

DINNER

DAILY 5.30PM

STARTERS

Parma ham, ricotta, peach, basil, toasted bread	€9
Burrata, tomato, nasturtium, croutons	€9
Soup of the day served with Guinness & treacle bread	€6
Ham hock terrine, black pudding scotch egg, rhubarb	€10
Confit salmon, elderflower, cucumber, gin, beetroot	€9
Duck liver parfait, pear & raisin chutney, celeriac & apple slaw, toast	€9
Pan fried scallops, onion, pancetta, grapefruit & hazelnut dressing	€12

MAINS

12oz Rib eye, chips, watercress, pepper sauce	€28
Roast rump of lamb, potato terrine, artichoke, broad bean, tomato, courgette flower	€24
Roast chicken supreme, fondant potato, asparagus, pea, cep cream	€18
28 day dry aged burger, tomato, relish, cheddar, skinny chips	€17
Pan fried hake, broccoli, apple, mussel, prawn, curry sauce	€23
Butter roasted cauliflower, ras el hanout, curry, raisin & almond dressing	€16
Pork belly, sweet potato, apple, radish, pecan	€18

SIDES

Roast cabbage, bacon crumb	€4.50	Creamy mash	€4.50
Tender stem broccoli, chili, almond & lemon	€4.50	Honey & thyme roasted carrot	€4.50
Chips	€4.50	Rocket & parmesan salad	€4.50



Groups of 6+ will include 10% service charge. Here at The Pigeon House we only use quality Irish Beef, Lamb, Chicken & Pork (Higgins Family Butchers). All our Fish and Seafood is supplied by (Kish Fish & Roberts of Dalkey). Food is cooked to order, please allow 20 minutes for food to arrive.

FOR SPECIAL OFFERS & EVENTS
PIGEONHOUSE.IE