

# -1900-

*Nineteen Hundred*  
Bar & Restaurant

## STARTERS

**SOUP OF THE DAY** €10.50  
Served With Brown Bread |1a|7|

**WILD MUSHROOM ARANCINI (V)(VE)** €14.00

Mozzarella, Cream Spinach, White Wine Cream, Parmesan Tuille |1a|3|7|

**BLUE BELL FALLS GOAT'S CHEESE** €15.00

Honey & Thyme Goat's Cheese, Baked Beetroot, Candied Walnuts, Apples & Organic Leaves |7|8|12|

**DUBLIN BAY PRAWN TORTELLINI** €16

Celeriac Cream, Chives, Prawns Butter Sauce |1a|2|7|

**SPINACH & RICOTTA RAVIOLI** €16.00

White Wine, Cream of Squash, Confit Tomato, Toasted Peanuts, Basil Oil |1a|3|7|

**KILMORE QUAY'S SEARED SCALLOPS** €19.00

Jerusalem Artichokes, Ceps Mushroom, Beurre Blanc, Lovage Oil |1a|7|

## STEAKS

ALL OUR STEAKS ARE OF IRISH 'GRASS FED' HERITAGE AND DRY AGED FOR 28 DAYS

**Sirloin Steak 10 oz**

€37.00

**Fillet Steak 8 oz**

€44.00

**Cowboy Steak 16 oz**

€49.00

All steaks are served with, Sauté Mushroom & Spinach, Onion Strings, & Chunky Fries |1a|7|

**Surf & Turf- Add Prawns €6**

CHOICE OF SAUCES:

| Black Peppercorn | Garlic Butter | Béarnaise | |1a|3|7|

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## MAIN COURSES

**TIGER PRAWN & CLAM LINGUINE** €26.00

Prawns, Clams, Baby Spinach, Shallots, Parsley, White Wine Sauce |1a|3|7|

**PAN FRIED SEABASS** €30.00

Orzo Pasta, Mussels Fricassee, Tomatoes & Samphire Gremolata |1|2|

**CHICKEN BALLOTINE** €28.00

Seared Chicken, Chicken & Ceps Mushroom Duxelles, Chicken Beignets, Pomme Dauphinoise, Parsley Oil Cream Served with Stem Broccoli|1a|7|

**SHORT GRAIN RISOTTO** €23.00

Butternut Velouté, Chanterelle, Celeriac Chips, Parmesan Cheese |7|V|

## SIDES

€6

**Mashed Potatoes** |7|

**Stem Broccoli** |7|

**Fried Onion Strings** |1a|7|

**Buttered Green Beans** |7|

**Green Salad** |10|

**Stealth Fries**

## PRE-DINNER COCKTAILS

€13

VODKA MARTINI



NEGRONI



FRENCH MARTINI



CLASSIC MARGARITA



GIN MARTINI



## ALLERGENS

1. Gluten: |a| Wheat| b) Rye| c) Barley| d) Oats| 2 Crustaceans: |a| Crab| b) Lobster| c) Cray fish| d) Shrimps| e) Prawns| f) Krill| 3 Eggs| 4 Fish| 5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts: |a) Almonds| b) Hazelnut| c) Walnuts| d) Cashew| e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia| j) Queensland nut| 9 Celery| 10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails| b) Clams| c) Oyster| d) Scallops| e) Mussels| f) Squid| g) Octopus| h) Cuttlefish.

All nut free dishes are prepared nut free, however not within a nut free environment.