

THE  
**Collins**  
**CLUB**

FOOD MENU

# lunch

mon-sat 12:00-16:30

soup of the day (1A,1F,4)	8
st tola's goats cheese mousse, glazed beet, crispbreads (1A,3H,4,12,13)	15
lemon chicken picatta caesar salad, bacon, parmesan, egg (1A,4,7,8,13)	19
moules marinière - roaring water bay mussels in white wine, shallot, garlic & parsley & fries (1A,4,6,13)	23
wild mushroom & truffle gnocchi, celeriac, hazelnuts & parmesan (1A,3B,4,7,12,13)	21
warm club sandwich, grilled chicken, egg, bacon, lettuce, tomato, fries (1A,4,7,12)	18
croque monsieur - honey glazed ham, comte bechamel, fries (1A,4,12,13)	18
leinster hotel house marrow burger, bacon, mature cheddar, fries (1A, 4, 7, 8)	22
falafel wrap, hummus, tzatziki & pickled chillis, zaatar fries (1A,2,4,11,12,13)	18

## side plates

fries & aioli (7,12,13)	6
confit duck & ballymakenny potato 'spice bag', sriracha mayo (7, 12, 13)	13

## sweet plates

sweet tart sweet tart of the day	9
selection of cheeses, crackers and chutney (1A,3H,4,10,12)	15
<ul style="list-style-type: none"><li>crozier blue, ballylisk triple cream, st tolas ash aged goats &amp; aged comte</li></ul>	

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

a discretionary 12.5% service charge will be added to parties of 6 or more

# dinner

mon-wed 17:00-21:00

thu-sat 17:00-22:00

## veg plates

marinated olives & smoked almonds (3A)	9
grilled garlic flatbread (1A)	5
cacio e pepe arancini, truffle, parmesan (1A,4,7,13)	6
st tola's goats, beet, walnut & pomegranate (1A,3H,4)	9
mushroom gnocchi, celeriac, truffle & hazelnuts (1A,3B,4,7,12,13)	11
fries & aioli (7,12,13)	6
mezze plate - hummus, falafels, baba ghanouch, tzatziki. garlic flatbreads (1A,11,12,13)	15
kaviari kristal caviar bumps (1A,1D,4,7,8)	15

## sea & land

moules marinière - roaring water bay mussels in white wine, shallot, garlic & parsley (1A,4,6,13)	15
gambas al pil pil (1A,4,5D)	15
korean fried chicken, slaw, lime mayo (1A,7,10,11,12,13)	13
pulled pork tacos, apple chimichurri (1A,10,12)	15
confit skeaghanore duck & ballymakenny potato spice bag, sriracha mayo (11,12,13)	13
guinness braised oxtail croquettes, celeriac (1A,1E,4,7,9,12,13)	9

sharing 29€ pp

korean fried chicken / pulled pork tacos / guinness & oxtail croquettes / cacio e pepe

arancini / falafels & tzatziki / fries & aioli

\*allergens listed above

## collin's classics

lemon chicken picatta caesar salad, bacon, parmesan, egg (1A,4,7,8,13)	19
wild prawns, mussels & clams, chilli, garlic white wine, focaccia (1A,4,5D,6,13)	23
wild mushroom & truffle gnocchi, celeriac, hazelnuts & parmesan (1A,3B,4,7,12,13)	21
leinster hotel house marrow burger, bacon, mature cheddar, fries (1A, 4, 7, 8)	22
warm club sandwich, grilled chicken, egg, bacon, lettuce, tomato, fries (1A,4,7,12,13)	18
butcher's cut of the day, fries, watercress, peppercorn sauce (4,12,13)	MP

## sweet plates

sweet tart of the day	9
selection of cheeses, crackers and chutney (1A,3H,4,10,12)	15
crozier blue, ballylisk triple cream, st tolas ash aged goats & aged comte	