

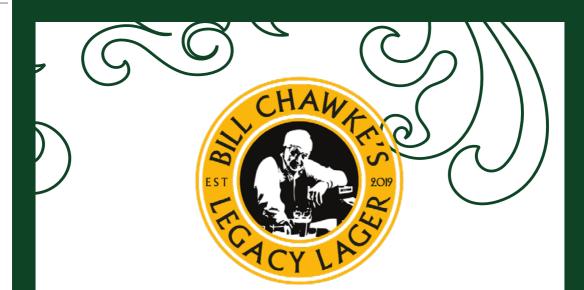
EVENING MENU

www.Goatgrill.com tel: 01-2984145

Allergy Note: Our restaurant prepares and serves products that contain peanuts, tree nuts, wheat, soy, milk, egg and fish. Please be advised that we cannot guarantee any of our dishes are free of these and other allergens. Please inform your server of any food intolerance or allergy, you may have

ALLERGENS

1. Gluten (IA)Wheat (1B)Rye (1C)Barley (1D)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts (8D)Cashew (8E)Pecan (8F)Brazil (8G)Pistachio (8H)Macadamia 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs



To mark the 60th year since Bill Chawke first opened the doors of Bill Chawke's Pub in Adare, we are proud to honour him & the legacy within the Irish Pub trade that he started in 1959, by announcing the introduction of our first exclusive beer! Bill Chawke's Legacy Lager is a crisp, refreshing, great-tasting lager, with light hops, & malt notes. It's 4.3 % abv & Gluten-free. Available now throughout the Chawke Pub Group.

Cheers Bill!



On the 2nd January 1940, Lena Chawke inherited Chawkes pub of Adare from her Mother Nora Chawke, while her brother Bill inherited the family farm. Bill, later bought Doyle's pub of Adare, now known as Bill Chawkes bar.

Aunty Lena's Pale Ale is a great tasting ale with some citrus fruit notes. it's not as heavy as some traditional ales which makes it more sessionable. It's certainly not lacking in flavour however. It's 5.0% abv

Available now throughout the Chawke Pub Group.

Cheers Lena!

THE GOAT LOUNGE BARS

The Goat Bar & Grill located at Goatstown Cross is a landmark pub located in the well known Goatstown area of South Dublin. It is a fine traditional bar with beautifully appointed lounges and function rooms which has been extensively renovated over the years to provide our patrons with a superior atmosphere and exceptional facilities. Our fully covered and heated beer garden is popular with our customers all year round! This extensive space boasts its own bar, and is perfect space for all outdoor and BBQ events.

In the past The Goat was predominantly known as 'Dublin's Sporting Pub,' as The Goat was the first major Dublin pub to screen all of the sporting events for our patrons. This tradition continues today, however, those 'long ago remembered' grainy projector screens have now been replaced with state of the art, high definition LCD TV screens (with surround sound) and they show all of the major sporting events, such as 6 Nations Rugby, Premier League Football, Golf, Boxing, Athletics, GAA etc. – during a 'Dubs' match the atmosphere at The Goat is second to none, and in March every year The Cheltenham Racing Festival at The Goat is a pure thoroughbred! If you haven't been yet then you really have been missing out.

Aside from sport The Goat is also now just as renowned for its very fine food, drink and faultless customer service. With a relaxed and comfortable atmosphere, The Goat features an appetite whetting, extensive menu. Family lunch is a must and is served seven days a week. Also available is a tempting breakfast menu which is served daily from 9.15am to 11.45am, our daily lunch menu served from 12.15pm to 3pm followed by our delicious a la carte evening menu which is served until 9pm daily. With fully waited service for breakfast, lunch and dinner, our hungry visitors can rest assured of receiving the best of attention at all times.

Charlie Chawke

Breakfast: Monday-Sunday: 9.15am - 11:45am **Lunch:** Monday-Sunday: 12:15pm - 3pm

À La Carte Menu: Monday-Sunday: 4pm - 9:00pm

100% of tips go to our hard working staff, serving you today

WELCOME TO DINNER AT THE GOAT

We source local produce where possible and our beef is 100% Irish.

