

EVENING MENU

STARTERS

HOWTH PIER SEAFOOD CHOWDER	Guinness bread	€14
SOUP DU JOUR	Wheaten penny loaf	€10
HOT & SPICY BUFFALO CHICKEN WINGS	Cashel blue cheese dip	€12
SUPERFOOD SALAD	Quinoa, bulgur wheat, blueberries, French beans, curried cauliflower, pomegranate seeds, vinaigrette	€14
HOUSE CAESAR SALAD	Smoked pancetta, rosemary croutons, shaved parmesan	€14
Add to your choice of salad:		
	Tiger prawns	€8
	Avocado	€6
	Grilled chicken	€7
	Toons Bridge halloumi	€6
ROAST BREAST OF BARBARY DUCK SALAD	Mango, cucumber, red onion, red chilli, pomegranate seeds, toasted sesame dressing	€16
BLUEFIN TUNA NIÇOISE SALAD	Green beans, cherry tomatoes, Kalamata olives, quail eggs, new potatoes, classic Dijon vinaigrette	€16

MAINS

CHARGRILLED SPATCHCOCK CHICKEN	Herb fritter, kale, baby carrot, onion gravy, creamed potatoes	€29
FILLET OF ATLANTIC STONE BASS TAGLIATELLE	Howth clams, spinach, moilee sauce	€30
CHARGRILLED 100Z AGED SIRLOIN STEAK	Pommes pont-neuf, peppercorn, or bearnaise sauce	€38
CHARGRILLED 100Z AGED RIBEYE STEAK	Pommes pont-neuf, peppercorn, or bearnaise sauce	€39
SHEPHERD'S PIE	Creamy parmesan mashed potato, baby vegetables	€30
RADISSON DRY-AGED BEEF BURGER	Dubliner cheddar, onion Lyonnaise, honey roasted garlic mayonnaise, served on a brioche bun	€24
TEMPURA ATLANTIC COD	Crushed mint garden peas, tartare sauce, French fries	€22
HOISIN & LIGHT SOYA SALMON FILLET	Asian spiced egg noodle, mixed vegetable stir fry, sesame oil, sweet chilli sauce	€24
CHICKEN TIKKA MASALA	Basmati rice, poppadum, raita, chutney	€26
SLOW COOKED IRISH CONNEMARA LAMB STEW	Creamy mash, warm crusty sourdough	€31
GARDEN PEA & BROADBEAN RISOTTO	Classic Italian risotto, mushroom & shaved Parmesan cheese	€21
VEGETABLE KORMA	Basmati rice, poppadom, raita, chutney	€20
PIRI PIRI PRAWN LINGUINE	Roasted red peppers, cherry tomatoes, garlic, fresh herbs, Parmesan cheese, chargrilled sourdough bread ...	€20

PIZZA

THE CARNIVORE	Smoked bacon, baked ham, pepperoni, chorizo	€20
THE OLD RELIABLE	Tomato, mozzarella, rocket	€16
THE HERBIVORE	Sundried tomatoes, red peppers, red onions, black olives, rocket	€17
THE CHICAGO SUPREME	Baked ham, pepperoni, mushrooms, peppers	€18
TUSCAN CHICKEN	Herby chicken, red peppers, red onion, basil pesto	€19

COLLAGE

THE
LOUNGE

THE
GREEN ROOM

EVENING MENU

PLANT-BASED

STARTER

SOUP DU JOUR Wheaten penny loaf	€10
SUPER FOOD SALAD Quinoa, bulgur wheat, blueberries, french bean, curried cauliflower, pomegranate seeds, vinaigrette	€14

MAIN COURSE

VEGAN CHICK'N BURGER Beetroot bun, crispy fries, Ballymaloe relish	€22
VEGETABLE KORMA Basmati rice, poppadom, chutney	€20

DESSERT

Chocolate & orange pudding	€11
Raspberry sorbet	€11
Caramel apple pie	€11

SIDES

Mac and Cheese	€7
Sauteed onions and mushrooms	€7
Creamed spinach	€7
Creamed potatoes	€7
Sweet potato fries	€6
Skinny fries	€6
French beans, confit shallots	€6
Mixed leaf salad	€5

DESSERTS

INDULGENT CHOCOLATE FONDANT	€10
Blood orange sorbet	
LEMON MERINGUE PIE	€9
Raspberry sorbet	
BAILEYS CHEESECAKE	€9
Salted caramel sauce	
CLASSIC APPLE & CINNAMON CRUMBLE	€9
Vanilla pod ice-cream	
COOLHULL FARM ICE-CREAM	€8
Vanilla, strawberry, salted caramel, pistachio	

COFFEE

IRISH COFFEE	€9
Freshly brewed coffee, Irish Whiskey & cream	
DON QUIXOTE (SPANISH COFFEE)	€10
Freshly brewed coffee, Rum, Tia Maria, cream	
DUMAS (GRAND FRENCH COFFEE)	€11
Freshly brewed coffee, Hennessy VS, Amaretto, cream	
JAMAICAN COFFEE	€9
Freshly brewed coffee, Spiced Rum, muscovado syrup, cream	

AFTER DINNER DRINKS

LIMONCELLO	€5.80
FERNET BRANCA	€6.00
TEQUILLA ROSE	€5.80
JÄGERMEISTER	€5.80
FIREBALL	€5.80
BABY GUINNESS	€5.80
SAMBUCA	€5.80

Your server is happy to answer any questions you may have about allergens & food intolerance
All our beef & chicken is 100% Irish. All prices are inclusive of taxes.



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enjoying our exclusive member
only benefits today!