

URCHIN BAR MENU

Light Bites

Charcuterie Board

Bellota, 2014, Manchego Cheese
30.00

Scallops

Ginger Beer, Pickle Ginger
18.00

Prawns Tempura

Butter Leaf Lettuce, Walnut, Honey & Sherry Dressing
14.75

Gambas al Pil Pil

Olive Oil, Garlic, Chilli, Brandy
9.00

Grilled Chorizo

Quail Egg
8.00

Salted Padron Pepper

9.00

Croquettes

Ham, Piquillo Sauce
9.00

Patatas Bravas

Brava Sauce, Garlic Mayo
7.00

Octopus

Potato, Paprika, Olive Oil
16.00

Desserts

Caramelised Lemon Tart

Creme Fraiche, Raspberry Sorbet
10.00

Chocolate Delice

Hazelnuts, Popcorn Ice Cream
10.00

Warm Sheehy's Apple Crumble

Vanilla Ice Cream
10.00

Fresh Oysters

Kelly's (Galway)

Carlingford Lough (Louth)

Harty's (Waterford)

Half Dozen 15.00, Dozen 28.45

Cooked Oysters

Rockefeller

Spinach, Taragon, Pernod

Grilled

Parmesan, Bacon, Worcestershire

Tempura

Chili, Watermelon, Cracked Black Pepper

Half Dozen 17.00, Dozen 29.50

Platters

Seafood Platter

Native Lobster, Oysters, Prawns, Mussels, Crab Claws,
Brown Shrimps, Smoked Salmon and Potted Monkfish

Available hot or cold

Small platter 45.00

Large platter 55.00

Townhouse Special

6 Oysters, Whole Native Lobster, Dublin Bay Prawns,
Pot of Wild Mussels, Potted Shrimp, Irish Crab, Scallops Ceviche,
Smoked Salmon, Potted Monkfish

To share 110.00