

THE TERRACE

KITCHEN & SOCIAL HOUSE

EST 2020

ALL DAY DINING MENU

SNACKS

- Charred sourdough bread** 5
glenilen butter
- Wild mushroom and truffle arancini** 6
green salsa (vegetarian)
- Carlingford oysters** 3.2
mignonette, tabasco each
- Chicken wings** 7
salted caramel and miso, pickled red chilli,
wakame mayonnaise

SMALL

- Burrata** 15
charred nectarine, pickled red onion, sweet and salty
macadamia nuts, sourdough croute, micro basil
- Cured Salmon Tartare** 15
radish, shallot, soda croutes,
coriander, lime crème fraiche
- The Terrace Buddha Bowl** (Vegan) *small 10 Large 12*
citrus ponzu infused red quinoa, edamame, red radish,
spring onion avocado, pomegranate, aduki beans,
almond and chilli dressing.
add charred buttermilk brined chicken €5
- Smoked Haddock fishcake benedict** 14
soft poached egg, dill hollandaise, watercress, green salsa
- Soup of the Day** (vegan) 9
sourdough croutons
- Skeaghanore duck salad** 14
chinese cabbage, hoi sin, mango, chilli, roasted cashew
- Glin farm chicken wings** 13
salted caramel and miso, pickled red chilli,
wakame mayonnaise

SIDES

- Chunky chips** smoked sea salt 6
- Truffle fries** aioli, parmesan
- Crushed new season potatoes** wild garlic butter
- Mini Buddha bowl**
- Pan fried new season parsnips** maple syrup, sage

LARGE

- The Terrace Irish chuck
and brisket Burger** 19
chimichurri mayo, pickled cucumber, crispy shallots
- Cauliflower steak** 17
pistachio, sweet red pepper and spring onion salsa,
baba ghanoush
- The Terrace Fish and chips** 19
tempura lemon sole, chunky chips,
minted mushy peas, tartare sauce
- The Terrace Club sambo** 17
buttermilk cornfed chicken breast, maple glazed bacon,
clongill farm duck egg, baby gem, char grilled sourdough,
sundried tomato mayo
- John Stone sirloin steak 200g** 35
pink peppercorn and horseradish butter,
king brown mushroom, Roscoff onion, watercress salad
- Herb crusted rack of lamb** 34
pea puree, peas, broad beans, lamb jus
- Grilled Kilmore Quay brill fillets** 24
caramelised fennel puree, new season asparagus,
roasted red pepper and spring onion salsa,
crispy mint
- Moules mariniere** *small 12 large 18*
with skinny fries

DESSERTS

- Vegan espresso crème caramel** (Vegan) 11
almond tuile, raspberry
- Baked custard**
rhubarb granita, madeleine
- Wexford strawberries and cream**
- Black forest brulee**

The Terrace Irish Cheese selection 14
smoked Knockanore cheddar, Cashel blue, Durrus,
Ardsallagh, Terrace pear and apricot chutney, grapes,
selection of crackers

*For those with special dietary requirements or allergies
who may wish to know about the food ingredients used,
please ask a member of staff.*

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BEVERAGE MENU

SPARKLING WINE & CHAMPAGNE

Henriot Brut Souverain NV	20	110
France		
Henriot Brut Rosé NV	26	155
France		

Perlage Prosecco Spumante	13	65
Italy		

WHITE WINES

Sommelier's Selection	8	32
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Les Crouzes	8	32
France, Languedoc, Colombard		

Le Bien Aimé	8.5	34
France, Loire, Sauvignon Blanc		

Perlage	9.5	38
Italy, Veneto, Pinot Grigio		

Walnut Block Nutcracker	15.5	62
New Zealand, Marlborough, Chardonnay		

Nelson	12.5	50
New Zealand, Nelson, Pinot Gris		

Bodegas Terras Gauda	16.5	66
Spain, Rias Baixas, Albariño		

Bouchard Père et Fils, Pouilly-Fuissé	18.5	74
France, Burgundy, Chardonnay		

ROSÉ

Château Sainte-Croix	11.5	45
France, Provence, Grenache/Syrah		

RED WINES

Sommelier's Selection	8	32
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Les Crouzes	8	32
France, Languedoc, Old Wine Carignan		

Mooiplaas Estate The Coco	8.5	34
South Africa, Stellenbosch, Merlot		

Santa Cristina Chianti Superiore	9.5	38
Italy, Tuscany, Sangiovese		

Shottesbrooke	10	40
Australia, McLaren Vale, Shiraz		

Renacer Punto Final	10.5	42
Argentina, Mendoza, Malbec		

Luis Cañas Rioja Crianza	11	44
Spain, Rioja, Tempranillo		

The Edge	11.5	46
New Zealand, Martinborough, Pinot Noir		

Dom de Suremain Mercurey	19	75
France, Burgundy, Pinot Noir		

Olivier Ravoire Châteauneuf du Pape	24	96
France, Rhône, Grenache/Syrah		

DRAUGHT BEER & CIDER

Guinness	6.5
Hop House 13	6.5
Smithwicks	6.5
Carlsberg	6.5
Rockshore Lager	6.5
Rockshore Light Lager	6.5
Rockshore Apple Cider	6.5
Brú Brewery IPA	6.5

BOTTLED BEER & CIDER

Heineken	6.5
Peroni Nastro Azzurro	6.5
Eight Degrees Bohemian Lager	6.5
Bulmers Irish Cider	6.5
Heineken 0.0	6

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Sprite	3.5
Fanta Orange	3.5
Fanta Lemon	3.5
Fever Tree Tonic	3.5
Fever Tree Ginger Beer	3.5
Fever Tree Soda	3.5
Fever Tree Ginger Ale	3.5
Fever Tree Light Tonic	3.5
Fever Tree Elderflower Tonic	3.5

Wines by the glass are served using Coravin™ system that allows us to pour wine without pulling the cork in order to preserve the contents for longer.