

2020

Host Restaurant Menu 2020

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The Wooded Pig Pepper Salami 10
Sugar Pit Bacon Terrine & Pea 10
Lobster, Crab & Kohlrabi 13
Burrata, Datterini Tomato & Mint 11

Rump Bolognese Tagliatelle 12 |17
Shiitake Mushroom Tagliolini 12 |17
Pumpkin Cappellacci & Walnut 11 |16

Hannon's Irish Rib Eye 450g 43
Andarl Farm Pork Chop 21
Piri Piri Chicken & Burnt Lemon 21
Hake, Grilled Corn & Green Beans 20

Broccoli, Pomegranate & Yogurt 6
Radish, Chicory & Anchovy 5
Fried Potatoes & Aioli 5

Chef's Menu 37
2 Hours Required

Dessert

Ricotta Cheesecake & Blackcurrant 7

Chocolate Pot & Amareno Cherry 7

Hazelnut Affogato | + Amaretto 7.5 | 11

Project Black Coffee 3.5

Amaretto Coffee 8.5

Wall & Keogh Loose Leaf Tea

Chamomile | Mint | Breakfast Tea 3.5

Charles Hours, Jurancon '14 8.5

Moscatel de Axarquía, Malaga '16 7

Amaretto Disaronno, Lombardy 5.5

Carpano Antica Formula Vermouth 6.5

Amaro Montenegro, Bologna 6.5

Sparkling Rosé
Pét Nat By Meinklang
Burgenland, 2018 **9.5**

1.

Italian Salami & Cornichons **9**
Cured Mackerel, Kohlrabi & Sesame **10**
Goats Cheese, Zebrino Tomato & Mint **10**
Pumpkin Cappellacci & Walnut **8**

2.

Hannon's Irish Rib Eye 400g **38**
Piri Piri Chicken & Burnt Lemon **18**
Hake & Grilled Corn Salsa **18**
Rump Bolognese Tagliatelle **16**

Fried Potatoes & Aioli **5**
Broccoli, Pomegranate & Yogurt **5**

3.

Ricotta Cheesecake & Strawberry **7**
Hazelnut Affogato **7.5**

Project Black Coffee **3**
Wall & Keogh Loose Leaf Tea **3**

Sparkling

PINOT NOIR, Meinklang, Burgenland (Pét Nat) 10.5%	9.5 43
LAMBRUSCO, Chiarli, Emilia Romagna, Bologna 11%	55
CHARDONNAY+, 1701 Franciacorta, Lombardy 12%	12.5 75

White

GRILLO, Mandrarossa, Sicily '17 13.5%	7 27
CORTESE+, Ottavio Rubé, Piedmont '18 12.5%	34
VERDEJO, Barco Corneta, Castilla y León '17 13.5%	37
SAUVIGNON BLANC, Guy Allion, Touraine, Loire '17 13%	39
GRUNER VELTLINER, Eichinger, Kamptal '17 13%	40
CATARRATO (Orange), Baglio Bianco, Sicily '17 12.5%	43
DAFNI, Psarades, Crete '17 12.5%	8.5 42
PINOT BLANC, Judith Beck, Burgenland '18 12.5%	45
ALBILLA, Bodegas Ponce, Manchuela '17 13%	47
VERDICCHIO, La Marca San Michele, Marche '17 13%	10 48
CHARDONNAY, Jean Rijckaert, Arbois, Jura '16 13%	49
ALBARINO, Forjas del Salnes, Rias Baixas '18 13%	51
GRECO DI TUFO, Bambinuto, Campania '16 13.5%	11 53
MOSCATEL & PX, Viñedos Verticales, Málaga '16 14%	54
RIESLING, Peter Jakob Kuhn, Rheingau '17 12%	55
SAUVIGNON BLANC, Du Nozay, Sancerre '17 12.5%	65
CHARDONNAY, Bachey-Legros, Santenay '14 13.5%	74

Pink

CINSAULT+, Saint André, Côtes de Provence '18 12.5%	38
BLANC DE NOIR, Krásná Hora, Czech Republic '16 13%	46

Red

TOURIGA NATIONAL+, Pocas, Douro '16 13%	7 27
BARBERA+, Ottavio Rubé, Piedmont '18 13%	34
NERO DI TROIA, Caiaffa, Puglia '17 13%	37
TEMPRANILLO, A. Maestro, Ribera Del Duero '18 14.5%	39
GARNACHA, La Calandria, Navarra '17 13.5%	9 40
ALICANTE BOUSCHET+, Vitor Claro, Alentejo '16 11%	43
MERLOT+, Krásná Hora, Czech Republic '16 12.5%	44
TOURIGA FRANCA+, Folias de Baco, Douro '14 13%	46
BARBERA, Iuli, Piemonte '17 14.5%	47
CABERNET SAUVIGNON+, Petra, Tuscany '16 14%	48
SANGIOVESE+, Juice Asylum, Montepulciano '18 13.5%	10 51
CINSAUT, Craven, Stellenbosch, S. Africa '17 12.5%	54
PINOT NOIR, Philippe Milan et Fils, Burgundy '17 13%	55
MONTEPULCIANO+, F. San Lorenzo, Marche '13 13.5%	11.5 59
TEROLDEGO, Foradori, Dolomites, Trentino '16 12.5%	62
ZWEIGELT+, Gut Oggau, Weinland, Austria '15 12%	64
GAMAY, Jean Foillard, Morgon, Beaujolais '16 13%	69
MERLOT+, Chateau le Puy, Bordeaux '15 13%	73

Aperitivo

WHITE PORT & TONIC	8.5
APEROL CAMPARI NEGRONI AMERICANO ROSSO	9.5
SEEDLIP & TONIC (Alc. Free)	8.5

Beer

ESTRELLA 5.4% HOPE IPA 5.2%	5.5 6.5
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