



VENDRICKS
restaurant & wine bar

EARLY BIRD MENU

AVAILABLE 5PM TO 6.30PM SUNDAY TO FRIDAY
5PM TO 6PM SATURDAY

1 starter, 1 main course and 1 dessert - €30 per person

STARTERS

PANKO CRUMBED CALAMARI 1, 3, 4, 7
SERVED WITH HARISSA AIOLI AND ROCKET SALAD

BRUSCHETTA (V) 1, 3, 7, 8, 10
SERVED WITH ROASTED BRIE, APPLE & HONEY AND AGED BALSAMIC GLAZE

CONFIT DUCK SPRING ROLL 1, 3, 6, 10, 11
SERVED WITH PLUM & CHILLI JAM AND FENNEL & ORANGE SALAD

CHORIZO & BLUE CHEESE CROQUETTES 1, 3, 7, 12
SERVED WITH SRIRACHA AIOLI

MAINS

PAN ROASTED FILLET OF COD (C) 4, 7, 12
SERVED WITH PEA & LEMON RISOTTO AND WHITE WINE VELOUTÉ

SLOW ROASTED PORK BELLY 7, 10, 12
SERVED WITH SNEEM BLACK PUDDING, CARAMELISED APPLE, CREAMED POTATO,
SAUTÉED LEEKS, CIDER & WHOLEGRAIN MUSTARD CREAM SAUCE

THAI GREEN CHICKEN CURRY 7, 8, 13
SERVED WITH STEAMED BASMATI RICE AND GARLIC & CORIANDER NAAN BREAD (C)

WILD MUSHROOM & PEAR RISOTTO (V) 3, 7
IN A CREAMY ITALIAN SAUCE

DESSERTS

CHOCOLATE BROWNIE 1, 3, 7

SERVED WITH PAGANINI VANILLA ICE CREAM AND RICH CHOCOLATE SAUCE

WHITE CHOCOLATE CRÈME BRULÉE 1, 3, 7

SERVED WITH SHORTBREAD BISCUIT

RHUBARB & APPLE CRUMBLE 1, 3, 8

SERVED WITH CRÈME ANGLAISE AND PAGANINI VANILLA ICE CREAM

FLOURLESS CHOCOLATE CAKE 3, 7, 8

SERVED WITH SALTED CARAMEL ICE CREAM AND CHOCOLATE SAUCE (C)

As all primary allergens are present in our kitchens, please inform your server of any dietary requirements.

All our beef is 100% Irish and fully traceable.

(C) = Coeliac (C) = can be modified for a gluten free diet (V) = Vegetarian

Allergens: 1 Cereals 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



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