



THE BRIDGE

1859

Dinner Menu

Small Plates

- Warm Rustic Bread V** €6.00
GR GW MI
Selection of warm, crusty breads with black garlic butter
- Soup of the day** €7.00
Ce E GO GW MI
Served with homemade Irish soda bread - ask your server for today's flavour
- Irish Seafood Chowder** €11.50
Ce Cr E F GO GW MI
Smoked coley, salmon, cod, haddock, and vegetables in a cream based soup with smoked bacon. Served with homemade Irish soda bread
- Pork Belly Bites** €10.00
GO GW Su
Slow-cooked pork belly braised in apple cider and herbs, fried until crispy, and served with crumbled black pudding, artichokes, apple sauce and baby leaves
- Wild Mushroom Arancini V** €7.50
E GW MI Mu
Breaded and fried balls of risotto, wild mushrooms and cheese with aioli
- 'Nduja Arancini** €7.50
E GW MI Mu
Breaded and fried balls of risotto, smoked provola, bacon and 'Nduja with aioli
- Baked Wicklow Brie V** €13.50
GR GW MI
Wicklow Farmhouse buttery Irish brie baked with garlic, rosemary and olive oil. Served with warm rustic bread for dipping
- Padron Peppers VE** €6.00
Mu
Seasoned with smoked sea salt and served with a vegan sriracha mayo
- Corn Ribs VE** €8.50
Mu
Grilled ribs of corn tossed in olive oil, smoked sea salt and coriander, served with grilled lime and vegan sriracha mayo
- Burrata V** €13.50
GR GW MI
Rich, creamy burrata served with warmed olives, fresh herbs, charcoal dust, and warm rustic bread
- Chicken Wings** €7.50
Ce E MI Mu Su
Small portion of our twice-cooked, Old Bay spiced chicken wings, tossed in your choice of Buffalo, BBQ or peri-peri sauce, or served nude, and a blue cheese dip
- Nachos V** €10.00
MI
Warm and crunchy corn tortilla chips smothered in melted provola and topped with Pico de Gallo and sour cream

Add peri-peri chicken / pulled pork €5

Salads

- Butternut Squash Salad V** €13.50
MI Mu NW
Baby mixed leaf salad with roasted butternut squash, red onion, walnuts, mixed seeds, feta and green goddess dressing
- Artichoke & Mozzarella V** €13.50
MI Su
Baby mixed leaf salad with artichoke, courgette, fresh herbs, red onion, roasted chickpeas, balsamic reduction, olive oil and buffalo mozzarella
Add grilled peri-peri chicken / house-made falafel (Se)... €5.00

Gourmet Burgers

****All of our beef is of 100% Irish origin**

- The Bridge 1859 Smash Burger**
E GW GB MI Mu Su
Single €18 | Double €22 | Triple €26
Our signature house-ground beef patty topped with smoked streaky bacon, porter cheddar, grilled onions, beefsteak tomato, rocket, aioli and Ballymaloe relish on a a toasted brioche bun
- Portuguese Chicken Burger** €18.50
E GW MI Mu
Peri-peri marinated chicken thigh topped with smoked provola, red onion, beefsteak tomato, rocket and lemon & herb mayo on a toasted brioche bun
- Rib-Eye Steak Sandwich** €23.50
E GW MI Mu
5oz seared rib-eye steak topped with brie, grilled onions, rocket and aioli on toasted ciabatta
- Pulled Pork Burger** €19.50
E GW MCN MI Mu
Slow-cooked Irish pulled pork with smoked provola, grilled pineapple, crispy onions, rocket and aioli on a toasted brioche bun
- Mediterranean Falafel VE** €18.00
Ciabatta
GW Se
House-made falafel topped with beefsteak tomato, cucumber, red onion, rocket, hummus and za'atar on toasted ciabatta

All burgers are served with fries

*Gluten free bun available for all burgers. (Se, So) €2.00 surcharge
Upgrade to sweet potato fries €2.00

Mains

Weekly special €POA

Ask your server for the Chef's special of the week

Irish Seafood Chowder €19.50

Ce Cr E GO GW MI

Smoked coley, salmon, cod, haddock, and vegetables in a cream based soup with smoked bacon. Served with homemade Irish soda bread

Fish & Chips €23.00

E F GW Mu

Fresh cod in a crispy golden batter, served with a house made tartar sauce, fries, and lemon

