

CLIFF TOWNHOUSE

Platters

Seafood Platter (Hot or Cold)

Lobster * Oysters * Prawns * Mussels * Crab Claws
Shrimps * Smoked Salmon * Potted Monkfish
Small 40.00 Large 50.00

Townhouse Special

6 Oysters * Whole Lobster * 6 Dublin Bay Prawns * 8 Tiger Prawns * Bowl of Hot Mussels
Potted Shrimp * Potted Monkfish * Smoked Salmon * 2 Scallops * Ceviche
110.00

Oysters

NATURAL	6	12	COOKED	6	12
Native (September to April)	18.50	36.00	Rockefeller	16.50	29.00
Kelly's (Galway)	14.50	27.95	Spinach, Tarragon, Pernod		
Carlingford (Louth)	14.50	27.95	Grilled	16.50	29.00
Harty's (Waterford)	14.50	27.95	Parmesan, Bacon, Worcestershire		
			Tempura	16.50	29.00
			Chili, Watermelon, Cracked Black Pepper		

Appetisers

Organic Salmon, Smoked	11.95	McGrath's Spiced Beef	9.75	Baby Squid - Stuffed	14.50
Beetroot, Horseradish, Lemon		Rocket, Cheddar, Hazelnuts		Chorizo & Feta, Mussels, Parsley Sauce	
Kelly's Wild Mussels	13.90	Prawns Tempura	14.75	Goat's Cheese and Watercress	11.00
White Wine, Garlic, Parsley		Butter Leaf Lettuce, Honey, Sherry		Roast Fig, Beetroot, Candied Walnut	
Beef Tartare	16.70	Tuna 'Ceviche'	16.00	West Coast Scallops	18.00
Capers, Shallots, Egg Yolk		Watermelon, Chilli, Avocado Ice Cream		Pork Belly, Celeriac Purée, Cider Cream	

Market Fish

Cod - Pan fried	27.50	Fish Pie - Baked	18.00	Whole Seabream - Baked	28.50
Cocktail, Baby Gem, Tomato Whiskey Sauce		Leeks, Potato, White Wine Cream		Vegetable Cocotte	
Fish & Chips - Fried		Black Sole on the Bone - Pan fried	Market Price	Kilkeel Monkfish - en croute	29.00
Tartare Sauce, Mushy Peas		Beurre Noisette		Cauliflower, Capers, Curry	
Haddock	17.95	Whole / Half Irish Native Lobster (Hot or Cold)	Market Price	Halibut, A la Plancha	29.95
Cod	19.25	Salad & Chips		Tiger Prawn, Colcannon with Chive Sauce	

Irish Meat

Fillet of Beef	38.95	John Stone Rib Eye	32.00	Rump of Lamb	28.00
Pommes Anna, Wilted Spinach, Red Wine Jus		Chips, Mixed Leaves, Béarnaise Sauce		Dauphinoise, Confit Garlic, Rosemary	

Sides

Hand Cut Chips	Dauphinoise	Tenderstem Broccoli Hollandaise	All Side Dishes 4.50
Champ	Wilted Spinach with Nutmeg	Townhouse Green Salad	

Our Suppliers

- * La Rousse Foods
- * Kelly's of Galway
- * Harty Oysters of Waterford
- * Redmond Fine Foods
- * Wrights of Marino
- * Shellfish de la Mer
- * Moran's Seafood
- * TJ Crowe Farm, Tipperary
- * Sheridans Cheesemongers
- * McGraths of Lismore
- * Robinson Meats
- * John Stone Beef

FOOD ALLERGENS & INTOLERANCES

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore: **We cannot guarantee that any menu item can be completely free of allergens.** Before you order your food and drinks please speak to your server who will provide the relevant information regarding allergens & intolerances. **Our allergen menu is available upon request.**

The consumption of undercooked (game) or raw foods (oysters) increases the risk of food borne illness particularly for vulnerable groups.

A 12.5% discretionary service charge will be added to the bill of parties of six or more, please delete unless entirely satisfied. Thank you for your custom.

CLIFF TOWNHOUSE

Champagne & Sparkling

	Glass	Bottle
Bellini (Peach or Raspberry)	10.00	
Kir	10.00	
Kir Royale	17.00	
Prosecco Frizzante, Furlan	9.50	39.00
Duval Leroy Brut Réserve	16.00	75.00
Billecart Salmon Brut Réserve		95.00
Bollinger, NV, Special Cuvée		110.00
Charles Heidsieck Rosé Réserve		125.00
Henriot Millésime 2006		135.00
Dom Perignon, Brut, 2006		290.00
Bérêche et Fils, Brut Réserve (Magnum)		290.00

Hot Drinks

COFFEES

Latte/Cappuccino	3.70
Espresso	2.60
Americano	3.20

BLACK TEAS

House Tea A robust blend of full flavoured loose East African teas delivering a satisfying cup of tea	3.20
Earl Grey This Earl Grey is a traditional oriental blend of unsmoked Chinese teas	3.50

