



WHAT GARLIC IS TO SALAD, INSANITY IS TO ART

AUGUSTUS SAINT-GAUDENS

STARTERS

Soup of the day (v) €8.50

Homemade soda bread

(Allergens 6 wheat, barley oats, 7, 9, 12)

Salt and Pepper Cauliflower (v) €13

Crisp fried cauliflower, vegan masala aioli,
pomegranate

(Allergens 5 cashew nut, 9, 13)

Sticky BBQ Chicken Wings (To Share) €15

Blue cheese dip, crudités of veg, homemade BBQ sauce

(Allergens 6 wheat, 7, 9, 11, 12, 13)

Smoked Salmon Tasting €15

Compressed cucumber, soda bread, pickled fennel
caper berries

(Allergens 3 salmon, wheat, oats, barley, 7, 9, 11)

Heirloom Beetroot & Goat Cheese Salad (v) €14

Fig, baguettes, rocket leaves, walnut, maple lemon
dressing

(Allergens 5 walnut, 6, wheat, 7, 9, 11, 13)

MAINS

Charlemont Quinoa Salad (v) €14

Roasted butternut squash, sweet potato, caramelised
onion, cashew nuts, spinach and dried cranberry

(Allergens 5 cashew nuts, 9, 13)

Warm Penne Pasta Salad with pesto €16

Add Chicken €5

Beans, cherry tomato, rocket and confit parmesan

(Allergens 6 wheat, 7, 9, 13)

Beer Battered Fish & Chips €22

Wasabi pea puree, tar-tar sauce

(Allergens 3 cod, 6 wheat, 7, 9, 11, 13)

Traditional Chicken Curry €20

Basmati rice, poppadum & raita

(Allergens 5 cashew nut, 6 wheat, 7, 9, 13)

Black Angus Beef Burger €22

Dubliner cheddar, relish, balsamic onion, lettuce,
tomato & fries

(Allergens 6 wheat, 7, 8, 9, 10, 11, 13)

Salmon Niçoise €24

Beans, baby potato, Kalamata olives,
red onion, cherry tomatoes, saffron aioli

(Allergens 3 salmon, 7, 9, 11)

Grilled 8oz Sirloin €32

Gratin potato, beans & shallot, peppercorn sauce

(Allergens 6 wheat, 7, 9, 12, 13)

SIDES

Fries €5

(Allergens 9, 11)

Vegetable bowl €5

(Allergens 7)

Mix leaf salad €5

(Allergens 9, 13)

Steamed rice €5

DESSERTS

Baileys cheese cake €9

(Allergens 6 wheat, 7, 9, 11)

Chocolate and Raspberry dome €9

Berry coulis, chocolate soil

(Allergens 6 wheat, 7, 8, 11)

Pear and almond tart €9

Salted caramel sauce, vanilla ice cream

(Allergens 5 almond, 6 wheat, 7, 9, 11)

Seasonal Pavlova €9

Lemon Chantilly cream, berries

(Allergens 7, 9, 11)

All Beef served on our menu is of Irish origin.

PLEASE NOTIFY A MEMBER OF OUR
TEAM REGARDING ANY
ALLERGIES OR FOOD
INTOLERANCES

allergen index

no1 crustaceans

no2 molluscs

no3 fish

no4 peanuts

no5 nuts (specify nut)

no6 cereal containing gluten

no7 milk/milk products

no8 soya

no9 Sulphur dioxide

no10 sesame seeds

no11 egg

no12 celery and celeriac

no13 mustard

no14 lupin