Bianca (v)

goats cheese, micro potato, tenderstem
& chilli on crisp garlic base

See our Board for Homemade Dessert Specials

2 Courses €23, 3 Courses €25

*Please inform us of any allergies. While we endeavour
to create allergy free meals when requested, this
cannot be 100% guaranteed due to potential trace
elements in supplied ingredients & in the workplace*

The Central
EARLY BIRD MENU

Available from 5pm Daily & All Day Sunday

Asian Smoked Salmon

Irish smoked salmon, Japanese marinade,
sweet 'n' sour cucumber & cranberry

Crispy Chicken Wings

house speciality

Beef 'n' Beet Salad

Irish beef fillet medallions with wild rocket,
beetroot waffle, cashel blue &
truffle essence (add €3)

Fresh Crab Blini

crabmeat, pickled mushroom, tarragon,
lime crème fraiche, truffle tuile

Fig, Serrano & Goats Cheese

baby rocket, micro greens &
pomegranate vinegar

Beech Shimiji Bruschetta (v)

confit mushroom, beetroot sourdough

House Speciality Beef Rib

beef short rib with sticky jus served with fries

Grilled Seabass

grilled bass fillets, tenderstem broccoli, spelt,
feta & butternut squash

8oz Irish Striploin Steak

field mushroom, fried greens, seasoned fries.
choice of sauce - garlic butter, peppercorn or
wild mushroom (add €5)

Lemon & Lime Chicken

citrus marinated paillarde of chicken, roast
sweet potato, exotic fruit salsa & rice

Baby Eggplant Pappardelle (v)

honey roast baby eggplant tobacco onion,
tomato, crumbled ricotta, smoked olive oil

Shrimp Satay

grilled argentinian red shrimp, asian
aromats, Jimi's sauce

Pizza Bianca (v)

goats cheese, micro potato, tenderstem
& chilli on crisp garlic base

See our Board for Homemade Dessert Specials

2 Courses €23, 3 Courses €25

*Please inform us of any allergies. While we endeavour
to create allergy free meals when requested, this
cannot be 100% guaranteed due to potential trace
elements in supplied ingredients & in the workplace*