

DINNER
Thurs - Sun | 5.30pm - Late

LUNCH
Tues - Fri | 12pm - 4pm



BREAKFAST
Tues - Fri | 9am - 12pm

BRUNCH
Sat & Sun | 10am - 4pm

SMALL PLATES

Nocellara olives	€5	Duck liver parfait, pear and raisin chutney, celeriac remoulade, toasted sourdough	€10
Hummus, dukkah, toasted sourdough	€6	Maple glazed pork belly, pecan, kohlrabi	€10
Smoked almonds	€5	Prawns, chorizo, chilli, garlic, sourdough	€14
Soup of the day served with Guinness and treacle brown bread	€7	Black pudding, hens' egg, apple, mustard dressing	€9
Baked black fig, whipped goats cheese, smoked almonds, honey	€9		

LARGE PLATES

Autumn squash crispy hens' egg, parmesan polenta, cavolo nero, seeds	€17	10oz rib-eye watercress, pepper sauce, chips	€28
Roast cod Beetroot, quinoa, spinach, smoked almonds	€22	28 day, dry aged burger tomato, onion chutney, cheddar, mayo, brioche bun, chips	€17
Confit duck leg braised lentils, morteau sausage, celeriac, hazelnut	€20		

WOOD FIRED PIZZA

Margherita - crushed tomato, mozzarella, fresh basil	€12	Chorizo, crushed tomato, goats cheese, caramelised onion, pinenuts, rocket	€14
Goats cheese, mozzarella, pear, pecan, honey, truffle oil, watercress	€14	Fennel salami, crushed tomato, mozzarella, caramelised onion	€14
Spicy pepperoni, crushed tomato, mozzarella, fresh chilli	€14	Parma ham, crushed tomato, mozzarella, cherry tomato, olives, rocket, parmesan	€15
Rotisserie chicken, mozzarella, sweetcorn, bbq sauce	€14		

ROTISSERIE CHICKEN

Lemon & Thyme Half Roast Chicken €19

Served with chips or sweet potato fries, 1 additional side and 1 dip

Sides	€4	Salads	€7	Sauces & Dips	€2
Coronation slaw		Baby gem & kale Caesar salad, pancetta, semi dried tomato, croutons, parmesan		Piri Piri	
Apple & apricot stuffing		Butterhead & baby gem, avocado, seeds, lemon dressing		Roast chicken gravy	
Chips		Oak leaf, apple, pecan, red cabbage, pomegranate dressing		Caesar	
Sweet potato fries				Roast garlic and herb mayo	
Herb crusted baby potatoes				Smokey chipotle mayo	
Spiced cous cous					

Our chicken is 100% Irish Bord Bia quality approved

DESSERTS

Soft serve ice cream	€5	Salted caramel & chocolate mousse, hazelnut praline crunch	€7
Toppings	€1	Tiramisu	€7
Chocolate Flake // Ferrero Rocher // Butterscotch Sauce		Cheeseboard, pear chutney, sourdough crackers	€12
Apple crumble & soft serve ice cream	€7	Espresso martini, kahlua, espresso, vodka	€9
Vanilla mascarpone cheesecake, berry compote	€7	Affogato, soft serve ice cream and espresso	€5

Groups of 6+ will include 10% service charge.
We work with all 14 allergens on a daily basis, please notify your server if you have any allergies or intolerances.



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