

THE BRIDGE

1859

LUNCH MENU

STARTERS & SALADS

SOUP OF THE DAY **GW CE MI SL** €6.50
Served with fresh baked soda bread.

FALAFEL BITES **V SO SL E** €8.50
Served with a green chilli and mayo dip.

KALE QUINOA SALAD **V VE SL** €13.50
Baby Green Kale, Seasonal Vegetables, Red Quinoa, Cucumber, Rainbow Carrots, Crispy Chickpeas, Pumpkin Seeds, Pomegranate, Micro-herbs, Lemon Vinaigrette.

MEDITERRANEAN FALAFEL SALAD **V VE SL NC SE** €15.50
Mixed Leaves with Falafel Bites, Artichoke Hearts, Sundried Tomatoes, Seasonal Vegetables, Pitted Moroccan Olives, Fresh Mint, Pomegranate, Beetroot Hummus, Cashew Dukkah and a Lemon Vinaigrette

GOLDEN BATTERED PRAWNS **GW CR E SL** €10.00
Prawns in a crispy golden batter, served with a green chilli & ginger mayo.

GREEN GODDESS BEETROOT WRAP **V MU MI E GW SE SL** €14.50
Beetroot Tortilla, Buffalo Mozzarella, Tomato, Cucumber, Baby Kale & Beetroot Hummus. Served with Fries

SHAREABLES

'NDUJA MUSSELS **SL CR F GW MI MO** €13.50
Irish Mussels in a spicy cream sauce served with sourdough bread.

CHICKEN WINGS **CE SL MI E GW** €14.00
Served with ranch dressing. Choice of Buffalo or BBQ wings.

PULLED PORK NACHOS **CE SL MI E MU** €15.00
Tortilla chips, slow cooked Kansas City BBQ Pulled Pork, melted Cheese, Salsa, Chilli lime crema.

SALT & PEPPER CALAMARI **GW MI E CR F MO SL** €14.00
Crispy marinated squid rings served with chipotle mayo & lime.

BURGERS

1859 SMASH BURGER **GW CE SL MI MU E**
SINGLE/DOUBLE €14.50/€16.50
Brioche Bun, Lettuce, Tomato, Pickles, Red Onions, Red Cheddar Cheese, Crispy Smoked Bacon, Homemade Kansas City BBQ Sauce. Served with Fries.

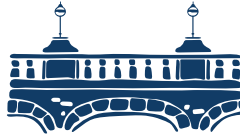
GRILLED CHICKEN BURGER **GW E MI SL** €14.50
Brioche Bun, marinated grilled chicken breast, lettuce, tomato red cheddar cheese, salsa, chipotle mayo. Served with fries

PO'BOY **GW MI E SO SL CR** €15.50
Fresh baked bread roll, crispy prawns, shredded lettuce, tomato, red onions, green chilli & ginger mayo
Served with Fries

BBQ PULLED PORK BURGER **CE SL MI E MU GW** €15.00
Brioche Bun, Slow cooked Kansas City BBQ Pulled Pork, Creamy Apple Slaw. Served with Fries.

HALLOUMI BURGER **V GW CE SL MI E** €16.00
Brioche Bun, Marinated Halloumi, Garlic Mayo, Lettuce, Tomato, Pickles, Red Onions. Served with Fries.

CE Celery	GR Gluten: Rye	LU Lupin	NW Nuts: Walnut	NPE Nuts: Peanut	SD Sulphur Dioxide
CR Crustaceans	GB Gluten: Barley	MI Milk	NH Nuts: Hazelnut	MCN May Contain Nuts	SE Sesame
E Eggs	GY Gluten: Yeast	NA Nuts: Almond	NPS Nuts: Pistachio	MO Molluscs	SO Soy
F Fish	GW Gluten: Wheat	NC Nuts: Cashew	NPN Nuts: Pine Nut	MU Mustard	SL Sulphites
V Vegetarian	VE Vegan				



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LUNCH MENU

MAINS

SEAFOOD CHOWDER **GW SE MI SL MO F** €14.00

A chunky, creamy soup with a selection of Irish seafood.
Served with fresh baked soda bread.

RIGATONI

ALL'AMATRICIANA **E MI GW SL** €15.00

Rigatoni Pasta in a rich Tomato and Smoky Bacon sauce,
Pecorino Romano Cheese and fresh Basil leaves.

FISH & CHIPS **F GW SL E CR** €16.00

Seasonal Irish white fish in a crispy golden batter served
with a malty pepper mayo and fries.

SPICED CHICKPEA &

LENTIL DAHL **V VE SE NC MU SL** €14.00

A hearty South-Asian inspired stew with herbs and spices.
Served with boiled rice.

SIDES & SAUCES

FRENCH FRIES **V E SL** €5.00

Served with Garlic Mayo

SWEET POTATO FRIES **V E SL** €6.00

Served with Chipotle Mayo

THE BRIDGE ONION

RINGS **VE GW MI SL** €6.50

Beer battered onion rings coated in a caramelised
onion relish. Topped with crispy onion and fresh chives.

MAC & CHEESE **GW MI E MU SL** €4.00

Macaroni Pasta in a Creamy Cheese Sauce.

KANSAS CITY BBQ SAUCE **CE MU SL** €1.00

CHILLI & GINGER MAYO **E SL** €1.00

BUFFALO SAUCE **MI SL** €1.00

GARLIC MAYO **E SL** €1.00

RANCH DRESSING **E SL** €1.00

CHIPOTLE MAYO **E SL** €1.00

DESSERTS

SELECTION OF ICE CREAMS **MI** €6.50

Vanilla, Chocolate & Strawberry

HOMEMADE NUTELLA

CHOCOLATE BROWNIE **GW GB MI NH SO** €7.00

Served with Vanilla Ice Cream and a mixed berry
compote.

HOMEMADE BAILEYS

CHEESECAKE **GW GB MI NH SO** €7.00

Served with a Nutella cream and chocolate cigars.

CE Celery

GR Gluten: Rye

LU Lupin

NW Nuts: Walnut

NPE Nuts: Peanut

SD Sulphur Dioxide

CR Crustaceans

GB Gluten: Barley

MI Milk

NH Nuts: Hazelnut

MCN May Contain Nuts

SE Sesame

E Eggs

GY Gluten: Yeast

NA Nuts: Almond

NPS Nuts: Pistachio

MO Molluscs

SO Soy

F Fish

GW Gluten: Wheat

NC Nuts: Cashew

NPN Nuts: Pine Nut

MU Mustard

SL Sulphites

V Vegetarian

VE Vegan