

# LUNCH MENU

TENTERS  
— GASTROPUB —

12 P M - 2 : 3 0 P M

**Seafood Chowder** €13  
Fresh Cod, Smoked Haddock, Salmon, Gambas, Mussels, Creamy Velouté, Homemade Brown Soda Bread  
Cont: 1.2.4.7.9.12.14

**Roast Parsnip, Mushroom and Tarragon Soup with Brown Soda Bread** €9.50  
Cont: 1.7.9

**Burrata Salad** €14.50  
Creamy burrata served with mixed green leaves, heirloom tomatoes, pickled red onions, and sun-dried tomatoes, served with toasted baguette pumpkin seeds oil infusion  
Cont: 1.3.7.10 | **Add Parma Ham €5**

**Goats Cheese Salad** €14.50  
Mixed Leaves, Roasted Beetroot, Creamy Caramelized Goats Cheese, Balsamic Vinegar, Cherry Tomatoes, Squash with Toasted Mixed Seeds  
Cont: 7.12 | **Add Chicken €5**

**NY Pastrami Sandwich** €14  
Pastrami, Sauerkraut, Swiss Cheese, Pickled Onion, Russian Dressing On Toasted Sour Dough. Served With Mixed Leaves Salad  
Cont: 1a.1b.3.7.12 | **+Mug of Chowder €5 | +Mug of Soup €4**

**Roast Chicken Focaccia** €13.50  
Chicken, Basil and Sundried Tomato Tapenade, Monterey Jack Cheese, on Toasted Artisan Focaccia, Served With Mixed Leaves Salad  
Cont: 1a.3.7.12 | **+Mug of Chowder €5 | +Mug of Soup €4**

**'FX Buckley' Butchers Beef Burger** €23  
Brioche Bun, House Sauce, Caramelized Red Onion, Lettuce, Tomato, Monterey Jack Cheese, Hand-cut Fries  
Cont: 1.7.9.10.12 | **Add Bacon €2.50**

**Beer Battered Fish & Chips (GF)** €23  
Gluten Free Beer Battered Cod, Hand-cut Fries, Lemon Wedge, Tartare Sauce  
Cont: 3.4.7.10

**Wild Garlic Linguini (V)** €23  
Linguini With Spring Peas And Heirloom Tomatoes In A Parmesan And Wild Garlic Velouté, Finished With Lemon And Herb Gremolata  
cont: 1a.3.7.9.12

## SIDES

**Hand Cut Fries (V) (GF)** €6.50

**Mac 'N' Cheese (V)** €7.50  
Cont: 1.3.7.10

**Mixed Leaf Side Salad (V)** €6.50  
Cont: 12

## DESSERTS

€9.50

**Homemade Chocolate Brownie (GF)**  
Teeling Whiskey Ice Cream  
Cont: 3.6.7

**Eton Mess (GF)**  
Pineapple And Mango  
Compote, Cream, Meringue.  
Cont: 3.7

**Irish Ice-cream Selection (3sc) (GF)**  
Cont: 7

1. Gluten - 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 1e Spelt, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts - 8a Almond, 8b Hazelnut, 8c Walnut, 8d Cashew, 8e Pecan, 8f Brazil Nut, 8g Pistachio, 8h Macadamia, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphites / Sulphur Dioxide, 13. Lupin, 14. Molluscs  
(V) - Vegetarian | (Vg) - Vegan | (GF) - Gluten Free

A 10% service charge applies to tables of 10 or more. Please inform your server of any allergies before ordering, as we use several allergens in our kitchen. Despite our best efforts to prevent cross-contamination, risks may still occur. We prioritize Irish ingredients and support local suppliers; our beef is 100% Irish. Please note that we do not split checks, but we can accommodate separate checks if informed in advance.

# DINNER MENU

17.00 - 21.30 PM

TENTERS  
GASTROPUB

## STARTERS

- Seafood Chowder** €13  
Fresh Cod, Smoked Haddock, Salmon, Gambas, Mussels, Creamy Velouté, Homemade Brown Soda Bread  
Cont: 1.2.4.7.9.12.14
- Wild Mushroom & Goat's Cheese Tart** €12  
Crisp Buttery Tart Filled With Sautéed Wild Mushrooms, Caramelised Red Onion, Goat's Cheese And Fig Chutney  
Cont: 1.3.7.12
- Burrata Salad** €13.50  
Creamy Burrata Served With Mixed Green Leaves, Heirloom Tomatoes, Pickled Red Onions, And Sun-Dried Tomatoes, Served With Toasted Baguette Pumpkin Seeds Oil Infusion.  
Cont: 1.7.12 | **Add Parma Ham €5**
- Asian Style Chicken Wings** €13.50  
Homemade Asian Style Sauce, Sesame Seeds, Spring Onions  
Cont: 1.6.11
- Sautéed Gambas** €15.50  
Gambas Sautéed In Chilli, Garlic And Parsley-Infused Olive Oil, Served With Toasted Baguette.  
Cont: 1.2.7

## SIDES

- Truffle & Parmesan Fries** (V) €7.50  
Cont: 3.7.10
- Mac 'N' Cheese** (V) €7.50  
Cont: 1.3.7.10
- Herb Roasted Ratte Potatoes** (V) €7.50  
Cont: 7
- Hand Cut Fries** (GF) (V) €6.50
- Mixed Leaf Side Salad** (V) €6.50  
Cont: 12

## MAIN COURSE

- 'FX Buckley' Butchers Beef Burger** €23  
Brioche Bun, House Sauce, Caramelized Red Onion, Lettuce, Tomato, Monterey Jack Cheese, Hand-cut Fries  
Cont: 1.7.9.10.12 | **Add Bacon €2.50**
- 'FX Buckley' 10oz Striploin (GF)** €36  
28-Day Salt Aged 'Hereford' Beef, Green Peppercorn Sauce, Slow-Roasted Mushroom, Cherry Tomatoes.  
Cont: 7.9.12 (2) | **Add Gambas €7**
- Chicken Supreme Chasseur (GF)** €29  
Roasted Chicken Supreme, Served With Horseradish Mashed Potato, Tenderstem Broccoli, Baby Carrot, Glazed Shallots, Rich Mushroom Velouté.  
Cont: 7.9.12
- Beer Battered Fish & Chips (GF)** €23  
Gluten Free Beer Battered Cod, Hand-cut Fries, Lemon Wedge, Tartare Sauce  
Cont: 3.4.7.10
- Pan-fried Organic Salmon Fillet (GF)** €31  
Dill White Wine Velouté, Mussels, Baby Potatoes, Heirloom Tomatoes & Samphire.  
Cont: 4.7.9.12.14
- Wild Garlic Linguini (V)** €23  
Linguini With Spring Peas And Heirloom Tomatoes In A Parmesan And Wild Garlic Velouté, Finished With Lemon And Herb Gremolata  
cont: 1a.3.7.9.12
- Tenters Gastro Pie** €19  
Side Salad or Hand-cut Fries.  
Cont: 1.3.7.9.11.12  
Looking for a **Vegan** Pie? Ask Our Staff!

## NIBBLES

- Smoked Almonds** (V) €7.50  
Cont: 8b
- Verdial Olives** (V) €4.50

## DESSERTS

€9.50

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