



THE BRIDGE

1859

Dinner Menu

Appetisers/Small Sharing Bites

Soup of the Day Ce GW Mi Su €6.50

Ask your server for today's soup and allergens. Served with Irish soda bread.

Bread & Dips V GW E Mi Mu NA NW Su €6.50

Crusty bread served with muhammara, almond basil pesto and aioli.

Brie Bites V GW Mi Su €12.50

Garlic and rosemary crumbed brie bites with a lemon honey drizzle.

Bitterballen E GW Mi Mu Su €14.00

Golden fried croquette of beef brisket and spices served with Dijon mustard.

Padron Peppers VE Mu Su €10.00

Blistered Padron peppers served with smoked sea salt and vegan sriracha mayo.

Mushroom Arancini V E GW Mi Mu Su €13.50

5 breaded and deep-fried rice balls, stuffed with mushrooms and cheese. Served with aioli.

Onion Rings VE GW Su €9.00

Crispy beer-battered onion rings topped with red onion jam and crispy onions.

Chicken Wings Ce E Mi Mu Su €13.00

1/2 kilo of our twice cooked wings, seasoned with Old Bay spices, tossed in your choice of Buffalo or BBQ sauce, served with Blue Cheese dip.

Pork Belly Bites Se Su €12.00

Our slow cooked pork belly bites tossed in a sticky sweet chilli sauce with sesame seeds.

Burrata with Muhammara V €13.00

GW Mi Mu NW Su

Italian cheese with a spiced red pepper and walnut dip and a pomegranate dressing, topped with pomegranate seeds and crumbled walnuts. Served with sourdough bread.

Salads

Caesar Salad E GW Mi Mu Su €13.00

Cos lettuce, shaved Grana Padano, smoked bacon, croutons, egg, and an aioli dressing.

Add 8oz Grilled Chicken... €5.00

Burrata Salad V Mi Mu NA Su €15.00

Baby mixed leaf salad with burrata, beef tomatoes, golden beetroot, almond basil pesto and a pomegranate dressing, topped with mixed seeds and crumbled almonds.

Burgers

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

1859 Smash Burger Single €16.50

1859 Smash Burger Double €19.50

1859 Smash Burger Triple €22.50

E GW Mi Mu Su

4oz in-house ground beef patty, topped with streaky bacon, cheddar cheese, grilled onions, lettuce, tomato, pickles, aioli and Ballymaloe relish. Served with fries.

Buffalo Chicken Burger €17.50

E GW Mi Mu Su

Grilled chicken breast tossed in Buffalo sauce, with lettuce, tomato, red onion and blue cheese mayo. Served with fries.

Vegan Burger VE €18.00

GW Mu Se So Su

Moving Mountains vegan burger on a vegan sesame bun, with vegan cheese, lettuce, tomato, pickles, grilled onion and vegan sriracha mayo. Served with sweet potato fries.

Rib-Eye Steak Burger €19.50

E GW Mi Mu Su

5oz rib-eye steak, cooked to medium, with grilled onions, brie, lettuce, and truffle mayo. Served with fries.

***Gluten free bun available for all burgers. (Se, So)**

**** Vegan Burger not available gluten free**

Mains

Irish Seafood Chowder Ce F GW Mi Su €17.00

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

Golden Battered Fish & Chips MARKET PRICE

E F GW Mi Mu Su

Seasonal Irish white fish in a crispy golden batter, served with a house made tartar sauce, fries and a small garden salad.

Chicken Parmigiana E GW Mi NA Su €20.00

8oz crumbed chicken breast, topped with ham, Napolitana sauce and melted mozzarella. Served with fries and a small house salad.

'Nduja Linguine all'Amatriciana €16.50

GW Mi Su

Linguine tossed in an 'Nduja spiced tomato based sauce with smoked bacon & ground parmesan.

