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Menus of the 21st Century

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2020

## L Mulligan Grocer Restaurant Menus 2020

L Mulligan Grocer

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**Aperitif**

**Irish Kir Royale**, Cockagee Keeved Cider & Móiniér Blackberry Wine €7.50

**Even Mór Berries**, The White Hag Púca Berry & Mór Gin

**Bloody Mary**, Dingle Vodka, Tomato Juice, Tabasco, Worcester Sauce, Cracked Black Pepper, Celery €8.50

**Tasting Flights**

*Please see our specials boards for details on each flight*

**Beer Tasting Flight €11**

3 Craft Beers from our guest taps, selected by us

**Gin & Tonic: Irish Gin Selection €17**

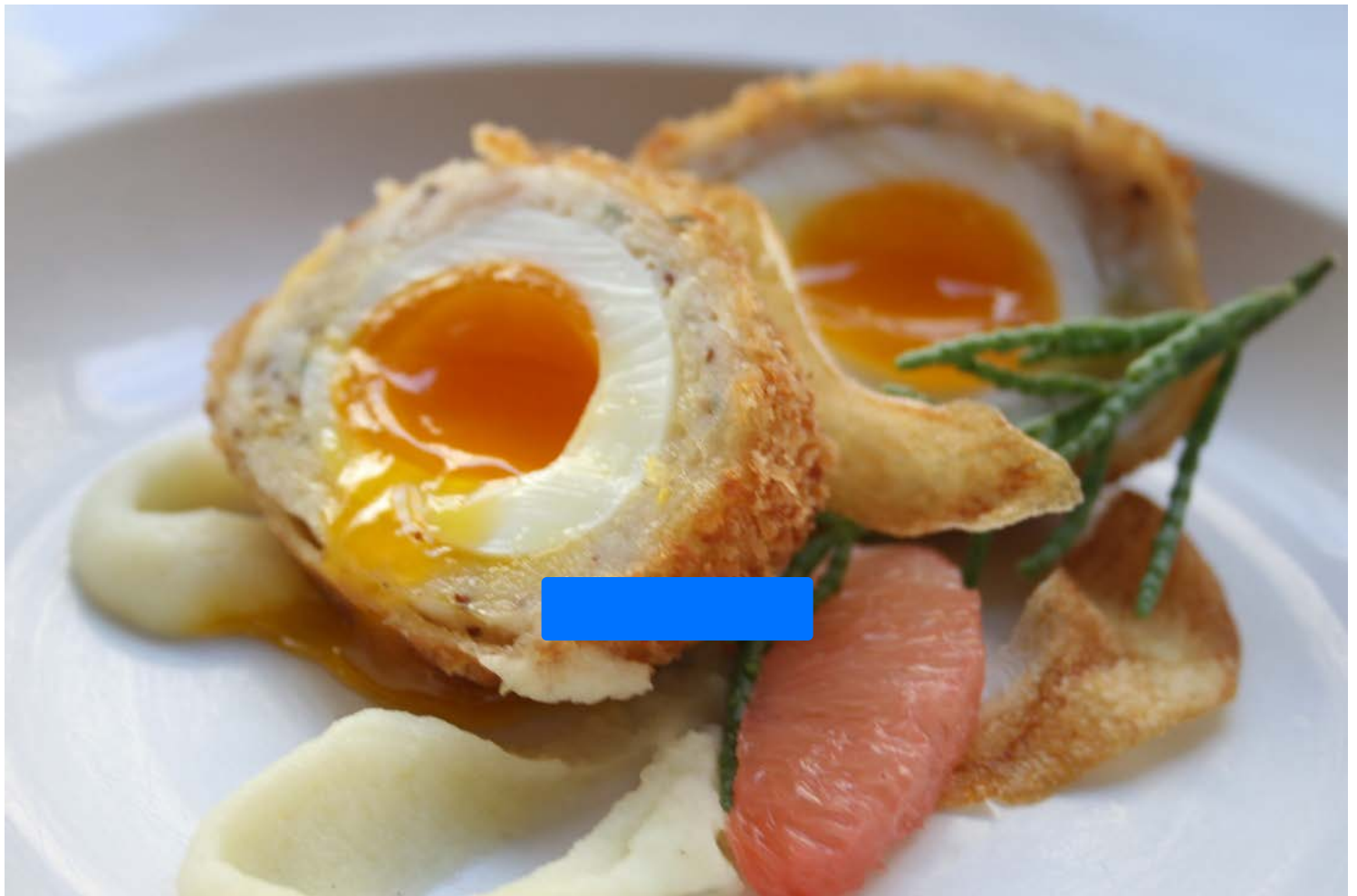
A selection of Irish craft gins paired with Poacher's premium Irish tonic water and lovely garnishes

**Whiskey: The Spirit of Dublin €15**

This area once teemed with distilleries and breweries. This tasting board celebrates the spirit of the county with three Dublin drams