Service charge is not included; gratuities are at your discretion

IT MAY NOT BE POSSIBLE TO SPLIT LARGE BILLS DURING BUSY PERIODS 12.5% SERVICE CHARGE APPLIES TO GROUPS OF 8 OR MORE

STARTER SELECTION

HOMEMADE SEAFOOD CHOWDER	€15.50
Daily Fresh & Natural Smoked Fish, Wild Atlantic Prawns & Roa	aring
Bay Mussels, Served with Guinness Treacle Brown Bread	
[1(A), 2, 4, 7, 9, 14]	
GLIN VALLEY CRISPY CHICKEN WINGS	€16.00
Glazed in Signature House Buffalo Sauce, Served with Blue Che	eese
Dip & Celery Stick	
[1.(A), 7, 9]	
BEEF & GUINNESS CROQUETTES	€14.00
Panko Crusted Braised Beef Short Rib, Traditional Beef	
& Guinness Stew, Parmesan, and Sun Blushed Tomato Mayon	naise
[1(A),7, 9, 12]	
CHICKEN LIVER PATE	€ 14.0 0
Topped with Port Wine Jelly. Served with an Apple &	
Grape Chutney and Toasted Brioche	
[1.(A), 7, 12]	
WILD ATLANTIC GAMBAS & NDUJA PIL PIL	€ 16.0 0
Sizzling Atlantic Gambas, Spicy Nduja, Garlic and Chilli	
Oil, Garlic Butter Sourdough	
[1(A), 2, 3, 7, 12]	
BLOOD ORANGE BURRATA	€ 13.5 0
Burrata with Blood Orange, Mixed Garden Leaf Coriander	
Seeds & Hot Honey	
[7]	

THE GOATS SALADS

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TRADITIONAL CAESAR SALAD	€14.00
Cos Lettuce Leaf Dressed in Homemade Caesar Dressing,	
Smoked Tom Lynch Bacon, Croutons & Parmesan Cheese	
ADD CHICKEN €4	
[1.(A), 3, 4, 7, 10, 12]	
CRUNCHY ARDSALLAGH GOATS CHEESE SALAD	€14.00
Calt Dala d Dastrast Dashat Lawren Harris Dadustis	

Salt Baked Beetroot, Rocket Leaves, Honey & Balsamic Reduction, Toasted Almonds ADD CHICKEN €4

[1.(A), 3, 6, 7, 8(A), 12]

THE GOATS' SIDES				
FRIES IRISH BUTTER MASH	€5.50 €5.50	PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI	€7.50	
SIDE SALAD WITH ROCKET, PARMESAN & BALSAMIC	€5.50	CRISPY CAJUN SPICED ONION RINGS	€5.50	
GARLIC BABY POTATOES	€6.50	ROAST ROOT VEGETABLES	€5.50	

ALLERGENS

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FROM THE GRILL	
100Z AGED RIB-EYE STEAK	€38.00
John Stone Rib-Eye Steak, Served with Crispy Shoestring Onion Choice of Bearnaise, Pepper Sauce or Horseradish Mayo 1(A), 3, 7, 12]	s, Fries,
70Z PETITE FILLET STEAK	€36.00
John Stone Rib-Eye Steak, Served with Crispy Shoestring Onion Choice of Bearnaise, Pepper Sauce or Horseradish Mayo 1(A), 3, 7, 12]	s, Fries,
BOZ ANGUS BEEF BURGER	€19.50
Served with Red Cheddar Cheese, Beef Tomato, Pickles, Lettuce Mayonnaise on Toasted Brioche Bun, Served with Fries and May 1(A), 3, 7]	
CHAR GRILLED PORK CHOP	€30.00
Jj Young Dry Aged Pork Chop, Colcannon Mash, Inch House Black Pudding, Apple Puree, Cider Vinegar, Sage	
50Z STEAK SANDWICH	€24.00
Goz Sirloin Steak, Toasted Ciabatta, Shoestring Onions, Wild Forest Mushrooms, Dressed Rocket, Aioli, Served with Pepper Sauce & Fries [1(A), 3, 7, 10, 13]	
FROM THE SEA	
4, 7, 12]	
TRADITIONAL KILMORE QUAY FISH AND CHIPS Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries	€21.50
Bill Chawke Legacy Battered Fillet of Haddock, Served with	€21.50
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS	
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4]	€21.50 €24.50
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices	
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7]	 €24.50
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7] HOMEMADE SHEPHERD'S PIE_ Prime Wicklow Lamb Mince in a Tyhme Jus, Topped with Parmesan Creamed Mash Potato, Served with Butter Garden Vegetables [7,9, 12] FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY_	 €24.50
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7] HOMEMADE SHEPHERD'S PIE_ Prime Wicklow Lamb Mince in a Tyhme Jus, Topped with Parmesan Creamed Mash Potato, Served with Butter Garden Vegetables [7, 9, 12]	€24.50 €23.00
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7] HOMEMADE SHEPHERD'S PIE Prime Wicklow Lamb Mince in a Tyhme Jus, Topped with Parmesan Creamed Mash Potato, Served with Butter Garden Vegetables [7,9, 12] FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread ADD CHICKEN €4 ADD PRAWNS €6 [1(A), 2, 5, 6, 11, 12]	€24.50 €23.00 €18.00
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries 1.(A)&(C), 3, 4] HOUSE SPECIALS HERB ROASTED CORN FED CHICKEN SUPREME Creamed Mash, Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7] HOMEMADE SHEPHERD'S PIE Prime Wicklow Lamb Mince in a Tyhme Jus, Topped with Parmesan Creamed Mash Potato, Served with Butter Garden Vegetables [7, 9, 12] FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread ADD CHICKEN €4 ADD PRAWNS €6	€24.50 €23.00 €18.00 €18.50

