



ALL DAY MENU

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

Sautéed Gambas €15.50

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

Smoked Duck & Goat's Cheese €14.50

Watercress Salad, Beetroot Purée, Orange Gel, Crumbled 'Ardsallagh' Goat's Cheese
Allergens: 7

Caesar Salad €13.00

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

Add Chicken €4.00

Charcuterie Board €19.00

Selection of Cured Meats & Cheeses:
Parma Ham, Milano Salami, Saucisson 'Label Rouge', 'Cashel' Blue Cheese, Smoked 'Gubeen', French Brie, Mediterranean Marinated Vegetables, 'Sheridan's' Mixed Seed Crackers
Allergens: 1.7.10.11

MAINS

Home-made Chicken Tenters €17.50

Marinated & Panko Crumbed Chicken Strips, Served with Mixed Leaves, Chipotle Aioli & Hand-cut Fries
Allergens: 1.3.7.9.10

Beer Battered Haddock €19.50

Fillet of Haddock in a Light Beer Batter, Hand-cut Fries, Lemon Wedge & Tartare Sauce
Allergens: 3.4.7.9.10

Pesto Linguine €18.50

Garden Peas, Sun-dried Cherry Tomatoes, Olives, Grilled Artichokes, Aged Parmesan
Allergen: 1.3.7

Market Fish of The Day

Ask your server for details
Allergens: 2.4.7.14

9oz 'Hereford' Irish Beef Burger €20.00

Brioche Bun, House Sauce, Caramelized Red Onion, Lettuce, Tomato, 'Monterey Jack' Cheese, Hand-cut Fries.
Allergens: 1.3.7.9.10

Add Pancetta €1.00

'New York' Striploin Steak €36.00

10oz, 28 Day, Dry-aged 'Hereford' Beef Hand-cut Fries
Choose Between: Peppercorn Sauce, Garlic Butter or Blue Cheese Segments to accompany your Steak
Allergens: 1.7.9.12

Surf & Turf: Add Gambas €7.00

'Tomahawk' Steak €44.50

14oz, 28 Day, Salt-aged, 'Hereford' Beef Sautéed Baby Vegetables, Hand-cut Fries, Choose Between: Peppercorn Sauce, Garlic Butter or Blue Cheese Segments to accompany your Steak
Allergens: 7.9.12

Surf & Turf: Add Gambas €7.00

Rack of 'Irish' Lamb €39.00

Herb-crust Rack of Lamb, Gratin Potatoes, Squash Purée, Baby Vegetables, Rosemary Red Wine Jus
Allergens: 7.9.12

Tenters Gastro Pie Range €17.50

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

SIDES

Truffle & Parmesan Fries €6.50

Allergens: 7

Onion Rings €5.95

Allergens: 1 (barley)

Hand-cut Fries €4.95

Side Salad €4.95

Seasonal Greens €5.95

Allergens: 7

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 Allergen cross contamination. Where possible, we use Irish ingredients and support local suppliers. Our Beef and Pork is sourced locally, from FX Buckley's. Our Seafood is supplied by Wrights of Marino.