



STARTERS

Soup of the Day €7.00

Served with Guinness Brown Bread.
Allergens: 1.7.9

Seafood Chowder €14.00

Fresh Cod, Smoked Haddock, Salmon,
Gambas, Mussels, Creamy Vegetable Velouté.
Allergens: 1.2.4.7.9.14

Teeling Whiskey Cured Salmon €12.50

Cauliflower Puree, Beetroot, Wasabi Caviar,
Crusty Bread.
Allergen: 1.4.7

Gambas in Chilli & Garlic €14.50

Sautéed Gambas in Garlic & Chilli,
Extra Virgin Olive Oil, Crusty Bread.
Allergens: 1.2.

Duck Liver Pate €12.50

Toasted Brioche, Truffle Vinegar, Fig Chutney.
Allergen: 3.7.9

Caesar Salad €12.00

Baby Gem Lettuce, Crispy Pancetta,
Herb Croutons, Sun-dried Tomatoes, Aged
Parmesan Cheese.
Allergens: 1.3.7.10

Add Chicken €4.00

Charcuterie Board €16.00

Cured Meat Selection:
Parma Ham, Saucisson Label Rouge, Nduja,
Blue Cheese, Smoked Carrigaline, Brie,
Sun-dried tomatoes, Sheridan's Mixed Seed
Crackers.
Allergens: 1.3.7.10.11

MAINS

Home-made Chicken Tenters €16.50

Marinated & Panko Crumbed Chicken Strips,
Served with Mixed Leaves, Chipotle Aioli
& Hand-cut Fries.
Allergens: 1.3.6.7.9.10

Beer Battered Haddock €19.00

Fillet of Haddock in a Light Beer
Batter, Hand-cut Fries, Lemon Wedge &
Tartare Sauce.
Allergens: 3.4.6.7.9.10

Wild Mushroom Tagliatelle €16.50

Wild Mushroom, White Wine Cream Sauce,
Garden Peas, Aged Parmesan, Truffle Oil infusion.
Allergen: 1.3.7.9

Market Fish of The Day Market price

Ask your server for details

Allergens: 2.4.7.14

9oz Beef Burger €19.00

Brioche Bun, Truffle Mayo, Salad, Tomato,
Aged Dubliner Cheddar, Pickles, Pancetta,
Hand-cut Fries.
Allergens: 1.3.6.7.10

28 Days Dry Aged 10oz 'New York' Hereford Striploin €34.00

Sautéed Mushrooms, Hand Cut Fries,
Choose Between: Peppercorn Sauce,
Garlic Butter or Blue Cheese Segments
accompany your Steak.
Allergens: 1.3.6.7.9.12

28 Days Dry Aged 8oz Hereford Ribeye Steak €35.00

Sautéed Mushrooms, Hand Cut Fries,
Choose Between: Peppercorn Sauce,
Garlic Butter or Blue Cheese Segments
to accompany your Steak.
Allergens: 1.3.6.7.9.12

Create a Surf and Turf by adding Gambas to your Steak €7.00

Slow-braised Short Rib of Beef €25.00

Truffle Mash Potatoes, Honey & Thyme
Roast, Baby Heirloom Vegetables, Red Wine
Jus Reduction.
Allergens: 7.9.

Tenters Gastro Pie Range €13.50

Served with Side Salad
Daily Special - Please ask our Tenters Team
to see which Pie is available today

SIDES

Truffle & Parmesan Fries €6.50

Hand-cut Fries €4.95

Side Salad €4.95

Seasonal Greens €4.95

Onion Rings €4.95

1. Cereal gluten (wheat)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans

7. Milk
8a. Walnuts
8b. Pine Nuts
8c. Almonds
8d. Cashew nuts
9. Celery

10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide/sulphites
13. Lupin
14. Molluscs & Clams

Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross Allergensamination. Where possible, we use Irish ingredients and support local suppliers. Our Beef and Pork is sourced locally, from FX Buckley. Our Seafood is supplied by Wrights of Marino.