

lunch



salads AND sandwiches

Free Range Chicken & Baby Rocket €13.95 C
Parmesan, toasted almonds, sesame seeds, tomato, dried cranberries

Superfood salad €13.50 (Add Chicken €4.50) C
Grilled Halloumi, pickled & roasted beets, quinoa, pine nuts, asparagus & rocket

Marinated Prawns with Chilly, Lime & Garlic €14.60 C
Aioli, wine tomato, fennel, cucumber & ruby grapefruit

4oz Striploin Steak Sandwich €12.95 CA
Sautéed mushroom & onion, homemade smoked ketchup, fries

Ham & Cheese Sandwich €10.95 CA
Applewood smoked creamy Cheddar, home baked Ham, red onion confit & fries

€11 Euro Special
Please ask your server for today's Special

Soup of the Day €6.95 CA
Homemade Soup with our Guinness bread

Smoked Irish Salmon €11.50 CA
Herb cream cheese with crab meat, apple, avocado, ruby grapefruit, fennel, cucumber, potato bread
(Supplement with 2/3 course menu €2.00)

Chicken & Duck Liver Parfait €8.90 CA
Cranberry & Port sauce, sour dough toast

Pan Fried Monk Fish €11.50 CA
Boudin noir, red pepper coulis, candied hazelnuts & crispy pancetta
(Supplement with 2/3 course menu €2.00)

Wild Mushroom & Barley Risotto €8.90
Parmesan, spring onion, pine nuts & truffle oil

Pan Fried Fillet of Mackerel €8.90 C
Asparagus, fennel, warm baby potato & fresh herbs salad

Goats Cheese Bruleé €9.50 CA
Raspberry coulis, trio of beetroots & sour dough toast

Goose Croquette €9.30
Confit of Goose, black pudding crumb, apple and braised red cabbage

starters



2 COURSE LUNCH

€22.95

3 COURSE LUNCH

€26.95

You may change one of the courses for glass of our house wine.

10% OFF TAKEAWAY

Prebook or order lunch & get 10% off menu price

Takeaway

FREE BLACK COFFEE WITH LUNCH



VEGETARIAN MENU AVAILABLE
Please ask your server

bookings:

(01) 667 4446

info@girlandthegooserestaurant.ie

C Coeliac Friendly Option. **CA** Coeliac Adaptable Option.
ALLERGY ADVICE: Before placing your order please inform your waiter if you or a person in your party has a food allergy. Menu with allergens available on request.
Due to time constraints during busy periods of service, 1 bill will be issued per table of 4 & more.

Fillet of Wild Atlantic Hake €19.95 CA
Homemade pumpkin & basil gnocchi, shrimps, broccoli & asparagus

12h slow cooked Pork Belly €18.95 C
Apple & vanilla puree, braised cabbage, rosemary & red wine jus, fondant potato

Stuffed Irish Organic Salmon Darne €20.50 C
Parsley stuffing, courgette, fennel, sauce Vierge & chive mash

Black Angus 8 OZ Fillet Steak or 10 OZ Striploin €27.95 C (Available on the Stone)
Sautéed mushroom, onion, watercress & walnuts, butter Cafe de Paris or pepper sauce, smoky chunky chips
(Supplement with 2/3 course menu €10.00)

Braised Irish Beef & Guinness Pie €17.50
Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli & cheese

Stuffed Organic Chicken Supreme €19.50 C
Red Pepper & Bellota Chorizo Stuffing, Baby Carrots, Asparagus, Tarragon Cream & Potato Fondant

Slow Cooked Lamb Shank €21.95 CA
Carrot, pea, celeriac, lardons, rich gravy, homemade potato & smoked bacon strudel

Homemade Steak Burger €16.50 CA
with sweet & sour peppers, portobello mushroom, applewood smoked cheddar, pancetta, smoked ketchup & fries

main

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