

THE CENTRAL
bars
restaurants
unique party rooms

A LA CARTE MENU

STARTS / SMALLS

SPINACH & GOATS CHEESE SALAD € 8.5

cherry tomato, whole almonds
& honey mustard dressing

PANKO CRUMBED CALAMARI € 8.5

Atlantic squid rings, sweet chilli dip

BEEF 'N' BEET SALAD € 12

fillet beef medallions, wild rocket,
beetroot waffle, Cashel Blue, truffle essence

ASIAN DUCK KNUCKLES € 9.5

crispy hoisin duck, wasabi & sesame
coating

BAKED CAMEMBERT € 14

walnut rye bread, fig compote (to share)

CHICKEN WINGS € 10 / € 14

tossed in house glaze with celery salt
or blue cheese dip

CHICKEN SATAY € 9.5

skewered Irish chicken, Jimi's peanut sauce

LOADED WONKIES € 8

crisp baby potatoes, smoked bacon &
cheese, crème fraiche

BLACK PUDDING BON BON € 8.5

Clonakilty pudding, crisp panko crumb,
sweet potato purée

GOATS CHEESE BRUSCHETTA € 7.5

pea butter, smoked olive oil

GARLIC CIABATTA € 5

house ciabatta

HOUSE SPECIALS

LEMON & LIME CHICKEN € 19

roast sweet potato, exotic fruit salsa, rice

THAI CURRY € 19 / € 17.5 / € 20

Chicken / Veg / Prawn

ROAST HALF DUCK € 22

Asian fruit salad, hoisin glaze

BRAISED BEEF RIB € 21.5

stricky jus, mash, choice of side

WOK TOSSED CHICKEN € 19

with rice

THAI BEEF NOODLES € 21.5

wok fried chilli beef, Asian veg & noodles

CHICKEN SUPREME € 17.5

champ, choice of sauce

FRESH FISH

GRILLED SEA BASS € 23.5

potato rosti, pea butter, greens

FISH 'N' CHIPS € 18

light beer battered fresh fillet, mushy peas,
chunky chips, tartare sauce & lemon

TERIYAKI SALMON € 19

wok tossed veg, rice duo
(plain salmon available)

POLAR PRAWNS € 20

spiced Argentinian giant prawns, cumin
chorizo butter on Nordic flat bread
choice of side

MASALA MONKFISH BROCHETTE € 23.5

masala spiced monkfish kebab,
bed of Asian fried rice

PASTA

PEAR & RICOTTA FIOCCHI € 16

three cheese & walnut pasta with
caramelised pear

PRAWN LINGUINE € 19

prawn, tomato tartare, citrus oil, hint of chilli

CHICKEN FETTUCCINE € 17.5

hint of chilli, light cream sauce

FROM THE GRILL

100% Irish Beef, Locally Sourced & Chargrilled
cooked to your liking with fries, grilled baby
greens & choice of garlic butter, brandy
peppercorn or wild mushroom sauce

80Z FILLET €28.5
120Z SIRLOIN €28

STEAK SAMBO €22
sirloin steak, Cashel Blue cheese, baby
rocket & Granny Mary's red onion jam, fries

CENTRAL CLASSIC BURGER €18.5
100% Irish beef patty with crisp baby
gems, beefsteak tomato, braised onion,
bacon & Vintage Dubliner, fries

CAJUN CHICKEN BURGER €18.5
cucumber relish, tomato confit, house
fries (plain chicken available)

VEGGIE BURGER €16.5
blend of pea, bean and rice protein,
garnished with sweet carrot, beetroot &
micro salad, sweet potato fries

SIDES - €3

STEAMED GARLIC GREENS

GARDEN SALAD

MASH

SAUTÉ ONIONS

TEMPURA ONIONS

HALF/HALF (+1.5)

SALADS

HOUSE CAESAR
crisp baby gem, house dressing, bacon
bits, parmesan & crouton crunch
- add **cajun / plain salmon**
- add **grilled chicken** €18

LOBSTER SALAD €25
sweet lobster, sundried tomato,
pomegranate seeds.

GOATS CHEESE €16.5
fig, walnut, apple, baby spinach, honey
mustard vinaigrette

PIZZA PARLOUR

GF & VEGAN
AVAILABLE ON REQUEST

PEPPERONI €16
oregano, mushroom, spinach

BIANCA €15
goats cheese, heritage potato, tender stem,
chilli, on a crisp garlic base

MARGARITA €14
tomato, mozzarella, basil

PARMA HAM €17
parma ham, rocket, mozzarella on a crisp
garlic base

BBQ DUCK €17
pepperbelle peppers, cress, crispy onion,
hoisin sauce glaze



CHIP SHOP



All served seasoned, with our speciality sea salts.

TRIPLE COOKED / HOUSE SKINNY / SWEET POTATO / PARMESAN / GARLIC PESTO / CHILLI SMOKED

Choose 1 side: HOUSE KETCHUP / AIOLI / MAYO / KETCHUP /-BOURBON BBQ

ALL €5

PLEASE INFORM US OF ANY ALLERGIES. WE WILL ALWAYS ENDEAVOUR TO CREATE ALLERGY FREE MEALS WHEN REQUESTED,
HOWEVER WHILST EVERY EFFORT IS MADE TO PREVENT CROSS CONTAMINATION OF ALLERGENS,
ALL OUR FOODS ARE PRODUCED IN AN ENVIRONMENT WHERE ALL ALLERGENS ARE HANDLED.