# DINNER

## Locally Sourced, Seasonally Inspired

**10% service charge applies to groups of 10 or more**

momo

### STARTERS:

**SOUP OF THE DAY** (1,9) €8

**PULLED PORK (TEMPEH- vegan) BLAA,** winter slaw, crispy onion, peanut & sesame rayu, sweet & sour mayo (1,6,7,12) €12.50

**WILD MUSHROOM BRUSCHETTA,** pecorino cream on toasted sourdough (1,9) (vegan available) €12.50

**HONEY GLAZED GOAT CHEESE** spiced rice paper, roasted squash beetroot carpaccio (9,13) €13.50

**BLACK PUDDING ARANCINI**, apple sauce, onion miso chutney, pumpkin seeds (1,9,13) €13

**HONEY PULLED DUCK,** roasted cashews, clementines, pomegranate seeds, pomegranate citrus dressing, chicory & rocket (8,13) €14

**MUHAMMARA,** falafel, pickled vegetables, pomegranate, chilli & sesame oil (8,12) €12.50

**CRAB CAKES,** bisque sauce, spiced cucumber, sea trout caviar (2, 9) €14.50

**ANTIPASTI BOARD,** selection of Irish meats & cheeses, olives, tomato & basil tapenade, pickled vegetables & mushrooms crostini (1,8,9,13) €13.5 / €19.50 **2 sharing**

**VEGGIE BOARD,** BBQ cauliflower wings, grilled vegetables, muhammara dip, pickled vegetables, mushrooms, marinated nuts, crostini (1,8,13) €11/ €18 **2 sharing**

**Sides:** Chips, Za'atar Potato Wedges, Mash Potato, Patatas Bravas With Chorizo, Side Salad With Pickles, Seasonal Vegetables €5

Momo Bread Plate With Dips (1,8,9,12) €6 / €10 **2 sharing**

Cauliflower Wings, Peanut & Sesame Rayu (6,7,8,12) €8

### MAINS:

**10oz STRIPLOIN STEAK,** onion rings, sauté mushrooms, peppercorn sauce/chimichurri salsa/ Café de Paris, side order of your choice (9) €32.50

**SLOW COOKED BEEF RIB,** mash potato, confit carrots, parsnip crisps, caper salsa, port red wine sauce, (9,13) €29.50

**ROAST PORK BELLY,** potato croquettes, roasted fennel & celeriac, apple cider sauce, onion miso chutney(1,9,13) €28.50

**LAMB SHANK,** lentils, root vegetables, mushroom stew, garlic & rosemary potatoes (10) €31.50

**CHICKEN SUPREME,** muhammara purée, roasted spiced cauliflower, rosti potato, thyme & lemon sauce. (8,9) €29

**CONFIT DUCK LEG,** braised red cabbage, red wine, orange & fig sauce, gratin potato, pecan nuts (8,9,13) €32

**SEAGULL BAKERY HERITAGE PASTA,** monkfish, prawns, clams & mussels, tarragon veloute sauce (1,2,4,5,9,10) €29

**FISH OF THE DAY** (ask server)

**THAI YELLOW CURRY,** basmati rice, papadum
SEAFOOD (2,4,5) €27/CHICKEN €25/VEGGIE €22.5

**CHESTNUT & MUSHROOM MOMO DUMPLINGS**,pecorino & truffle sauce, toasted seeds (vegan available) (1,6,13) €24

**SEAGULL BAKERY FRESH HERITAGE PASTA,** spiced butternut squash & tempeh, sage in a tomato sauce (1,6) €23

### DESSERTS:

**CHOCOLATE FONDANT,** praline foam, roast nut crumb, hazelnut ice cream (1,3,8,9) €10

**STICKY TOFFEE PUDDING,** whiskey eggnog, whiskey ice cream (1,3,8,9) €9.50

**SPICED PEAR, APPLE & BLUEBERRY CRUMBLE,** vanilla ice cream (vegan available) (7,8,9) €9.50

**CRANBERRY TART,** Italian meringue, orange sorbet (3,8,9) €10

**CHOCOLATE BROWNIE,** Kirch cherries, pistachio ice cream (3,8,9,13) €10

**ALMOND TIRAMISU ROULADE,** vanilla ice cream, coffee foam (3,8,9) €10

**ICE CREAM SELECTION** (3,8,9) (vegan option available) €8.50

**CHEESEBOARD**- selection of Irish cheeses, grapes, olive tapenade, nuts, Seagull bakery crackers (1,8,9) €9/ €16 **2 sharing**

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.