



whitefriar grill

early bird

monday to wednesday served all evening

thursday 5 pm - 6:30 pm

friday 5 pm - 6 pm

sunday served all evening

2 courses 21.50, 3 courses 26.50

starters

cauliflower blinis, beetroot, garam masala hummus, pine nut salsa verde

chargrilled gambas, baby bok choy and cucumber kimchi, renkon chips

oxtail and milleens cheese croquettes, quince, lentil vinaigrette

mains

chargrilled tandoori marinated chicken, bombay potatoes, pomegranate raita

aubergine cannelloni w/ peperonata, spinach, feta cheese, tomato, walnut pesto

duck shepherds pie, butter smashed carrots and parsnips au gratin, black pudding crumb

roast fillet of cod w/ mussel and smoked fish boston chowder

8 oz rump steak w/ home fries, tobacco onions & pepper sauce *supplement 2.50*

sides

tobacco onions

homefries

steamed greens w/ garlic & sesame

all sides €4 each or 3 for €10

desserts

winter berry crème brûlée, short bread biscuit

warm fudge brownie w/ vanilla ice cream, chocolate sauce

chocolate fondue w/ peanut butter fudge, homemade marshmallow, pineapple & profiteroles

supplement of 2.50

PLEASE ASK A MEMBER OF STAFF IF YOU REQUIRE TO SEE OUR LIST OF ALLERGENS

all our beef is 100% irish origin | please see the board for our daily specials

a discretionary service charge of 12.5% will be added to parties of 6 or more

Whitefriar Grill 16 Aungier Street, Dublin 2

01 475 9003 | info@whitefriargrill.ie | www.whitefriargrill.ie

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à la carte starters

marinated olives & bread 5.50 .
cauliflower blinis, beetroot, garam masala hummus, pine nut salsa verde 8
oxtail and milleens cheese croquettes, quince, lentil vinaigrette 9
crab linguini with chili, garlic, white wine and cherry tomatoes 11
hand cut steak tartare w/ quail egg, caper jam and toasted sourdough 12
chargrilled gambas, baby bok choy and cucumber kimchi, renkon chips 9




PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION ON ALLERGENS



wine flight 10 euro

the perfect accompaniment to any stage of your meal
an easy & fun way to learn about different grapes and styles of wine
we have a monthly wine flight of three 70ml tasting glasses served with nibbles to match
each month we pick three wines for you to compare while reading our tasting notes

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aubergine cannelloni w/ peperonata, spinach,
feta cheese, tomato, walnut pesto 18

market fish of the day – bisque risotto, fennel,
pink grapefruit

duck shepherds pie, butter smashed carrots and
parsnips au gratin, black pudding crumb 22

roast fillet of cod w/ mussel and smoked fish
boston chowder 24

chargrilled tandoori marinated chicken,
bombay potatoes, pomegranate raita 21

W.F.G. Primes

30oz dry aged angus porterhouse steak
(*subject to avail*) 70
serves two ppl w/ two sides & two sauces
please allow for 30 minute cooking time

chargrilled 16oz dry aged angus rib eye
on the bone 36

10oz sheelin dry aged striploin 30

8 oz fillet steak 36

ribs n rump” 8 oz rump eye steak & sticky bbq
ribs 28

*all primes served with one side and sauce of your choice sauces
red wine jus, pepper sauce, béarnaise, garlic butter*

all sides €4 each or 3 for €10

cauliflower cheese

tobacco onions

ruby slaw

home fries

roast field mushrooms & balsamic onion

steamed greens w/ garlic & sesame

champ mash

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à la carte desserts

chocolate fondue

w/ peanut butter fudge, homemade marshmallow, pineapple & profiteroles 8.50

winter berry crème brûlée, short bread biscuits 7

warm fudge brownie w/ vanilla ice cream and chocolate sauce 7.50

sheridan's selection of farmhouse cheeses w/ pear & raisin chutney 7.50

after dinner drinks

molinari sambuca / luxardo limoncello 5

baileys, calypso or irish coffee 7.50

ebony & ivory 7

espresso shaken & layered w/ mozart white chocolate liqueur
served on the rocks

OMG YOU ARE FREAKING NUTS!!!!!! 7

espresso and frangelico shaken, served straight up

a proper mocha 7

espresso, mozart dark chocolate liqueur shaken w/ milk
served tall over ice