Sotes tapas menu

BREADS Warm home baked bread selection with olive oil and sea salt and Aubergine tapenade(6)	€4.50	ANTIPASTO Grilled vegetables and Italian cheese platter (4.5.6.7)	€9.00
CREAMY HUMMUS Garlic, shallot and garden herbs, olive oil and ciabatta toasts (10)	€4.50	PARFAIT Chicken liver parfait with crisp bread and caramelized fig (6,7,9,11)	€8.00
SMOKED SALMON Ballyhack smoked salmon, fennel, crispy capers, Guinness bread and aioli (3,6,7,11)	€9.00	PATATAS BRAVAS Crispy farm potatoes with spiced tomato sauce, aioli and parmesan (6,7,11,13)	€6.50
SCOTCH EGG Homemade scotch egg with local free range eggs, sausage meat and panko crumb with shallot, mustard and tarragon cream (6,7,11,13)	€9.00	SPANISH SAUSAGE Grilled and served with green lentils, root vegetables and caramelized onion (6,9)	€8.00
PRAWNS AND CALAMARI Crisp fried and seasoned with lemon and sea salt, yuzu and garlic aioli (1,2,6,7,11)	€10.00	RIBEYE, CHIMMICHURRI Our very own ward winning Redmond beef, chargrilled and rested, hot and sour chimichurri, crisp fried onion (6,7)	€14.00
CROQUETTE Crisp fried pulled ham hock with mature cheddar croquettes, garden pea puree (6,7,11)	€8.00	FRITTERS Spiced cauliflower and farm vegetable fritters with curried mayo, lime and coriander (6,7,11)	€8.00
SLIDERS Grilled 3oz burger on glazed brioche with, iceberg, melted cheese and crisp fried onion (6,7,11)	€9.00	WINGS Whiskey and hot honey glazed prime wings, celery, blue cheese (6,7,11,12)	€8.00

DESSERT PLATE FOR TWO

Strawberry profiterole, chocolate fudge, carrot cake and fresh fruit tartlet (5,6,7,11)

1 - Shellfish, Crustacean 2 - Shellfish, Mollusc 3 - Fish 4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk & Dairy 8 - Soya 9 - Sulphates 10 - Sesame Seeds 11 - Eggs 12 - Celery & Celeriac 13 - Mustard 14 - Lupin