GREEN TEAS

China Green P'Oriental This green tea offers a infusion with fresh and floral aroma and a velvety smooth texture	3.70
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INFUSIONS

Peppermint Dried mint leaves with a very fresh and aromatic flavour and smell, makes an excellent summer drink. Caffeine free	3.70
Chamomile Pure chamomile blossoms with a wonderful aromatic, wholesome taste Caffeine free	3.70

Liqueur Coffees

All Liqueur Coffees 8.50

- Irish Coffee
- French Coffee
- Calypso Coffee
- Baileys Coffee
- Baileys Hot Chocolate

Spritz

Gin Spritzers

Berthas Revenge, Cardamom, Star Anise, Apple & Poachers Tonic	13.50
Blackwater No 5, Thyme, Blood Orange Syrup, & Poachers Tonic	13.50
Gunpowder, Pomegranate, Rosemary, Lemon, Juniper Berries & Fever Tree Indian Tonic	13.50
Glendalough Wild Botanical, Fresh Basil, Pineapple, Lime & Fever Tree Elderflower	13.50

Vodka Spritzers

Kalak, Cranberry Jam, Sage, Lime & Fever Tree Indian Tonic	13.50
Dingle Vodka, Yuzu Syrup, Kumquat, Lemon Balm & Club Soda	13.50
Belvedere, Blackberry Puree, Mint, Lemon & Fever Tree Light Tonic	14.00
Ketel One, Rosemary, Griottine Cherry, Lemon, Club Soda	13.50

Cocktails

Raspberry Bellini Chambord, Raspberry Puree, House Prosecco	12.50
Peach Bellini Archers, Peach Puree, House Prosecco	12.50
Townhouse Martini Grey Goose Vodka or Bonac 24 Gin, Noilly Pratt Vermouth, Olive Or Twist	13.50
French Martini Finlandia Grapefruit, Chambord, lemon Juice, Pineapple Juice	17.00
Espresso Martini Kettle one, Disaranno Amaretto, Kahlua, Vanilla Sugar Syrup, Espresso	14.00
Spiced Gin Cup Bombay Sapphire, Lemon Juice, Red Chilli, Fresh Mint, Sugar Syrup, Soda	12.50
Bloody Mary or Bloody Caesar Belvedere Vodka or Gunpowder Gin, Tio Pepe, Sriacha, Worcestershireshire, Clamato Juice, Horseradish, Black Pepper, Crisp Celery	14.00

Wines

By the Glass

WHITE WINE

Chablis, William Fèvre Burgundy, France	13.50
Sauvignon Blanc, Craggy Range Martinborough, New Zealand	12.50
Gentil, Meyer-Fonné Alsace, France	11.00
Grüner Veltliner, Weingut Malat Kremstal, Austria	10.50
Viognier, Château Pesquié Southern Rhône Valley, France	10.00
Pedro Ximenez, Dos Clavales DO Montilla-Moriles, Spain	9.50
Colombard, Les Crouzes Languedoc, France	7.50

RED WINES

Palazzo della Torre, Allegrini Veneto, Italy	13.00
Rioja Crianza, Bodega Luis Cañas Spain	11.00
Château Sainte Marie, Vieilles Vignes Bordeaux Supérieur, France	10.50
Les Garrigues, Domaine Clavel Coteaux du Languedoc, France	10.50
Pinot Noir, Les Volcans Puy de Dôme, France	10.00
Grenache, Guerinda El Máximo Navarra, Spain	8.50
Carignan, Les Crouzes Languedoc, France	7.50

Sherry

By the Glass

NV Fino Electrico 'Fino de Lagar'	5.00
NV Marques de Poley 'Oloroso'	7.50
NV Marques de Poley 'Amontillado'	11.50
NV Marques de Poley 'Cream Pedro Ximenez'	7.50

Irish Craft Beers & Ciders

WICKLOW WOLF BREWING COMPANY, BRAY CO. WICKLOW

Elevation Pale Ale	500ml	4.8% ABV	6.50
India Pale Ale	500ml	6.3% ABV	6.50
American Amber	500ml	4.8% ABV	6.50
Arcadia Kolsch	500ml	4.5% ABV	6.50

MAC IVORS CIDER CO. ARMAGH

Mac Ivor's Medium Cider	500ml	4.5% ABV	6.50
Mac Ivor's Traditional Dry Cider	500ml	5.6% ABV	6.50

Full list of International Premium Beers available upon request

Opening Hours

* Breakfast
7.00 am - 10.00 am

* Lunch
Monday - Sunday
from noon - 2.15pm

* Dinner
Monday - Saturday
from 5.15 pm

* Sunday Lunch
from noon - 4.00pm

* Sunday Dinner
6.00 pm - 8.45 pm