

at THE TERRACE FOOD

@TerraceCafeNCH
T 01 417 0090
nch@withtaste.ie

All our meat and poultry is 100% Irish, locally sourced and is fully traceable from farm to fork.
Please ask your server if you have any questions regarding food allergies.

Allergen Information

1= gluten

2=crustaceans

3=eggs

4=fish

5=peanuts

6=soybeans

7=milk

8=nuts

9=celery

10=mustard

11=sesame seeds

12=sulphur dioxide

13=lupin

14=molluscs

OPTIONAL ADD ON SIDES

**Smoked garlic mash,
chive**
3, 7, 12. 6.00

**Squash, kale, quinoa,
hazelnut salad**
8 (Hazelnut), 12. 6.00

**Triple-cooked chunky
homemade chips**
1(wheat) 6.00

TERRACE RESTAURANT PACKAGE MENU 2 COURSE MENU €38.50

STARTERS

Soup of the day

in house treacle bread and butter

1 (wheat), 3, 7, 9.

Chicken Caesar

baby gem hearts, Glin Valley char grilled chicken breast, aged parmesan, herb crouton, classic Caesar dressing

1 (wheat), 3, 7, 10.

Creamy Burrata

roast cherry tomato, red onion, peppery arugula salad, tomato and herb vinegarette

1 (wheat), 7, 12.

MAINS

Chicken supreme

butter poached potato fondant, smoked paprika romesco sauce, hazelnut salsa

1 (wheat), 7, 8 (hazelnut, almond), 12.

Zaatar roast squash

shawarma cauliflower, caraway and maple glazed carrots, Rockfield crème fraiche

7, 11.

Beer battered fish & chips

mushy peas, tartar sauce

1 (wheat), 3, 4, 7, 10, 12.

DESSERTS

Vanilla ice cream

Honeycomb, bitter chocolate sauce

6, 7.

Classic crème brûlée

sable biscuit

1 (wheat), 3, 7.

Warm cinnamon and ginger poached apples

almond crumble, vanilla cream

1 (wheat), 6, 7, 8 (almond).