

**THE CENTRAL**  
bars  
restaurants  
unique party rooms

**YOU CAN'T  
LIVE A FULL  
LIFE ON AN  
EMPTY  
STOMACH...**

*Opened in 2012, The Central prides itself on striving to be consistently innovative, embracing the changing requirements of today's Irish bar & restaurant scene.*

100% Irish family owned and orientated.

Award winning & always striving for excellence in all areas  
- food & drink offerings, customer service,  
staff relations & community involvement.

*Offering a broad remit including 7 bars, restaurant, cafe -  
open 7 days & nights - live music every night.*

Home cooked food with a contemporary flare, friendly staff & great drinks.

Constantly improving and evolving in the ever changing world of gastronomy.  
Sourcing local ingredients where possible,  
supporting local industry wherever possible.

*On parties of 12 or more people 10% service charge will be added*

Please notify us if you have any special dietary requirements.  
Allergen awareness file available on request.

Suppliers:

McGranes Butchers, Meat, Trimgate St / Keelings, Produce, St Margaret's  
Nicks Fish, Ashbourne / Little Cress, Ratoath / Millbrook Foods, Oldcastle  
La Rousse Foods, Dublin / Killua Castle, Game, Westmeath

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**Our Food**

National Winner Irish Bar of the Year

Meath Gastro Pub of the Year

Best Modern Cooking in a Bar National Winner

National Winner Best Cocktail Experience



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



## Starts & Small

<b>Black Pudding Salad</b> , baby apple & pear, smoked bacon, honey mustard dressing	9.5
<b>Beef 'n' Beet Salad</b> , wild rocket, beetroot waffle, Cashel Blue, truffle essence	11.5
<b>Duck Wing Confit</b> , Asian inspired cucumber, chilli, lime pickle	9
<b>Chicken Wings</b> , house chilli glaze, celery salt mayo	9.5
<b>Rolled Goats Cheese</b> , beetroot concasse, ginger coulis	8.5
<b>Mixed Mushroom Crêpe</b> , crispy onion, basil glaze	8.5
<b>Loaded Wonkys</b> , odd heritage potatoes, smoked bacon & cheese, crème fraiche	8.5
<b>Garlic Ciabatta</b> , plain/ with cheese	5.5/6.5
<b>Satay Chicken</b> , torn herbs	10.5
<b>Thai Beef</b> , Asian noodle salad	11.5

## To Tear

warm Lebanese Khobez bread

<b>Putanesca</b> , olives, tomato, chilli - spicy, salty & sweet	7.5
<b>Garlic Shrimp</b> , wild red shrimp, black garlic paste	10
<b>Ricotta Vierge</b> , fresh herbs, ricotta & beetroot ripple	7.5

## To Share

<b>Chicken Wings</b> , house chilli glaze, celery salt mayo	12.5
<b>Antipasti Board</b> , meat, paté, olives & more	14.5
<b>Oven Baked Whole Camembert</b> , fig glaze, wild blueberry jam, walnut raisin loaf	13.5
<b>Mussels</b> , organic & Irish, steamed & infused	16
<b>Cajun Crab Skillet</b> , roast spiced claws, warm crab buttered buns	16

## Handhelds

<b>8oz Steak Sambo</b> , onion jam, blue cheese, wild rocket, olive oil ciabatta	20.5
All below served on toasted blaa bun with house fries	
<b>Central Classic Burger</b> , baby greens, tomato, onion, bacon & cheese	18.5
<b>Beef on Beef</b> , topped with pastrami	20
<b>Reef on Beef</b> , topped with crispy calamari	19
<b>Leaf on Beef</b> , extra greens	19
<b>Blackened Chicken Burger</b> , cucumber relish, tomato confit	18.5

## Meat Packing District

add one side

<b>Proper Pork Ribs</b> , apple slaw	21.5
<b>Chimichurri Glazed Spatchcock Chicken</b> , half/ full	18.5/22.5
<b>Lamb Tomahawk Cutlets</b> , butterbean, rocket, date, honey jus	22.5

All below cooked to order & served with seasonal greens, field mushroom, house fries & choice of sauce  
*garlic butter / peppercorn / wild mushroom / honey thyme jus*

<b>6oz Fillet</b>	26.5
<b>10oz Fillet</b>	32.5
<b>8oz Sirloin</b>	24.5
<b>12oz Sirloin</b>	28.5
<b>Buttermilk Chicken Breast Cutlet</b>	20.5

## Pasta

<b>Pear &amp; Ricotta Focchi</b> , sticky pears, walnuts, smoked olive oil	15
<b>Lobster Linguine</b> , lobster, tomato tarare, citrus oil, hint of chilli	21.5
<b>Penne Caprese</b> , fresh tomato, torn mozzarella, basil coulis	15

## House Specials

<b>Lemon &amp; Lime Chicken</b> , roast sweet potato, exotic fruit salsa, rice	18.5
<b>Tempura Seabass</b> , Asian mushies, chilli lime fries	23.5
<b>Thai Green Curry</b> , veg/chicken/ prawn, rice	17/18/22
<b>Duck Plate</b> , Asian style half duck, confit wings, spring roll, chilli orange glaze, choice of side	25.5
<b>Braised Short Beef Rib</b> , sticky jus, house fries, choice of side	21.5
<b>Grilled Whitefish</b> , masala chickpea & cauliflower chutney, choice of side	MP
<b>Wok Tossed Chicken/ Surf &amp; Turf</b> , rice	20/25.5
<b>Teriyaki Chicken</b> , Asian greens, warm spiced noodles	20

## Super Salads

<b>Celery, Apple, Blueberry</b> , wild rocket, candied walnuts, pomegranate emulsion - Add lemon chicken	15 20
<b>Sweet &amp; Pickled Stonefruit</b> , peaches & plums, serrano ham, maple mustard aioli, mozzarella cherries	15
<b>Prawn Panzanella</b> , olive, tomato, chilli, toasted croutons, baby spinach, almond milk vinaigrette	18
<b>Asian 3 Bean &amp; Green</b> , sweet cashews, wasabi dressing - Add teriyaki chicken	15 20

## Pizza Parlour

GF & Vegan available on request

<b>Pepperoni</b> , oregano, mushroom, spinach	16
<b>Bianca</b> , goats cheese, heritage potato, tender stem, chilli, on a crisp garlic base	15
<b>Margarita</b> , tomato, mozzarella, basil	14
<b>Beef 'n' Beet</b> , beef fillet, rocket, beetroot, blue cheese, truffle essence	17
<b>BBQ Duck</b> , pepperbelle peppers, cress, crispy onion, hoisin sauce glaze	17

## Cheeky Bit on the Side

All 4

Aioli Fries	
Seasoned Fries	Wasabi & Sesame Greens
Tempura Tarragon Onions	Garden Bowl
Herby Wonkys	Onions & Shrooms
Asian Mushy Peas	Sweet Potato Fries
Half Fries / Half Rice +1.5	Extra house dips 1