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Menus of the 21st Century

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2017

## L Mulligan Grocer Menu 2017

L Mulligan Grocer

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L . MULLIGAN . GROCER.

Starters



**Soup of the Day**, Bread for Mopping €5.50

Please ask for a beer recommendation

**Vegetarian Scotch Egg:**

Free-Range Egg, Hegarty's Cheese, Mustardy Leeks, Dijon Mayo, "Mulligaloe" Relish €6

**Recommended Beer:** Siren Blue Sky Blue Sea

**Scotch Egg:** Free-Range Egg, Rare-Breed Pork, Beer-Pickled Silverskins, Pork Scratchings, Herby Crumbs, Dijon Mayo, 'Mulligaloe' Relish €6.50

**Recommended Beer:** Magic Rock Highwire

**Black Pudding Scotch Egg**, House-Pickled Fennel, Toffee Apple Jam, Crispy Sage, Pork Scratchings €7.50

**Recommended Beer:** Brown Paper Bag Project, Aul Bruin Bagger

**Ploughman's Platter:** Hegarty's Cheddar Style Cheese, House Made Piccalilli, Pickles, "Mulligaloe" Relish, Sourdough Toast €7.50

**Recommended Beer:** Oh Brother, The Fixer

'Sir' Jack McCarthy's **Black Pudding**, Almond Crumbed Sweet Potato & Granny Smith Croquette, Ardsallagh Goats Cheese, Pickled Golden & Ruby Beetroot, Balsamic & Highbank Orchard Syrup €7.50

**Recommended Beer:** Dan Kelly's Cider

Main Course

28 Day Aged 9oz Ballinwillin House **Rib Eye Steak**, Whisky & Peppercorn Sauce, Overnight Roasted Tomato, Mushroom Duxelle, Smoked Porter Pickled Onion Rings, Twice Cooked Chips €29.50

**Recommended Beer:** Harviestoun, Old Engine Oil

**Pan fried Haddock**, Fennel & Orange Crumb, Mushy Peas, House Made Tartare Sauce, 'Jenga' Chips, Fennel, Rocket, Roast Red Onion, Toasted Pinenuts €17.50

**Recommended Beer:** Schneider Weiss Tap 7

Golden Beet, Smoked Tomato & **Mushroom Roast**, Cep Oil, Savoy Cabbage, Root Vegetable Croquette, Lovely Gravy €15

**Recommended Beer:** White Hag Brewing, Red Doe

**Lamb Burger**, Golden Beet & Rosemary Bap, Fivemiletown Goats Cheese, Beetroot Tzatziki, Spicy Pickled Cucumber, Twice Cooked Chips, Garlic Mayo €16.50

**Recommended Beer:** Founders Misty Mountain

Rare Breed **Pork Belly**, Black Pudding Mash, Carrot Puree, Braised Fennel, Lovely Gravy, Parsnip Crisps €17.50

**Recommended Beer:** Torc Brewing Amber Ale

**Free Range Chicken Kiev:** Chicken Breast, Pistachio Crumb, Connemara Whiskey Butter, Charred Corn, Beetroot Slaw, Chicken Drumstick, Twice Cooked Chips €17.50

**Recommended Beer:** Trouble Brewing Remix

Housemade **Vegetarian Haggis**, Neep & Tattie Cake, Baby Leeks, Squash Puree, Islay Whiskey Pipette, Lovely Gravy €14.50

**Recommended Beer:** Kinnegar Rustbucket

**Moules Frites:** Mussels, White Wine, Cream, Leek & Shallots Sauce, Cone of Twice Cooked Chips, Garlic Mayo €15.50

**Recommended Beer:** White Hag Brewing, Fionnabhair

## Desserts



**Sticky Toffee Pudding**, Wine Poached Pear, Clementines, Sea Salt Caramel, Gingerbread, Chantilly Cream €7.50

**Recommended Whisky:** Bushmills 16 year old €12.00

Golden Raisins, Pop Corn, Wine Gums

**Smoked Caramel Brownie**, Walnuts, Blackcurrant Puree, Candied Popcorn, Apple Chantilly, Apple Crisp €7.50

**Recommended Beer:** Hofblues

**Chocolate & Earl Grey Mousse**, Poached Pear, Almond Praline, Cornflower Shortbread, Vanilla Marshmallow €6.50

**Recommended Whiskey:** Kilbeggan 8 €6.20

Golden Honey, Silky Grain Sweetness & Oaky Finish

**Chocolate & Mint Shortcake**, Marbled Minty Mousse, Gold Pebbles, Preserved Raspberry €7.50

**Recommended Whisky:** Auchentoshan Three Wood €8.50

Chocolate, Long Pepper, Tonka Bean

**Cheeseboard for One**, Ardsallagh Mild Goats Cheese , Crozier Blue, Coolea Gouda, Housemade Crackers, Pickled Grapes, Honey Walnuts €8

**Recommended Whiskey:** Springbank 10 €7.60

Fresh fruity aroma, beautiful malty finish

## BEER & OTHER DRINKS MENU

## WHISKEY MENU



18 STONEYBATTER, DUBLIN 7 PHONE [+35316709889](tel:+35316709889)  
EMAIL [TABLE@LMULLIGANGROCER.COM](mailto:TABLE@LMULLIGANGROCER.COM) TO RESERVE A TABLE  
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