

DRURY BUILDINGS

A

LA

CARTE

MENU

STARTERS

Rabbit, Sage & Apricot Terrine, Muscat Grape Chutney	€10.50
Roast Butternut Squash, Prosciutto, Toonsbridge Ricotta Salad,	€11.00
King Scallops, Puy lentils, Salsa Verde	€13.50
Coppa di Testa, Mustard Fruits	€12.50
Bresaola "Alla Tirolese", Organic Leaves, Aged Parmesan, Fig Mustard	€12.00
Rope Mussels and Palourde Clams Pinot Grigio, Garlic Gremolata	€10.50
Winter Vegetable and Cannellini Bean Broth, Pecorino, Parsley Pesto	€7.90
Irish Buffalo Mozzarella & Heirloom Tomato Salad, Basil & Olive Oil	€9.50

MAINS

14 oz Chargrilled T-Bone Steak, Crispy Onion Rings, Bone Marrow Butter or Rosemary Lardo Di Colonata	€32.00
Medallions of Beef Fillet, Jerusalem Artichoke & Porcini Gratin, Chianti Jus	€26.50
Osso Buco, Risotto Milanese	€24.00
Wicklow Wood Pigeon "Saltimbocca", Chargrilled Organic Polenta, Game Juices	€21.00
Roast Wild Pheasant, Barolo Tagliatelle, Chestnuts & Port	€22.50
"Guancia Di Montagna" Cured Italian Pork Cheek, Calamarata Pasta, Pecorino Romano	€19.50
Fritto Misto - Fried Whitebait, Dublin Bay Prawns & Squid, Squid Ink Aioli	€22.50
Grilled Stonebass, Caponata, Palourde Clams	€19.50
Baked Aubergine, Bulgar Wheat, Toasted Almonds, Coriander & Natural Yoghurt	€17.50
Fresh "Gnocchi Di Patate", Ricotta, Walnuts	€16.00

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DESSERTS

Blood Orange & Campari Cake, Chocolate & Orange Ice Cream	€8.00
Kaki Fruit with Moscato D'Asti Cream & Viennese Crumbs	€8.00
Tiramisu	€8.00
Selection of Ice Creams	€8.00
Rum & Raisin Affogato	€8.00
Selection of Irish & Italian Cheeses, Grapes, Music Bread	€13.50

AVAILABLE

Sunday-Thursday 5pm - 11.15pm
Friday-Saturday 5pm - 12.15am

RESERVATIONS

Phone: 01 960 2095
Email: reservations@drurybuildings.com

A discretionary service charge of 12.5% will be added to groups of 5 or more