

Surprise Tasting Menu...

Enjoy a 6 Course Surprise Tasting Menu; the entire table must avail of this The Tasting Menu! 50.00

Breads...

Selection of Irish Breads & Dips 1.7pp

Unlimited Still and Sparkling Water...

Still or Sparkling Water 1.5pp

Starters...

Chili and Garlic Prawn Po'Boy with Coriander Pesto, Baby Gem and Dill Salad 11.95

Tomato and Red Pepper Soup with Goats Cheese and Basil Oil 8.5

Suckling Belly of Pig with Piquillo Peppers, Yuzu and Aubergine Compote 10.95

Organic Salmon and Corn Fritters, Jalapenos, Honey and Lemon Aioli 10

Fillet of Beef Carpaccio, Roast Onion Mayo, Truffle Popcorn, Crispy Capers, Pickled Shimeji, Parmesan 11.5

Confit Duck and Barley Risotto Ball, Roast Pumpkin with Orange and Walnut Salad 10.95

Roasted Heritage Carrots, Goats Cheese Bon Bons, Candied Hazelnuts and Pickled Beets 9.50

Grilled Baby Chorizo Sausage, Potato Rosti, Poached Egg, Spiced Yogurt, Salted Peanuts 11

Pig Cheek and Chorizo Nude Dog, Red Pepper Ketchup, Frenchie's Mustard, Sourdough Croutes and Pickles 10.5

#THEPORBURGER 17.95

250g New York Minced Strip, Smashed Chili and Lime Avocado, Red Pepper and Onion Pesto, Smoked Chipotle Mayo on a Soft Brioche Bun

Main Courses...

Pan Fried Hake with Chickpea Paella, Smoked Tarragon Oil and Crispy Capers 24.5

Crispy Pork Belly, Apple Puree, Celeriac Slaw, Crispy Black Pudding and Baby Spinach 22.5

Montgomery Cheddar Polenta Cakes with Arriabata Sauce, Red Pepper Mayonnaise and Mixed Baby leaves 19.95

Corn Fed Chicken Kiev Stuffed with Garlic and Parsley Butter, Truffled Creamed Corn 22.95

Roast Rump of Venison, Glazed Baby Carrots, Wild Mushroom Mayo, Beetroot, Walnut and Blackberry Jus 25

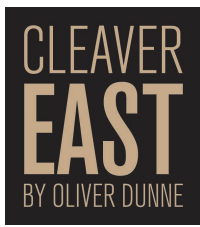
Duck Confit Papperdelle Pasta, Sage Cream, Smoked Duck with Crispy Rocket 22.5

Pan Fried Cod, Sweet Red Pepperade, Smoked Saffron Mayo, Hazelnut and Shrimp Vinaigrette 25

Roast Rump of Wicklow Lamb Stew, Glazed Carrot and Parsnip, Pearl Onions and Red Wine Gravy 24

Beef Cuts @CleverEast...

Please Turn Over To View Our Delicious Beef Menu and Sides...



Beef Cuts...

Rib Eye Beef 250g/9oz Hand Selected Pure Breed Black Angus 26.5
Fed Organic Grains and Hung for 28days

21-Day Fillet 225g/8oz of Herefordshire Beef 32
Grass Fed and Sourced from a Selection of Top Class Farmers from the South Leinster Region

Himalayan Salt Cured **Striploin** 300g/11oz 32.5
Grass Fed and Hung in a Lined Chamber of Himalayan Rock Salt for 40 Days

Sides... €4 Each or 3 for €10

Sweet Potato Fries

Home Cut Chips

Truffle and Parmesan Fries

Garlic Roast Baby Potatoes with Garlic Butter

Rocket and 21-Month Old Reggiano Parmesan Salad, Balsamic Dressing

Beer Battered Onion Rings

Buttered Green Beans

Mashed Potato with Sweet Onion Gravy and Crispy Beef

Heritage Tomato and Basil Salad

Sauteed Mushrooms and Lyonnaise Onions

Creamed Corn with Parmesan and Black Truffle

Desserts...

Clever East Apple Crumble, Butterscotch Sauce and Bourbon Vanilla Ice Cream 7.5

Yogurt and Vanilla Panna Cotta, Passion Fruit Jelly and Honeycomb, Pineapple and Mint 7.5

Chocolate Brownie Sundae, Vanilla and Praline Cream, Marshmallows and Hot Chocolate Sauce 7.5

Selection of Irish Artisan Cheese, Spiced Pear Chutney and Cheese Crackers 9.5

Early Bird Menu...

Breads...

Selection of Irish Breads & Dips 1.75pp

Unlimited Still and Sparkling Water...

Still or Sparkling Water 1.5pp

Starters...

Chilli and Garlic Prawn *Po'Boy* with Coriander Pesto Mayo, Baby Gem and Dill Salad

Confit Duck and Barley Risotto Ball, Roast Pumpkin with Orange and Walnut Salad

Organic Salmon and Corn Fritters, Jalapenos, Honey and Lemon Aioli

Pig Cheek and Chorizo Nude Dog, Red Pepper Ketchup, French's Mustard, Sourdough Croutes and Pickles

Tomato and Red Pepper Soup with Goats Cheese and Basil Oil

Upgrade Your Main Course...

Rib Eye Beef 250g/9oz Hand Selected Pure Breed Black Angus (10 Supplement)

Main Courses...

#PORNBURGER – 250g New York Minced Strip, Smashed Chili and Lime Avocado, Red Pepper and Onion Pesto, Smoked Chipotle Mayo on a Soft Brioche Bun

Pan Fried Hake, Chorizo and Chickpea Paella, Smoked Tarragon and Chorizo Oil

Corn Fed Chicken Kiev Stuffed with Garlic and Parsley Butter, Truffled Creamed Corn

Montgomery Cheddar Polenta Cakes with Arriabata Sauce, Red Pepper Mayonnaise and Mixed Baby Leaves

Crispy Pork Belly, Apple Puree, Celeriac Slaw, Crispy Black Pudding and Baby Spinach

Sides... €4 each or 3 for €10

Sweet Potato Fries

Home Cut Chips

Truffle and Parmesan Fries

French Fries

Creamed Corn with Parmesan and Black Truffle

Garlic Roast Baby Potatoes with Garlic Butter

Rocket and Reggiano Parmesan Salad

Buttered Green Beans

Heritage Tomato and Basil Salad

Crispy Onion Rings

Mash with Onion Gravy and Crispy Beef

Lyonnais Onions and Mushrooms

2 Courses €17

Please Note 2 Courses Applies to Starter and Main Course Only.

Early Bird Menu is available for parties of 1 to 6 people, 7 Days a Week from 17:30 to 18:30!

All Early Tables have 1 Hour and 45 Minutes on the table!