

STARTERS

White onion, potato & parmesan soup, gremolata & sourdough toast	€7.10
Wye Valley asparagus, crispy polenta, gribiche sauce, hens egg	€10.00
Toonsbridge halloumi, Heirloom tomatoes, Sugar snap pea, goatsbridge trout caviar, black garlic dressing	€9.50
Duck liver parfait, shallot, plum chutney, sourdough toast	€10.95
Mussels, romesco, bonito vinegar, sourdough bread	€9.90
Spiced lamb kofta, warm hummus, pickled cabbage, walnut, wild garlic pesto	€11.00
Yellow Fin tuna tartare, crushed avocado, sesame, pink grapefruit	€12.00

MAINS

Roast cod, romesco, courgette, aubergine	€24.85
Cauliflower steak, tahini dressing, herb salad, pickled leaves, pistachio dukkah	€17.20
Pan fried Monkfish, layered potatoes, cured egg yolk, mussels, prawn bisque, aioli	€24.85
28 day dry aged rib eye steak, carrot puree, purple potatoes and wild garlic	€28.10
Gressingham duck breast, celeriac, radish, muscat grapes	€23.45

SIDE DISHES

Side salad with avoca pickles	€4.50
Roast baby potatoes, garlic aioli	€4.50
French fries & rosemary sea salt	€4.50
Chargrilled broccoli with smoked yoghurt and almonds	€4.50

Dear Customer, we have taken every care to inform you of the allergens in our food. Our allergen booklet is on display for you to review. If you or any of your guests have a food allergy or dietary restriction please speak to your server and our chefs will be happy to accommodate your needs as best they can.

Please note that while we take every care to notify you of the allergen ingredients present in our food, due to the nature of our business, we cannot guarantee that foods will be free from other allergens present in the kitchen environment and surroundings.

NEIGHBOURHOOD THURSDAY MENU

STARTERS

2 Courses €26.05

3 Courses €30.15

White onion, potato & parmesan soup with gremolata & sourdough toast

Spiced lamb kofta with baba ganoush, pickled cabbage, walnut pesto

Toonsbridge halloumi, Heirloom tomatoes, Sugar snap pea, goatsbridge trout caviar, black garlic dressing

Duck liver parfait, shallot, plum chutney, sourdough toast

Mussels with romesco, bonito vinegar and sourdough toast

MAINS

Higgins smoked beef burger, mature cheddar, gherkins, caramelized onion marmalade, french fries, horseradish mayonnaise

Roast cod, romesco, courgette, aubergine

Broccoli, pea & mint halloumi fritter, courgette chilli & herb salad with baba ganoush & pomegranate

Cauliflower steak with tahini dressing, herb salad, pickled leaves and pistachio dukkah

Slow braised chipotle beef, Pico de Gallo Salsa, guacamole, lime crème fraiche, grilled tortilla

SIDE DISHES

Side salad with avoca pickles €4.50

Roast baby potatoes, garlic aioli €4.50

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SALT

11A THE CRESCENT
MONKSTOWN
Co DUBLIN

DESSERT

Irish rhubarb & apple crumble, rhubarb compote, vanilla ice cream	€6.50
Mango, coconut & passionfruit panna cotta, mango sorbet	€6.50
Macadamia, salt caramel & banana parfait, chocolate ganache, toffee popcorn	€6.50
Dark chocolate & hazelnut mousse, dulce de leche praline	€6.50
Orange & almond syrup cake, orange posset, pistachios	€6.50
Trio of Mini Desserts	€10.40
Single Mini dessert Mini panna cotta, mini crumble, mini chocolate mousse	€3.95
Cheese plate with burnt apple puree and oat cracker	€9.95

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