



THE OARSMAN PUB

BAR | FUNCTION ROOM | FOOD
CHRISTMAS MENU

STARTER

DELUXE SEAFOOD CHOWDER

Creamy chowder with sautee fresh fish, prawn and brown bread (1,2,6,8,11)

MUSSEL AND LEEK PATE

Smooth pate served with toasted sourdough and mixed leaves (1,2,6,8,9,11)

HAND DIVED SCALLOPS

Crispy Parma ham, grapefruit, ginger and chili beurre blanc (1,6,11)

WILD RABBIT CROQUETTE

Wholegrain mayo, apple and carrot salad (1,2,4,9)

ROASTED IRISH BEETS

Salad with macadamia nuts, goats curd and balsamic dressing (1,7a,7b)

MAIN COURSE

CORN CRUST CHICKEN SUPREME

Brussels sprouts with garlic and pancetta, purple broccoli and baby potatoes (2,9)

BAKED MONKFISH

Sauteed sweet potato, braised fennel, mussels and chorizo broth (1,6,8,11)

WILD MUSHROOM AND WILTED SPINACH

Sage and onion polenta with herb pesto and crispy poached egg (2,7a,9)

WILD VENISON STEAK

Fondant potatoes, black kale, chanterelle and blackberry jus (0)

28 DAY AGED SIRLOIN STEAK

12 oz Irish steak with flat cap mushroom, onion rings, hand cut chips and beurre blanc sauce

ADD Prawns +€5 (1,2,6)

DESSERT

Christmas Pudding with whiskey sauce (1,2,7B,7C,9,12)

White Chocolate & Raspberry Brownie with ice cream (1,2,7,9)

Selection of Artisan ice creams (1,7,9,12)

Irish Cheese Board with chutney, pickles and crackers (1,2)

8-10 Bridge Street - Ringsend, Dublin 4

| Tel: 01 668 9360 | theoarsmanringsend@gmail.com | theoarsman.ie

ALLERGEN INFORMATION: 1. Dairy 2. Wheat 3. Soya 4. Mustard 5. Sesame 6. Crustaceans 7A. Pine nuts 7B. Almonds 7C. Walnuts
8. Fish 9. Eggs 10. Celery 11. Mollusc 12. Sulphates

Discretionary 10% service charge is included for parties of 8 and over. Our gluten free dishes are not prepared in a gluten free environment