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2020

The Legal Eagle Restaurant Menus 2020

Legal Eagle

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LUNCH

Today's soup served with homemade sourdough bread 7

Today's roast in a roll (meat or veggie, see reverse page) on white blaa served with three, organic vegetable salads 12.50 (+ mug soup €2.5)

Chargrilled Irish cauliflower steak, parsnip bhaji, curried cauliflower purée, saffron & mint yoghurt and golden sultana & caper dressing 22

Shines Family tuna & potato salad with pickled egg, caperberry, purple spuds, tomato, samphire & lemony dressing 15

Cured fish plate: Dingle gin-cured organic salmon, beetroot-cured trout, line caught mackerel tartare, smoked salmon, shrimp cocktail mayo, trout caviar, pickles, smoked cream cheese, lemon, brown bread 19

Ploughman's Board: Three Irish cheeses, pickled eggs, house pickles, apple, celery, piccalilli & sourdough 15

Roasted Bone marrow, braised oxtail, Gaelic Escargots, garlic butter 16

Roast beef with batter pudding, cauliflower rarebit, stovies & gravy 18

Steak & ale pie with marrowfat peas, chips & gravy 22

'Piggy bag': Battered sausage, brawn fritter, smoked black pudding, apple ketchup, piccalilli & bacon dust, & chips 15

Chateaubriand (1KG) with batter pudding, cauliflower rarebit, stovies & gravy, good for two or three to share 85

WEEKLY ROAST IN A ROLL

TUESDAY

Turkey with stuffing, cranberry & red onion relish & baby kale

Cooleeney with stuffing, cranberry & red onion relish & baby kale

WEDNESDAY

Smoked Pork Neck with scratchings, apple sauce, fennel slaw & salsa verde

Beef Tomato & Macroom Mozzarella with fennel slaw & salsa verde

THURSDAY

Hay Smoked Ham with Piccalilli and Mustard Mayo

Coolattin Cheddar with Piccalilli and Mustard Mayo

FRIDAY

Roast Beef with creamed horseradish, beetroot & apple relish & mustard cress

Whipped Feta and pickled fennel with beetroot & apple relish & mustard cress

A 10% discretionary service charge will be added

DRINK

BEER

RED WINE

WHITE WINE

OTHER WINE

SPIRITS

COCKTAILS

SOFT DRINKS

BEER BOTTLES & CANS

Vedett 5.5

Daura Damm 6.5

Weisenhoer Eucharius Pils 6.8

Heineken Bottle 5.5

White Hag Little Fawn 6

Samuel Smith Nut Brown 6.5

Magic Rock Highwire Grapefruit 6.8

Kinnegar Rustbucket Rye 7.2

Founders Rubaeus 7.2

Mikkeller Mosaic 7.5

Rochefort 6 7.5

Dot Brew Back to Black 7.7

Larkins IPA 8.5

Founders Curmudgeon's Better Half 11

LeftHand Milk Stout 6.8

Samuel Smith Organic Chocolate Stout 6.5

DRAUGHT BEER

Guinness Stout 568 5.3

Trouble Brewing Darks Arts Stout 568 5.9

Whiplash Bowsie Nitro Brown Ale 473 5.8

Galway Bay Red Ale 568 6.2

O Brother Metamorphosis DIPA 330 6

Kinnegar Scraggy Bay IPA 568 6.5

OGB Citra IPA 568 6.2

Trouble Brewing Ambush Ale 568 6.5

Sierra Nevada Hazy Little Thing 473 6.5

Whiplash Bone Machine IPA 473 6.4

Larkin's PA 568 6.2	Hofbrau Weisse 6.4
White Hag Little Fawn 568 5.9	Unertl Weisse 6.8
Westmalle Dubbel Trappist Bruin 330 6	Dupont Saison 5.8
Weihenstephaner Helles 568 6.6	Crooked Stave Petit Sour Rosé 7.7
Rascals Jailbreak Lager 568 5.9	Petrus Aged Pale 8
Weihenstephaner Hefeweissen 500 5.8	Oud Beersel Oude Geuze Vielle 11.5
Lindemans Kriek 330 4.5	Lindemans Pecheresse 9
Thatchers Haze Cloudy Cider 568 5.8	Stonewell Medium Cider 8
	MacIvors Plum & Ginger 8.5
	Bulmers 6.4
	Hollows Ginger Beer 7.9
	Erdinger Weisse NA 5.8
	Fruh Kolsch NA 5.5
	OGB Pure Brew NA 5

CONTACT

TELEPHONE:

+353 1 555 2971

EMAIL:

info@thelegaleagle.ie

ADDRESS:

1/2 Chancery Place,
Dublin 7,
Ireland

OPENING HOURS:

Mon
Closed

Saturdays
12:00-22:00