Add 8oz Grilled Chicken... €5.00

Spinach & Feta Filo Parcel V €17.50

E GW Mi Mu NA Su

Spinach, feta, leek, ricotta, confit garlic and Grana Padano, wrapped in buttery filo pastry. Served with a house salad and an almond basil pesto.

Irish Hereford Ribeye Steak GW Mi Su €34.00

10oz Prime Irish Hereford ribeye steak cooked to your liking. Served with fries and a house made peppercorn sauce.

Half Rack of BBQ Ribs Ce E GW Mu Su €20.00

Half rack of pork spare ribs, slow cooked for 3 hours, then glazed and roasted with BBQ sauce. Served on a bed of fries with a side of coleslaw.

Lentil & Chickpea Korma VE Mu NA Su €16.50

Fragrant Indian curry of spices, lentils, chickpeas, herbs & coconut milk, sprinkled with ground almonds. Served with basmati rice.

Add 8oz Grilled Chicken... €5.00

*Service charge of 12.5% applies to all tables of 6 and more.

*All our food is cooked fresh to order. Please allow a minimum of 20 minutes for all dishes, with longer waits during busy periods.

*Please be aware that gluten free items and items containing gluten are fried in the same oil.

Large Sharing Plates

Veggie Sharing Board VE GW Mi Mu Su €34.00

Brie bites, onion rings, mushroom arancini, Padron peppers and sweet potato fries. Served with truffle mayo and vegan sriracha mayo.

Rib & Wing Combo Ce E GW Mi Mu Su €39.00

Half rack of BBQ Pork ribs, 1kg of crispy chicken wings, in your choice of Buffalo or BBQ sauce, served on a bed of fries with house made coleslaw and a blue cheese dip.

Chicken Wings Ce E Mi Mu Su €22.00

1kg of our twice cooked wings, seasoned with Old Bay spices, tossed in your choice of Buffalo or BBQ sauce. Served with a blue cheese dip.

Nachos V Mi Su €15.00

Corn tortilla chips smothered in melted cheese, homemade Pico de Gallo, sour cream, guacamole, and jalapenos.

Add Chilli Beef... €5.00 su

Mussels Cr F GW Mi Mo Su €20.00

1kg of Irish rope-grown mussels, cooked in a creamy 'Nduja & herb sauce, served with sourdough bread for dipping.

Full Rack of BBQ Ribs Ce GW Mi Mu Su €38.00

Full rack of pork spare ribs, slow cooked for 3 hours, then glazed and roasted with BBQ sauce. Served on a large bed of fries with a side of coleslaw.

Sides

Chilli Beef Loaded Fries Mi Su €9.50

Topped with grated cheese

French Fries €5.00

Sweet Potato Fries €7.00

Coleslaw E Mu Su €3.50

House Salad Mi Mu NA Su €6.00

Baby mixed leaf salad with burrata, beef tomatoes, golden beetroot, almond basil pesto and a pomegranate dressing

Sauces/Dips

Aioli E Mu Su €2.50

BBQ €2.50

Buffalo Mi Su €2.50

Blue Cheese Mayo E Mi Mu Su €2.50

Tartar Sauce E Mu Su €2.50

Peppercorn GW Mi Su €3.50

Vegan Sriracha Mayo Su €2.50

Sweet Chilli Su €2.50

CE Celery

CR Crustaceans

E Eggs

F Fish

V Vegetarian

GR Gluten: Rye

GB Gluten: Barley

GY Gluten: Yeast

GW Gluten: Wheat

VE Vegan

LU Lupin

MI Milk

NA Nuts: Almond

NC Nuts: Cashew

NW Nuts: Walnut

NH Nuts: Hazelnut

NPS Nuts: Pistachio

NPN Nuts: Pine Nut

NPE Nuts: Peanut

MCN May Contain Nuts

MO Molluscs

MU Mustard

SD Sulphur Dioxide

SE Sesame

SO Soy

SU Sulphites