



HOTEL 7

DUBLIN

## FOOD ALLERGIES & INTOLERANCES

Before you order your Food & Drinks, please speak to any member of our team, all of whom are trained in allergy awareness. If you have a food allergy or food intolerance. Please refer to the back of the menu where the allergies are listed numerically and presented in that format under each menu item.

## STARTERS

### FRESHLY MADE SOUP OF THE DAY

Served with Homemade Soda Bread. €5.95 Allergens: 6, 7, 8, 12

### GOATS CHEESE

Whipped Ardsallagh Goats Cheese, Beetroots Textures, Candied pecans,  
Baby leaves. €7.95 Allergens: 5, 7

### DUBLIN BAY PRAWN COCKTAIL

Classic Dublin Bay Prawn Cocktail. Crispy Iceberg, Maire Rose Sauce.  
Homemade Brown Soda Bread. €8.95 Allergens: 1, 6, 7, 11, 13

### CAESAR SALAD

Crisp Baby Gem, Garlic Croutons, Creamy Dressing  
and Aged Parmesan Shavings. €7.95 Allergens: 6, 7, 8, 11, 13  
With Grilled Chicken. €8.95 Allergens: 6, 7, 8, 11, 13  
-With Pan Fried Dublin Bay Prawns. €9.95 Allergens: 1, 2, 6, 7, 8, 11, 13

### CLAIRE ISLAND SMOKED SALMON

Oak Smoked Salmon. Crispy Capers. Lemon and Herb Aioli.  
Guinness Brown Bread. €9.95 Allergens: 3, 6, 7, 11, 13

### SEAFOOD CHOWDER

Fresh and Smoked Fish and Shellfish, Sweetcorn and Chives in a Creamy Seafood Broth.  
Served with Homemade Soda Bread. €7.95 Allergens: 1, 3, 6, 7, 12

### CHARGRILLED CHICKEN CHUNKS

Marinated and Skewered Grilled Chicken. Peanut and Pickled Cucumber  
Dipping Sauces. €7.95 Allergens: 4, 7, 8, 11, 13

## MAIN COURSES

### 80Z HEREFORD PRIME RIBEYE STEAK

28 Day Matured Centre Cut Hereford Prime Steak. €24.95

Allergens: 7, 9, 11, 12, 13

### 100Z CERTIFIED ANGUS STEAK

28 Day Matured Centre Cut of Certified Angus. €25.95

Allergens: 7, 9, 11, 12, 13

Our Steaks are served with: Potato Pont Neuf, Tobacco Onions, Rocket and Parmesan Salad. Choose your sauce: Sauce Béarnaise, Brandy and Pepper Creamy Sauce or Blue Cheese Butter

### 80Z CERTIFIED IRISH ANGUS BURGER

Brioche Bun, Mustard mayo, Twice Cooked Chips, Lettuce and Tomatoes. €15.95

Allergens: 6, 11, 13

### CHARGRILLED CHICKEN SUPREME

Mash Potato, Green Beans, Coq au Vin Sauce, Bacon Wafer. €17.95

Allergens: 7, 9

### LAMB SHANK

Creamy Mashed Potatoes, Green Beans, Minted Thyme Jus. €19.95

Allergens: 7, 9

## SALMON FLORENTINE

Buttered Spinach, Fondant Potato, Lemon Hollandaise. €18.95

Allergens: 3, 7, 9, 11, 12

## PAN FRIED LEMON SOLE

.Asparagus Tips, Mashed Potatoes and Beurre Blanc Sauce. €17.95

Allergens: 3, 7, 9, 11, 12

## SPINACH & RICOTTA TORTELLONI

White Wine Creamy Sauce, Red Pepper Coulis, Rocket and  
Parmesan Salad. €14.95

Allergens: 6, 7, 9, 12, 13

## VEGETARIAN QUICHE

Freshly Made with Butternut Squad, Red Peppers, Leeks and Spinach,  
Eggs and Cream in a Flaky Pie Crust. €13.95

Allergens: 6, 7, 11

## SIDE ORDERS

Sweet Potato Chips, Sautéed Green Beans, Mashed Potatoes, Mixed Leaves Salad,  
Market of Vegetables, Sautéed Mushrooms & Onions. €4.50

## DESERTS

### CHOCOLATE AND RASPBERRY GANACHE BARREL

Rich Chocolate Ganache, Centre of Raspberry Puree, Chocolate Soil, Fresh Raspberries and Coulis, Raspberry Sorbet. €5.95

Allergens: 4, 5, 6, 7, 8, 11

### WARM PEAR AND ALMOND TART

All Butter Pastry, William's Pear and Almond Tart, Served with Crème Anglaise, Butterscotch Sauce and Vanilla Ice Cream. €5.95

Allergens: 4, 5, 6, 7, 11

### MANGO AND PASSIONFRUIT MOUSSE

Light Mousse of Mango and Passionfruit, Mango Sorbet and Mango Puree, Fresh Mint. €5.95

Allergens: 5, 6, 7, 11

### BAKED VANILLA CHEESECAKE

Traditional Baked Vanilla Cheesecake, Seasonal Berry Compote. €5.95

Allergens: 6, 7, 11

### IRISH ARTISAN CHEESE

Wicklow Cheddar (Co. Wicklow), Cashel Blue, (Co. Tipperary), Oak Smoked Gubbeen (Co. Cork) Cooleeney Camembert (Co. Tipperary). Served with: Scullery Tomato Relish, Apricots and Grapes, Crackers and candied pecans. €12

Allergens: 6, 7

## WHITE WINE

Marques de Plata Sauvignon Blanc/ Macabeo, Spain. €6.50/€24

Gabriella Pinot Grigio, Italy. €6.50/€27

Butterfly Ridge Colombard Chardonnay, South Australia. €7/€29

Leopards Leap Chenin Blanc, South Africa €7.50/€32

Old Coach Road Sauvignon Blanc, New Zealand. €9.50/€37

## RED WINE

Marques De Plata Tempranillo / Cabernet / Syrah, Spain. €6.50/€24

Chilensis Merlot, Chile. €6.50/€26

Butterfly Ridge Shiraz/Cabernet, South Africa. €7/€29

Cuma Organic Cabernet Sauvignon, Argentina. €8/€33

Les Janelles Pinot Noir, France. €8/€33

Don David Reserve Malbec, Argentina. €9/€35

## ROSÉ & SPARKLING

Morgan Bay White Zinfandel, California. €7.50/€30

Masottina Prosecco Frizzante, Italy. €40

Masottina Spumante Superiore, Italy. €55

Champagne Pannier Brut, France. €95

## ALLERGEN INDEX

- 1: Crustaceans
- 2: Molluscs
- 3: Fish
- 4: Peanuts
- 5: Nuts
- 6: Cereal containing gluten
- 7: Milk/Milk products
- 8: Soya
- 9: Sulphur Dioxide and Sulphites
- 10: Sesame Seeds,
- 11: Egg
- 12: Celery:
- 13: Mustard
- 14: Lupin