

LUNCH MENU

www.GoatGrill.com tel: 01-298 4145

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



WELCOME TO LUNCH 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

STARTER SELECTION	MAIN DISHES
OUR SEASONAL SOUP OF THE DAY €7.50 Served with Homemade Guinness & Black Treacle Bread [1(A), 7, 14]	PRIME ROAST ANGUS IRISH BEEFPRICED DAILY Grass Fed Irish Herford Beef, Creamed Mash, Stuffing, Duck Fat Roast Potato, Seasonal Vegetables & Gravy [1(A), 7]
HOMEMADE SEAFOOD CHOWDER€15.50 Daily Fresh & Natural Smoked Fish, Wild Atlantic Prawns & Roaring Bay Mussels, Served with Guinness Treacle Brown Bread (2, 4, 7, 9, 12, 14)	OUR SECOND JOINT OF THE DAYPRICED DAILY Please ask your server about todays roast & Allergens
FRESH PRAWN AND SMOKED	6OZ STEAK SANDWICH€24.00
SALMON SALAD €14.50	6oz Sirloin Steak, Toasted Ciabatta, Shoestring Onions, Wild Forest Mushrooms, Dressed Rocket, Aioli, Served with
Mixed Leaves, Cherry Tomato, House Lemon Marie Rose Dressing [2, 3, 4, 10]	Pepper Sauce & Fries [1(A), 3, 7, 10, 13]
GLIN VALLEY CRISPY CHICKEN WINGS€16.00 Glazed in Signature House Buffalo Sauce, Served with Blue Cheese Dip & Celery Stick [1(A), 7, 9] CHICKEN LIVER PATE€14.00 Topped with Port Wine Jelly. Served with an Apple & Grape	THAI SPICED LENTIL & CHICKPEA CURRY Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread ADD CHICKEN €4 OR PRAWN €6 (1(A), 5, 6, 12) IFADD (2)
Chutney and Toasted Brioche [1(A), 7, 12]	THE GOATS STIR FRY€18.50
BLOOD ORANGE BURRATA €13.50 Burrata with Blood Orange, Mixed Garden Leaf Coriander Seeds & Hot Honey [7]	Stir Fried Vegetables Tossed in House Ginger & Oyster Sauce Served with Rice or Noodles ADD CHICKEN €4 OR PRAWN €6 [1(A), 3, 6, 12]
MAIN DISHES	PIE OF THE DAY€19.50 Please Ask Your Server for this Week's Pie
PAN SEARED FILLET OF KILMORE QUAY HAKE€22.00 Served with Baby Potatoes, Seasonal Farm Vegetables, Beurre Blanc & Herb Oil	MEDITERRANEAN RISOTTO€19.00 With Sun Dried Tomato, Green Peas, Mascarpone, Parmesan & Basil Leaves [7, 12]
[4, 7, 12]	SEASONAL SALADS
BANGERS & MASH €18.50 Grilled Pork and Leek Sausage, Creamed Mash, Rich Onion Gravy & Crispy Shoestring Onions [1(A), 12]	TRADITIONAL CAESAR SALAD 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]
SOUTHERN FRIED BUTTERMILK	ARDSALLAGH GOATS CHEESE SALAD €14.00
CHICKEN BURGER€19.00 Served with Lettuce, Beef Tomato, Pickles, Caramelised Red Onion, Smokey BBQ Sauce on a Toasted Brioche Bun, Served with Fries	Salt Baked Beetroot, Rocket leaves, Honey & Balsamic Reduction, Toasted Almonds ADD CHICKEN 64 [1(A), 3, 6, 7, 8, 12]
[1(A), 3, 7, 12]	GOURMET SANDWICHES
8OZ ANGUS BEEF BURGER€19.50	& WRAPS
Served with Red Cheddar Cheese, Beef Tomato, Pickles, Lettuce & Mayonnaise on Toasted Brioche Bun, Served with Fries [1(A), 3, 7]	Our Gourmet Sandwiches are served with Fries or Soup
TRADITIONAL KILMORE QUAY FISH & CHIPS€21.50 Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries	GRILLED HAMBO Red Cheddar Cheese, Baked Limerick Ham, Grilled on Sourdough [1(A), 3, 7]
[1(A)&(C), 3, 4]	THE BLT€14.50
HOMEMADE BEEF LASAGNE€18.50 Layered with Our Slow Cooked Beef Ragu, Creamy	Grilled Smoked Bacon, Tomato, Lettuce with Mayonnaise on Toasted Sourdough [1(A), 3, 7]

[1(A), 3, 7, 9, 12]

Toasted Garlic Bread & Fries

Layered with Our Slow Cooked Beef Ragu, Creamy Bechamel Sauce, Mozzarella & Parmesan, Served with

ALLERGENS