**Whiskey: Premium Irish Whiskeys €18.50**

Ireland's great whiskey renaissance continues apace. These three whiskeys showcase the three main styles of Irish whiskey: A Blend, a Single Pot Still and a Single Malt



**Starters**

**Soup of the Day**, Bread for Mopping €6.80  
*Vegan Option Available*

**Vegetarian Scotch Egg:**

Free-Range Egg, Gubbeen Cheese, Mustardy Leeks, Caramelised Onions, Root Vegetable Remoulade, 'Mulligaloe' Relish €7.30

**Recommended Beer:** White Hag Ninth Wave €5.50

**Scotch Egg:** Free-Range Egg, Rare-Breed Pork, Beer Pickled Silverskins, Root Vegetable Remoulade, 'Mulligaloe' Relish €8.80

**Recommended Beer:** Rascals Wunderbar €5.50

Crispy Melty **Gubbeen**, Pickled Red Onion, Red Emmalie Potatoes, Balsamic Glaze €7.80

**Recommended Beer:** Rascals Big Hop Red €5.30

'Sir' Jack McCarthy's **Black Pudding**, Irish Pumpkin & Potato Rosti, Pickled Blackberry & Sour Cream €7.80

**Recommended Beer:** Mikkeller, Evergreen €6.00

**Ard Macha Mushrooms**, Crozier Blue Cream & Sourdough Crostini, Sage Crisps, Apple and Hazelnuts *Vegan Option Available* €7.90

**Recommended Beer:** Brasserie Dupont, Brewers' Bridge €6.70





## Mains

We have a menu listing the major allergens. If you have dietary requirements please let us know and we will be delighted to accommodate.

**Wild Irish Venison Pie**, Ballymakenny Broccoli, Mash, Cauliflower Puree, Carrot & Parsnip, Lovely Gravy €22.50

**Recommended Beer:** Kinnegar, Yannaroddy €7.00

**Chicken Kiev**, Garlic Butter, Ballymakenny Baby Potatoes, Crispy Cauliflower, Cavolo Nero & Aioli €22.50

**Recommended Beer:** Boundary, G.O.A.T. €7.00

**Smoked Ham Kassler**, Orchard Syrup, Herb & Garlic Baby Potatoes, Roast Carrots, Ruby Beetroot, Pickled Shallots, Goats Cheese Crumb, Coriander Cress and Lovely Gravy

€23.50

**Recommended Beer:** Kinnegar, Devils Backbone €6.90

**Fish & Chips:** Crispy Crumbed Haddock, Twice Cooked Chips, Sauce Gribiche, Kale & Root Vegetable Salad with Pickled Red Onion & Buttermilk Ranch Dressing €21.50

**Recommended Beer:** Kinnegar Crossroads €7.50

*All our seafood is sustainably sourced locally from small day boats and family owned fisheries.*

**Crispy Hazelnut & Mushroom Bon Bons**, Cavello Nero, Bog Carrots, Beetroot & Crown Prince Pumpkin €18.50

**Recommended Beer:** Mescan Red Triple €8.40

**Roasted Celeriac**, Three Cheese Bon Bons (Gubbeen, Ardsallagh Goats Cheese & Cais Na Tire), Pickled Shallots, Roasted Turnip, Gribiche, Ruby Beetroot & Lovely Vegan Gravy €18.50

**Recommended Beer:** Whiplash, Body Riddle €5.50

## Side Dishes

Twice Cooked Chips €4.20

Mash €3.90

Side of Irish Greens €3.90

Selection of Bread, Whipped Butter & House Made Bacon Jam €4.80

Kale Side Salad €3.90

## Desserts

**Cheeseboard:** Selection of three Irish Farmhouse Cheeses, Pears, Toasted Nuts &

Housemade Almond Crispbreads €10.50

**Recommended Whiskey:** Bushmills 10 €7.50

**Semifreddo,** Meringue Kisses, Irish Plum Sauce, Sea Salt Caramel & Brown Bread Crumble €7.90

**Recommended Whiskey:** Jameson Black Barrell €8.20

**Irish Cream Cheese Chocolate Brownie,** Vanilla Ice Cream, Sea Salt Caramel, Cherry & Pistachio €8.00

**Recommended Whiskey:** Method and Madness Single Malt €13.50

**Dark Chocolate Mousse,** Almond Shortbread, Rhubarb Jam, Irish Blackberries & Toasted Almonds €7.50

**Recommended Whiskey:** Kilbeggan Single Grain €6.20

**Eton Mess:** Meringue, Allotment Berries & Vanilla Cream, Lemon Curd €7.50

**Recommended Whiskey:** Teeling Pot Still €8.50



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EMAIL [TABLE@LMULLIGANGROCER.COM](mailto:TABLE@LMULLIGANGROCER.COM) TO RESERVE A TABLE  
OR [HELLO@LMULLIGANGROCER.COM](mailto:HELLO@LMULLIGANGROCER.COM) TO SAY HELLO or SEND US A  
HAIKU POEM

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