



## APERITIFS

**Glass of Prosecco €8.20**

**Prosecco Royale €9.50**  
Creme de Cassis Topped with Prosecco

**Bellini €9**  
Peach Puree Topped with Prosecco

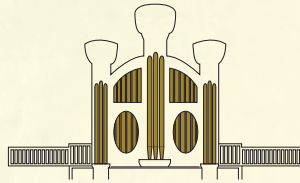
**Mimosa €9**  
Orange Juice Topped with Prosecco

**Campari & Soda €7**  
Campari Topped with Soda & Orange Wedge

**Aperol Spritz €9**  
Aperol Topped with Prosecco & Soda Water  
& Orange Wedge

**Church Style Irish Dingle Gin & Tonic €11.25**  
Served with a Fresh Orange Slice & Mint Sprig

**The Classic Martini**  
Your choice of Spirit (71ml) stirred with Dry Vermouth  
With Absolut Vodka €13  
With Plymouth Gin €13



## COCKTAILS

### **The Church Martini €12.45**

Absolut Vanilla Vodka Shaken with Passion Fruit Purée, Pineapple Juice & Vanilla Infused Sugar Syrup Topped with Prosecco

### **Cosmopolitan €11.45**

Absolut Citron, Triple Sec Shaken with Lime Juice & Cranberry Juice

### **Old Fashioned €12.45**

Woodford Reserve Stirred with Ice & Angostura Bitters, served with Slice of Orange

### **Margarita €12.45**

Altos Silver Tequila Shaken with Cointreau, Fresh Lime Juice & Agave Nectar

### **The Classic Mojito €11.45**

Havana Club 3 Year Old Rum Muddled with Fresh Mint, Lime & Sugar Syrup topped with Soda Water

### **Collins**

Your choice of Spirit Built with Lemon Juice & Sugar Syrup, Topped with Soda

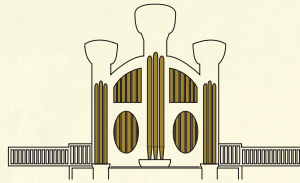
With Plymouth Gin - Tom Collins **€10.45**

With Absolut Vodka - Vodka Collins **€10.45**

With Jameson Whiskey Topped With Ginger Ale- Michael Collins **€9.95**

With Hendricks Gin & Muddled Cucumber - Cucumber Collins **€11.45**

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR SERVER  
10% SERVICE CHARGE ADDED TO TABLES 6+ MINIMUM OF ONE MAIN PER PERSON



## À LA CARTE MENU

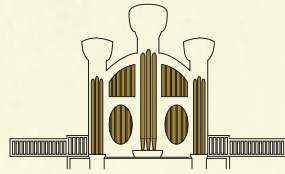
### Starters

<b>Soup of the Day</b>	<b>€6.95</b>
Served with Homemade Brown Bread (1, 2, 15)	
<b>Wild Atlantic Chilli &amp; Garlic Tiger Prawns</b>	<b>€11.95</b>
Served with Sundried Tomato & Oregano Focaccia Bread (1, 2, 3, 7, 14, 15)	
<b>Clonakilty Black Pudding &amp; Crispy Hens Egg</b>	<b>€11.95</b>
With Pancetta & Apple Puree (1, 2, 4, 7, 10, 15, 17, 18)	
<b>Roaring Bay Mussels</b>	<b>€11.95</b>
With White Wine Garlic Sauce & Toasted Focaccia Bread (1, 2, 3, 7, 14, 15)	
<b>Baked Goats Cheese Wrapped in Prosciutto</b>	<b>€11.95</b>
Served with Red Wine & Onion Purée, Baby Leaf & Toasted Bread (2, 9, 7, 14, 15)	
<b>Grape, Raisin &amp; Almond Salad</b>	<b>€10.95</b>
Mixed Leaf Salad, Tender Stem Broccoli, Bacon, Grapes with Mint Tea Infused Raisins, Almonds & Grape Vinegar Dressing (10, 13, 9, 15, 19)	
<b>Confit Duck Leg</b>	<b>€10.95</b>
Slow Cooked Duck Leg with Bean Sprouts & Carrot with a Soy & Honey Emulsion (1, 9, 12, 13)	

#### List Of Allergens:

1- Celery	6- Lupin	11- Peanuts	16- Walnuts
2- Gluten	7- Lactose	12- Sesame seeds	17- Oats
3- Crustaceans	8- Mollusc	13- Soya	18- Barley
4- Eggs	9- Mustard	14- Sulphur dioxide	19- Almonds
5- Fish	10- Nuts	15- Wheat	20- Coconut

