



# FESTIVE MENU

## A LA CARTE

### NIBBLES AND BITES

Manzanilla olives	€4
Warm salted almonds (8)	€4
Warm sourdough bread with wild black garlic butter (1a, 7)	€4.50

### STARTERS

<b>Charcuterie Board</b> - serves 2 people (1a,7,12)	€20
<b>Tortilla Chips</b> , guacamole, Pico De Gallo, sour cream (7)	€10.50
<b>Gambas Prawns</b> with chili, garlic, coriander, and grilled sourdough (1,2,7)	€12.95
<b>Pearl Barley Risotto</b> , salt-baked celeriac, king oyster mushroom, and chestnut purée (1,8)	S. €11.50 L. €18.50
<b>Burrata Pistachio Crumb</b> , Heirloom Tomato, Green Oil (7,8)	€12.95
<b>Confit Duck Croquette</b> with beetroot and black pudding purée, served with pickled chicory (1a,3,7,9,10,12,11)	€11.00
<b>Buffalo Wings</b> with homemade blue cheese dip and celery (9,12,7,3)	S. €13 L. €22
<b>Organic Hens Egg Salad</b> with cos lettuce, parmesan shavings, bacon lardons, soft-boiled egg, pinenuts, croutons, Caesar dressing (1a,3,8d,12)	S. €12 L. €18

### SIDES

Home-made chips with truffle, mayo and parmesan (7)	€6.50
Colcannon Mash Potato (7)	€5.50
Fries	€5.50

### MAINS

<b>Pan fried Sea Bass</b> with crab cannelloni, courgette, cavolo nero, champagne, and herb cream sauce (1a,2,3,4,7,9,12)	€27
<b>8oz Fillet Steak</b> , choice of peppercorn or bearnaise sauce, with confit shallot, slow roast cherry tomato, burnt onion purée with hand-cut chips (7)	€37
<b>Surf and Turf</b> - 8oz Fillet steak and pan-fried Gambas with a choice of peppercorn or bearnaise sauce, with confit shallot, slow roast cherry tomato, burnt onion purée with hand-cut chips (2,7)	€42
<b>Fish and Chips</b> made in a light beer batter, hand-cut chips, crushed peas, and tartar sauce (1a,3,4,7)	€21
<b>Angus Beef Burger</b> with jack cheese, bacon jam, brioche bun with hand-cut chips (1a,3,7)	€19
<b>Chicken Supreme</b> with forest mushroom, herb rosti potato, creamed savoy cabbage and pancetta, thyme jus (7,12)	€24
<b>Roast Cauliflower</b> , spiced dahl lentil, yogurt, roasted squash, nuts and seeds (8)	€19
<b>Slow Braised Beef Cheek</b> with parsnip and pear purée, mushroom duxelles, and parmesan mash with red wine jus (7,12)	€26
<b>Traditional Turkey &amp; Honey Baked Ham</b> with stuffing, brussels sprouts, bacon, chestnuts, potato croquette, glazed carrot, and champ mash (1b,7,8,10,12)	€26

French fried onion rings (1a,7)	€6
Creamed spinach with nutmeg and parmesan (7)	€6
Roasted winter root vegetables with cumin yogurt (7)	€6



# FESTIVE MENU

## A LA CARTE

### DESSERTS

<b>Traditional Christmas Pudding</b> with Brandy Anglaise and vanilla ice cream (1a,3,7,12)	€9
<b>Burnt Basque Cheesecake</b> with white chocolate sauce and salted caramel ice cream (1a,3,7)	€9
<b>Chocolate &amp; Banana Brownie</b> with salted caramel ice cream (7,8)	€9
<b>Lemon Meringue</b> Baked Alaska style (1,7)	€9
<b>Cheese Plate</b> (3,7,8,9)	€12
<b>Passion Fruit Crème Brûlée</b> with vanilla ice cream (3,7)	€9
<b>Mango, Raspberry and Lemon Sorbet</b> with fresh fruit	€9

### DIGESTIVES

Disaronno	€6.20
Limoncello	€5.80
Espresso Martini	€12
Sauternes, La Fleur Renaissance Bordeaux, France	€10.50
Rare Tawny Port Wine, Portugal	€8

### FESTIVE DRINKS

Mulled Wine	€7
Hot Whiskey	€8
Hot Spiced Port	€7
Irish Mulled Cider	€7

### TEAS & COFFEES

Teelings Irish Coffee	€8.50
Baileys Coffee	€8.50
Espresso	€3.50
Americano	€3.50
Cappuccino	€3.95
Latté	€3.95
Flat White	€3.95
Hot Chocolate	€3.70
Herbal Tea	€3.70
Irish Breakfast Tea	€2.70

**Allergens:** **1.** Cereals containing gluten **a)** Wheat **b)** Barley **c)** Oats **d)** Rye | **2.** Crustaceans | **3.** Eggs | **4.** Fish | **5.** Peanuts | **6.** Soybeans | **7.** Milk | **8.** Nuts | **9.** Celery | **10.** Mustard | **11.** Sesame Seeds | **12.** Sulphur Dioxide **13.** Lupin | **14.** Molluscs

Please ask our waiting staff if you require any info regarding drinks allergens.

**A service charge of 12.5% applies to all groups of five or more**

We're social!



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**JOIN US FOR BRUNCH!**

Saturdays & Sundays from 12 noon to 3.30pm



# FESTIVE *Set* MENU

## STARTERS

### Gambas Prawns

with chili, garlic, coriander, and grilled sourdough (1,2,7)

### Confit Duck Croquette

with beetroot and black pudding puree served with pickled chicory  
(1a,3,7,9,10,12,11)

### Goat Cheese Panna Cotta

With pickled beets, ruby grapefruit, apricot, candied walnuts (7, 8)

## MAINS

### 8oz Fillet Steak

Choice of peppercorn or bearnaise, with confit shallot, slow roast cherry tomato, burnt onion puree with hand-cut chips (7)

### Surf and Turf

8oz Fillet steak and pan-fried Gambas with a choice of peppercorn or bearnaise, with confit shallot, slow roast cherry tomato, burnt onion puree with hand-cut chips (2,7)

### Roast Cauliflower

Spiced dahl lentil, yogurt, roasted squash, nuts and seeds (8)

### Traditional Turkey & Honey Baked Ham

With stuffing, brussels sprouts, bacon, chestnuts, potato croquette, glazed carrot, and champ mash (1b,7,8,10,12)

## DESSERTS

### Traditional Christmas Pudding

with Brandy Anglaise and vanilla ice cream  
(1a,3,7,12)

### Burnt Basque cheesecake

With white chocolate sauce and salted caramel ice cream  
(1a,3,7)

*\*Min. booking 15 guests*