

THE PEMBROKE RESTAURANT

STARTERS

Imperial Soup <i>Sometimes Smooth, Sometimes Rustic, always Homemade, Home Made Bread Roll.</i> Allergen 7, 12	€6.95
Imperial Chunky Seafood Chowder <i>Fresh Fish and Shellfish, Homemade Brown Bread, Fennel Cream, Lobster Oil.</i> Allergen 1, 2, 3, 7, 12	€7.95
Lemon Sole <i>Tempura Batter, Red Pepper and Tomato Stew, Basil Mayo, Lemon and Olive Oil Emulsion.</i> Allergen 3, 11	€8.95
Organic Duck Liver Parfait <i>Cinnamon and Star Anise Poached Plums, Homemade Brioche Loaf, Hazel Nut, Green Bean Salad.</i> Allergen 5, 6, 7, 11	€7.95
Ardsallagh Goats Cheese <i>Feuille de Brick, Mango Chutney, Confit Vine Tomato, Salted Pine Nuts, Pea Shoots.</i> Allergen 5, 6	€8.95
Smoked Cod and Crab Fish Cakes <i>Jerusalem Artichoke and Truffle Purée, Lemon Gel, Sea Asparagus.</i> Allergen 3, 6, 7	€7.95
BBQ Wild Boar <i>Barbeque Glaze, Crackling Popcorn, Mini Poached Apple, Jack McCarthy Black Pudding.</i> Allergen 6	€9.50

SALADS

Imperial Superfood Salad <i>Trio Quinoa Grain, Mixed Beans, Kalamata Olives, Pumpkin Seeds, Rapeseed Oil Dressing.</i>	€11.95
With Pan Seared Chicken	€13.95
With Garlic and Lemon Prawn. Allergen 1, 2, 3	€14.95
Warm Grilled Chicken Salad <i>Smoked Pancetta, Crispy Potatoes, Mixed Leaves, Parmesan Shavings, House Dressing.</i> Allergen 7, 13	€13.95
Imperial Caesar Salad <i>Cos Lettuce, Smoked Pancetta, Confit Tomato, Parmesan, Caesar Dressing.</i> Allergen 6, 7, 11, 13	€11.95
With Pan Seared Chicken. Allergen 7, 13	€13.95
With Garlic and Lemon Sautéed Prawns. Allergen 1, 2, 3	€14.95

SIDES

Brussel Sprouts with Smoked Bacon and Onion.	€3.00
Broccoli Stem with Almond Butter. Allergen 5	€4.00
Garlic and Thyme Roasted Mushrooms.	€3.00
Home Cooked Fries with Aioli. Allergen 11	€3.50

MAINS

Beef Short Rib <i>Crispy Beef Brisket, Chantaney Carrots, Star Anise Braised Red Cabbage, Jus Lie.</i> Allergen 6, 7	€19.50
Clonakilty Chicken Supreme <i>Smoked Rooster Potato, Chicken Kiev, Baby Leeks, Trio Carrots, Rosemary Cream.</i> Allergen 6, 7, 11	€21.00
Hake Fillet <i>Crispy Batter, Crushed Peas, Achill Island Salt & Samphire Vinegar, Confit Lemon, Chunky Fries.</i> Allergen 3, 6	€18.00
Halibut <i>Fennel Pollen Brioche Crust, Kale, Chorizo, White Bean and Broad Bean Cassoulet, Crispy Crab Claw.</i> Allergen 3, 6, 7, 11, 14	€26.95
West Cork Duck Breast <i>Brussel Sprouts and Smoked Bacon, Duck Fat Roast Potato, Black Berry Gel, Broad Beans.</i> Allergen 7	€23.95
Thyme and Lemon Roasted Butternut Squash <i>Saffron Risotto, Wilted Greens, Sage Oil, Black Sesame Tuile.</i> Allergen 7, 10	€13.95
Imperial 10oz Irish Hereford Steak Mince Burger <i>O'Keeffe's Brioche Bun, Bacon, Beef Tomato, Bandon Cheddar, Homemade Jam, Horseradish Slaw, Twice Cooked Chips.</i> Allergen 6, 7, 11	€18.00
Red Thai Curry <i>Kaffir Lime Leaf, Red Chilli Infusion, Turmeric Steamed Rice, Cilantro and Bean Sprouts, Naan, Raita.</i>	
<i>With</i>	
Chicken. Allergen 7	€15.95
Prawn. Allergen 1, 2, 3, 7	€16.95
Vegan Tofu Puff. Allergen 8	€12.95
A Cut Above the Rest, Locally Sourced Irish Hereford Beef	
Red Hereford Ribeye 12oz	€25.95
Red Hereford Sirloin 10z	€25.00
Red Hereford Fillet 10z	€29.00
<i>All served with Braised Shallot, Asparagus and Flat Cap Mushroom Ragout, Pomme Purée Chunky Fries.</i> Allergen 7	

ALERGEN INDEX

No. 1 & 2 Shellfish
No. 3 Fish
No. 4 Peanuts
No. 5 Nuts

No. 6 Cereal containing gluten
No. 7 Milk/milk products
No. 8 Soya
No. 9 Sulphur dioxide

