

Set MENU €58.00

STARTERS

Seasonal Soup

Served with our brown bread #1,3,7,9

Chicken Liver Pâté

Prune & Armagnac purée, toasted white soda bread #1,3,7,12

Whipped Goats Cheese

Hot honey, bacon, toasted pecans, sourdough bread #1,7,8

Pan Fried Scallops

Butternut squash two ways, capers, parmesan. #4,7,14 (€5 supplement)

Crab and Saffron Risotto

Cooked in a shallot and white wine reduction. #2,4,7,9,10,12,14

Mushroom & Toasted Walnut Pâté (V)

Caramelised red onion chutney, sourdough toast #1,8,12

Carrot, Orange & Avocado Salad (V)

Pumpkin seeds, citrus & Dijon dressing #10,12

Our beef is certified 28 day dry aged Irish Angus Beef

10 oz (283g) Sirloin Steak

#7 (€9 supplement) Braised Pearl Onions - #12 | Sun-dried Tomatoes | Béarnaise Sauce - #3,7,12 or Pepper Sauce - #7,9,10,12

Crispy Slow Roasted Pork Belly

Vermouth jus, cauliflower purée, apple sauce #7,12

Duncannon Monkfish

Sweet soy and balsamic sticky glaze, toasted sesame seeds, mango salsa, Asian roasted potatoes #1,4,6,11,12 (€5 supplement)

Fresh Pan-Fried Cod

Honey, chili, peanut oil and soy broth with seasonal vegetables #1,2,4,5,6,7,9,11,12,13,14

Truffle & Mushroom Tagliatelle

Parmesan, rocket. #1,3,7,9

Apricot-Glazed Confit Duck

Spiced couscous. #1,7,9,12

Blue Cheese Risotto

Walnut, spinach, spring onion. #7,8,9

Chicken Supreme

Chimichurri sauce, roasted vegetables. #7,9,12

Plant-Based Vegan Steak (V)

Mushroom ketchup, charred baby gem #1,9,12

MAINS

DESSERTS

Sticky Toffee Pudding

Warm date sponge, Irish whiskey toffee sauce, vanilla ice-cream. #1,3,7,12

Peach Schnapps Mousse

Toasted brown bread & almond streusel, peach jelly, vanilla ice-cream. #1,3,7,8,12

Miso Chocolate Tart

Crème fraîche #1,3,6,7,8

Warm Honey Roasted Pear

Hazelnut crumb, mascarpone ice-cream, thyme caramel #3,7,8

Irish Cheese Board

Brie, Cheddar, Blue Cheese, spiced chutney, candied walnuts, crackers #1,7,8,12 (€3 supplement)

Allergies: Please make your server aware of any allergens or dietary requirements.

#1 Cereals containing gluten wheat | #1a Barley | #1b Oats | #2 Crustaceans | #3 Eggs | #4 Fish | #5 Peanuts | #6 Soya Beans | #7 Milk | #8 Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds | #12 Sulphur Dioxide | #13 Lupin | #14 Molluscs

Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

We may make occasional changes to our menu in accordance with seasonal availability and market deliveries.

EST. 1957

TROCADERO

DUBLIN



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