Chicken Supreme €25.00

Mi Su

Roasted supreme of chicken served with seasonal vegetables, wild mushrooms, buttery mashed potato and a red wine jus

Basil Pesto Pasta VE €18.50

GW NA

Fusilli pasta tossed in an almond basil pesto, with sundried tomatoes, artichokes and rocket

Spinach & Feta Filo Parcel V €23.50

E GW Mi Mu NA

Spinach, feta, leek, ricotta, garlic, and Grana Padano wrapped in buttery layers of filo pastry. Served with a small side salad and an almond & basil pesto

Half Rack of BBQ Ribs €25.00

Ce E Mi Mu Su

Half rack of pork ribs, slow cooked for 3 hours, then glazed and roasted with BBQ sauce, served on a bed of fries with corn ribs and Padron peppers

Irish Lamb Stew €21.50

Ce E F GB GO GW MI Su

A slow-braised blend of Irish lamb and roasted root vegetables in a rich red ale gravy. Served with buttery mashed potato and homemade Irish soda bread

10oz Rib-Eye Steak €42.00

GW MI

10oz Hereford rib-eye steak served with buttery mashed potato, seasonal vegetables and a bone marrow gravy

Large Sharing Plates

2 - 3 people sharing

Rib & Wing Feast €48.00

Ce E Mi Mu Su

Half rack of BBQ pork ribs, 2lbs of crispy chicken wings in your choice of Buffalo, BBQ or peri-peri sauce, or served nude, served on a bed of fries with corn ribs, Padron peppers and a blue cheese dip

Chicken Wings €15.00/€28.00

Ce E Mi Mu Su

1lb or 2 lbs of our twice-cooked wings, seasoned with Old Bay spices, tossed in your choice of Buffalo BBQ or peri-peri sauce, or served nude, with a Blue Cheese dip

Full Rack of BBQ Ribs €45.00

Ce E Mi Mu Su

Full rack of pork ribs, slow cooked for 3 hours, then glazed and roasted with BBQ sauce, served on a bed of fries with corn ribs and Padron peppers

CE Celery	GR Gluten: Rye	LU Lupin
CR Crustaceans	GB Gluten: Barley	MI Milk
E Eggs	GO Gluten: Oats	NA Nuts: Almond
F Fish	GW Gluten: Wheat	NC Nuts: Cashew
V Vegetarian	VE Vegan	

Sides & Snacks

Italian Sweet Nocellara Olives VE €4.50

Smoked Almonds NA VE €4.00

Chilli Cheese Bites GW Mi V €6.50

Fries €6.00

Sweet Potato Fries €8.00

Butternut Squash Salad Mi Mu NW V €7.00

Artichoke & Mozzarella Salad V €7.00

Mi Su

Desserts

Selection of Ice Creams Mi €6.50

Vanilla, Chocolate & Strawberry

Death by Chocolate €8.50

E GW Mi So

Warmed chocolate cake coated in a Belgian chocolate ganache, served with vanilla ice cream and chocolate shavings

Sticky Toffee Pudding €8.50

EMCN Mi

Gluten Free pudding studded with dates, with a sticky toffee sauce, and served with vanilla ice cream

Dessert Cocktails

Espresso Martini MCN €13.00

Absolut Vanilia, Kahlua, Frangelico, Salted Caramel, Espresso.

Pornstar Martini Su €13.00

Absolut Vanilia, Passionfruit Syrup, Pineapple Juice, Lime Juice, Prosecco.

Margarita 1859 €13.00

Olmecca Altos Reposado, Cointreau, Lime Juice, Sugar Syrup, Agave Nectar.

- Service charge of 12.5% applies to all tables of 5 and more
- All of our food is cooked fresh and to order. Please allow a minimum of 20 minutes for all dishes, with longer waits during busy periods.
- While every effort is made, we cannot guarantee 100% no cross contamination of gluten and gluten free items.

13 BALLSBRIDGE TERRACE, DUBLIN 4

CALL (01) 660 2804

hello@thebridge1859.ie

NW Nuts: Walnut	NPE Nuts: Peanut	SD Sulphur Dioxide
NH Nuts: Hazelnut	MCN May Contain Nuts	SE Sesame
NPS Nuts: Pistachio	MO Molluscs	SO Soy
NPN Nuts: Pine Nut	MU Mustard	SU Sulphites