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CRÈME BRULEE	€9.0
[3,7]	
WARM CHOCOLATE BROWNIE Homemade Brownie with Crème Anglaise, Vanilla Ice Cream & Toasted Hazelnuts [1.(A), 3, 7]	€9.0
CHEESECAKE OF THE WEEK	€9.0
Homemade Cheesecake served with Ice Cream Gluten Free Option Available [1.(A), 3, 7]	
SWEET BRIOCHE BREAD & BUTTER PUDDING Layered with Fresh Strawberry Compote, Vanilla Custard, & Served with Honeycomb Ice-Cream [7]	€9.0
SELECTION OF ICE CREAM	€7.0
Served with Fresh Berries	
HOT BEVERAGES	
BREAKFAST TEA	€3.7
HERBAL TEAS & INFUSIONS	€3.7
Please Ask about our selection of herbal teas and infusions	
COFFEE	
Café Americano	€3.7
Café Latte 7	
Cappuccino 7	
Flat White 7	
Café Mocha 7	
Decaf Coffee	
Espresso	
Double Espresso	€3.6
HOT CHOCOLATE The Goat's Hot Chocolate 7	€4.0
AFTER DINNER DRINKS	

Teeling Small Batch Irish Coffee 7, 14	
Baileys Coffee 7, 14	
French Coffee 7, 14	
Belfast Coffee 7, 14	€8.50
Espresso Martini 7, 14	€13.50

LIVE MUSIC

LIVE MUSIC EVERY SATURDAY NIGHT FROM 10PM, WITH NEW LINE UPS EVERY MONTH





PRIVATE FUNCTIONS

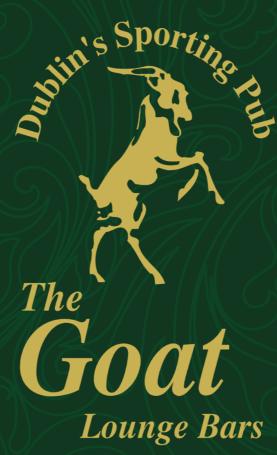
Planning a party, meeting, corporate or family event?

The Goat can help!

With a range of spaces including the Drumaville Suite, Anvil Room, restaurant area, and spacious beer garden, we cater for parties and events of all sizes. Whether you're planning a family celebration, corporate event or casual get-together, we have the perfect setting.

We offer a variety of menu options to suit both your budget and your guests' needs from formal sit-down meals to sharing platters and light bites. Whatever the occasion, we'll work with you to make it a success. Talk to a member of our team today for further Details





THE CHAWKE GROUP

Aunty Lenas & The Adare Courthouse | Bill Chawke's Bar | SEARSONS of Baggot Street The Bank on College Green | The Goat Grill | The Lord Lucan | The Dropping Well The Oval Bar | The Old Orchard & Paddy Scally's |Fired Up Pizza | BOX'D COFFEE