

**THE CENTRAL**  
bars  
restaurants  
unique party rooms

**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

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**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

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**SEE BOARD FOR TODAY'S HOMEMADE DESSERT SPECIALS**

*2 Courses €25, 3 Courses €28*

*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*