No. 10 Sesame seeds
No. 11 Egg
No. 12 Celery & celeriac
No. 13 Mustard

No. 14 Lupin

WE CARE

We take great care in choosing the finest quality ingredients and pride ourselves on knowing the provenance of all the food we serve. We support local suppliers and all ingredients are of Irish origin and sourced responsibly from quality suppliers under the Féile Bia quality assurance scheme

Please inform your server of any special dietary requirements or allergies. Full allergen listings are available upon request



THE
P E M B R O K E
R E S T A U R A N T

WHITE WINE

	Glass	Bottle
Plaisir Sauvignon Blanc, France <i>Crisp and fresh</i>	€7.00	€26.50
Giuliana Pinot Grigio, Italy <i>Hints of rose petal, cool climate orchard fruit flavours with a crisp acidity and persistent length</i>	€7.00	€26.50
The Accomplice Chardonnay, De Bortoli, Australia <i>Aromas of peach and nectarine complemented with some very subtle vanilla oak</i>	€7.00	€26.50
Esperanza Verdejo Viura, Spain <i>Crisp and refreshing, delicate floral aromas and fruit</i>	€7.50	€29.50
Picpoul de Pinet, Saint-Peyre, France <i>Complex aromas of gooseberry and citrus flavours, fresh and fruity with a long lingering finish</i>	€7.50	€29.50
Viña Sobreira Albariño, Rias Baixas, Spain <i>Intense nose with fruits and white flowers, light touches of green apple and citrus</i>	€8.00	€31.50
Ten Rocks Sauvignon Blanc, New Zealand <i>Grass and green capsicum aromatics with lime and passion fruit, crisp and fresh</i>	€8.50	€35.50
Ardeche Chardonnay, Louis Latour, France <i>An attractive nose with notes of white flowers, powerful and balanced, rich in alcohol with acidity on the finish</i>		€34.50
Petit Chablis, France <i>Lively, pleasant and fruity, citrus flavours on a fine mineral background</i>		€40.50
Sancerre Blanc, La Guiberte, Alain Gueneau, France <i>Distinctive herbaceous, mineral aromas with gooseberries and rhubarb flavours, a crisp finish and tongue-tingling acidity</i>		€48.50

ROSÉ WINE

	Glass	Bottle
Casa Roja Garnacha Rosado, Spain <i>Delicate rose petal aromas, fine nuances of redcurrant and raspberry</i>	€7.00	€26.50

DESERT WINES & PORT

	Glass	Bottle
Warres Heritage Ruby Port, Portugal <i>Medium red. Smoky, high-toned aromas of cassis, marzipan and maple syrup</i>	€5.50	€40.00
Delas Frères Muscat de Beaufort, France <i>Fruity and floral aromas, deliciously elegant freshness</i>	€6.50	€30.00

RED WINE

	Glass	Bottle
Plaisir Merlot, France <i>Soft, juicy and rounded</i>	€7.00	€26.50
Zagalia Montepulciano d'Abruzzo, Italy <i>Full of juicy blackberry and cherry fruits, a touch of spice on the finish.</i>	€7.00	€26.50
De Martino Estate Cabernet Sauvignon, Chile <i>Fruity and elegant, intense notes of red fruits, cassis, blackberries, tobacco and spice</i>	€7.00	€26.50
Babington Brook Shiraz, Australia <i>Full bodied wine, aromas of black fruits and pepper, notes of plums and chocolate</i>	€7.00	€26.50
Domaine Peirière Pinot Noir, France <i>Intense and elegant notes of ripe strawberries, a hint of white pepper</i>	€7.50	€29.50
Bodega Piedra Negra Alta Colección Malbec, Argentina <i>Red summer fruit aromas, a touch of black pepper</i>	€7.50	€29.50
Cotes du Rhone St Esprit, Delas, France <i>Classical Syrah, berry fruit, violet, liquorice and spices, full, rounded palate</i>	€8.50	€35.50
Benziger Cabernet Sauvignon, Sonoma County, USA <i>Dark berry aromas, hints of tea, molasses and coffee, rich flavours of blackberry, plum and dark chocolate</i>		€55.00
Domaine Duclaux Chateauneuf-du-Pape, France <i>Fruity nose with concentrated red berries, leather and liquorice, great complexity and strength</i>		€55.00
Meerlust Rubicon, Stellenbosch, South Africa <i>Classic Rubicon with violets, ripe plum, cedar wood and intense spiciness, full bodied</i>		€60.00

CHAMPAGNE & SPARKLING

	Glass	Bottle
Valdo Prosecco Treviso Millesimato, Italy <i>Fruity aromas with scents of wild apple, golden apple, acacia flowers and honey</i>	€7.50	€36.00
Taittinger Brut NV, Champagne, France <i>The bubbles are fine, while the mousse is discreet yet lingering, a delicate wine with flavours of fresh fruit and honey</i>	€12.50	€70.00
Taittinger Nocturne NV, Champagne, France <i>Aromas of yellow peaches and dried apricots, mature, rich and round, Nocturne is also exceptionally smooth and creamy</i>	€13.50	€75.00
Taittinger "Prestige" Brut Rosé NV, Champagne, France <i>Fresh, crisp red fruits, can be summed up in four words lively, fruity, fresh and elegant</i>	€16.00	€90.00