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## MAIN COURSES

<b>Prime Irish Fillet Steak (8oz)</b> With Vegetable Ragu stuffed tomato, Turned Potato, Onion Puree & Asparagus wrapped in Parma Ham, Served with Red Wine Jus (1, 7, 9, 13, 14)	<b>€32.95</b>
<b>Prime Sirloin Steak (100z)</b> Served with Herb Mash Potato, Grilled Red Onion, Mushroom Duxelle & Peppercorn Sauce (1, 7, 13, 14)	<b>€30.95</b>
<b>The Church Surf'n'Turf</b> Our Prime Irish Fillet Steak served with Wild Atlantic Prawns, Onion Puree & Asparagus Wrapped in Parma Ham & Served with Chips & your Choice of Peppercorn Sauce or Red Wine Jus (1, 3, 7, 13, 14)	<b>€37.95</b>
<b>Roasted Rack of Slaney Valley Lamb</b> With a Mint Crust Served with Sweet Potato, Carrots, Shredded Lamb Shoulder & Confit Garlic (1, 7, 9, 13, 14, 15)	<b>€28.95</b>
<b>Grilled Cornfed Chicken Supreme</b> Succulent Chicken Breast on the Bone served with Potato Lyonnaise, Spring Onion, Red Pepper with a Garlic & Jameson Sauce (1, 7, 13, 14)	<b>€22.95</b>
<b>Grilled Fillet of Salmon</b> Fillet of Salmon served with Potato Rosti, Roasted Courgettes, Sundried Tomato Oil & Cream & Black Roe Sauce (3, 5, 7, 13)	<b>€25.95</b>
<b>Braised Wicklow Lamb Pie</b> Grass Fed Wicklow Lamb, Slow Braised, Topped with Flaky Puff Pastry & served with Mash Potato & Vegetables (1, 2, 4, 7, 13, 15)	<b>€20.95</b>
<b>Baked Fillet of Hake</b> Baked Fillet of Hake, Broad Beans, Mash Potato, served with a Cauliflower Vanilla Purée & Rocket Emulsion (5, 7, 13)	<b>€25.95</b>
<b>Baked Gnocchi Casserole</b> Baked Gnocchi served with a Pepper & Red Onion Stew (1, 2, 4, 7, 13, 15)	<b>€19.95</b>
<b>Buckwheat, Garden Pea &amp; Prosciutto Baby Leaf Salad</b> Buckwheat, Garden Pea & Prosciutto Salad with Chickpeas, Shaved Parmesan & Roasted Sweet Potato with Sliced Radish Mix with a Gin & Sherry Vinegar Dressing (7, 9, 13, 14)	<b>€18.95</b>

### Sides Dishes | €3.50 each

Selection of Vegetables | Sautéed Onions | Sautéed Mushrooms  
Sautéed Garlic Potatoes | Chips | Side Salad

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## À LA CARTE MENU

**All Desserts €6.95**

### **Melt in the Middle Chocolate Fondant**

Served with Vanilla Bean Ice-Cream

(2, 4, 7, 15)

### **Crème Brulee of the Week**

Served with Handmade Shortbread Biscuit

(4, 7)

### **Warm Irish Apple Crumble**

Served with Vanilla Bean Ice-Cream & Chantilly Cream

(2, 7, 14, 15)

### **Warm Chocolate & Cherry Brownie**

Served with Vanilla Bean Ice-Cream & Dark Chocolate Sauce

(4, 7, 19)

### **Baileys Irish Cream Cheesecake**

Served with Honeycomb & White Chocolate Shavings

(2, 4, 7, 14, 15)

### **Selection of Irish Ice-Cream**

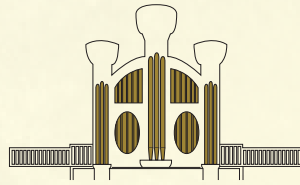
Served in a Brandy Snap Basket

(2, 4, 7, 15, 19)

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## AFTER DINNER DRINKS

### **Sloe Road to Galway €10.95**

Plymouth Sloe Gin, Elderflower Liquor, Micil Poitin, Lime Juice, Sugar Syrup, Cranberry Juice & Egg White all shaken together & topped with Fresh Raspberry & Blackberry.

### **Espresso Martini €11.95**

Our new aged coffee cocktail, if you have ever had a Kinder Bueno you will love this. Absolut Vanilla, Frangelico Hazelnut Liqueur & a splash of Vanilla Essence shaken together with a shot of freshly Ground Espresso Coffee.

### **The Church Martini €11.95**

Our Special House Martini. Absolut Vanilla shaken with Passion Fruit Purée, Pineapple Juice & Vanilla Infused Sugar Syrup & served with a shot of Sparkling Prosecco.

**Ask about our Cocktail of the Week**

## DIGESTIF

<b>Nobel One Semillion 75ml</b>	<b>€8.95</b>
<b>Muscat De Beaumes De Venise 75ml</b>	<b>€7.95</b>
<b>Warre's Lbv Port</b>	<b>€6.95</b>
<b>Warre's Otima 10 Year Tawny Port</b>	<b>€7.95</b>
<b>Sweet Agnes Riesling</b>	<b>€6.00</b>
<b>San Leonardo Grapa Stravecchia</b>	<b>€6.10</b>
<b>Limoncello</b>	<b>€6.10</b>

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