



TO START

ORIENTAL BROTH (c)

With Shredded Duck Confit,
Kilmore Crab
& Yakisoba Noodles €7.50

SEAFOOD CHOWDER

Served with Selection of Breads €6.90

PROSCIUTTO AND BUFFALO MOZZORELLA SALAD (c)

Poached Fig, Artichokes and Shaved Aged
Parmesan €10.00

½ DOZ MEYLERS OYSTERS (c)

With our Signature Spicy Style Vinaigrette
€12.00

CRISPY BATTERED PORK SALAD

with Mango, Beansprouts, Pickled Carrots
and Pak Choy with Chilli and
Passion Fruit Dressing
€10.75

PAN SEARED SCALLOPS (c)

With Pulled Duck, Sausage & White Bean
Cassoulet and Sakura Cress €11.50

CORONA STEAMED MUSSELS (c)

Sliced Jalapeno, Vine Tomatoes,
Sea Salt & Garlic Wafers €9.90

BAKED WICKLOW BAUN CHEESE IN A WALNUT CRUST

& FILO PASTRY (v)
With Black Cherries
& Ginger Compote €8.90

MAINS

OVEN BAKED COD

Served with a Croquette of Wexford
Vintage Cheddar, Bacon & Chive, on a bed of Wilted
Greens & Sweet Pickled Beetroot €23.00

'TMT' VEGETARIAN SPECIAL (v)

Changes Daily, please ask
Your Server €18.00

GREEK STYLE LAMB CHOPS & SHISH KEBAB (c)

Baba Ghanoush, Baby Greek Salad & Rosemary
Roasted Potatoes
€24.50 & to Share €39.50

PERSIAN CURRY (v) (c)

Thick Cut Chips, Spicy Naan Bread
& Chupon Salad €18.50
(Chicken Supplement €3.00)

CHEF'S SELECTION OF CONFIT (c)

Silver Hill Duck Leg, Pork Belly, Fondant Potatoes,
Red Cabbage, Baby Pears, Celeriac & Apple Puree
€29.00

PAN FRIED SEA TROUT FILLET

Warm Nicoise Salad, Crispy Quail Egg
& Béarnaise Emulsion €18.50

SLOW COOKED CHICKEN MARSALA

Served with Caramelised Plums,
Shaved Button Mushroom, Chantenay Carrots,
Champ Potatoes €19.50

IBERICO HAM WRAPPED MONKFISH (c)

Served with Artichoke & Anchovy Fritter, Pak Choi,
Sweet Potato Purée and Avocado & Caper Aioli
€25.00

STEAKS FROM THE GRIDDLE

28 DAY MATURED

IRISH HEREFORD (c)

10oz FILLET €32

10oz RIB EYE €28

10oz RUMP €25

Steaks are served with Caramelised Onion Filled
Portobello Mushroom

CHOOSE from

PEPPERCORN SAUCE/ BEARNAISE SAUCE OR
SHAVED TRUFFLE &
SHALLOT REDUCTION JUS

&

DAUPHINOISE POTATOES /FRIES
OR SALAD

SWEET TREATS €6.90 each

RHUBARB & STRAWBERRY ALMOND CRUMBLE TART

With a Rhubarb Jelly Crème Fraiche

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (c)

SUMMER BREAD & BUTTER PUDDING

With Golden Raisins, Apricot Glaze & Hazelnut & Or-
ange Ice-Cream

DARK CHOCOLATE PAVE

With White Chocolate & Lemon Carmeux, Milk Choc-
olate Mousse with Crisp Pearls

'TMT' CHEESEBOARD

Selection of Irish and European Cheese
With House Chutney & Crackers €8.90

ICED MERINGUE TORTE

With 5 Spice Honey Parfait & Roasted Stone Fruits
Compote

SIDES €4.00 each

'TMT' Fries ∞ Creamed Dauphinoise Potato (V)

Fried Onion & Mushroom (V)(C) ∞ Sautéed Baby Spinach with Garlic, Vine Tomatoes and Olive Oil (C)(V)

French Style Peas ∞ Rocket, Cipollini Onion & Pecorino Salad (V)(C) ∞ Broccoli, Bacon & Cheese Gratin

Service charge is not included. We use 100% Irish Beef.

People with nut allergies should be aware that nuts are used in our Kitchen.

(V) & (C) denotes dishes that are coeliac and vegetarian, or that can be adapted.

Please ask your server for more information.

<p>PRIVATE DINING @ SPIRES ROOFTOP RESTAURANT</p> <p>Ideal for Weddings, Birthdays or Corporate Events</p>	<p>TEL: +353 (0)53 9174688 Email: info@thomasmooretavern.ie www.Thomasmooretavern.ie</p>	<p>PRIVATE PARTIES @THE PIANO BAR</p> <p>Party Venue for all Occasions Delicious Finger Food Available</p>
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