



TRINITY  
CITY HOTEL



# History

Trinity City Hotel, located on Pearse Street, formerly Great Brunswick Street has housed a remarkable collection of residences, business and services. The original Georgian Buildings alongside the Courtyard were constructed in the early 1800s and the facades of these buildings are much the same as when they were first built.

Among the best known former residents of the hotel are Ted Castle's Coal Merchants who were once based where the hotel reception now stands. The Brunswick Bar and Courtyard are located where The British Army Recruiting Office once held their offices in the early 1900s. During World War One, 250,000 Irish volunteers registered to join the British Army in these Georgian rooms.

One of the best known former residences is Padraig Henry Pearse, the leader of the 1916 Rising and author of the Easter Proclamation. Padraig was born and lived with his family next door at Number 27 Pearse Street. The Pearse Room and Courtyard occupy the back garden of the home where the Pearse family once worked and played.

We welcome you to join us in historic Dublin and hope you enjoy your dining experience at the Trinity City Hotel.



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# Restaurant Menu

## Starters

### Pan Seared Cork Scallops

Black Pudding, Cauliflower Puree

€13.95

Contains allergens (2,5,8,13,14)

### Five Mile Town Goats Cheese

Pistachio, Beetroot, Avocado Puree

€8.95

Contains allergens (8,9 Pistachio,13,14)

### Blackwater Gin Cured Salmon

Pickled Cucumber, Cucumber & Wasabi Dressing

€8.95

Contains allergens (4,9 walnuts, 13,14)

### Ham Hock & Apricot Terrine

Toasted Bouille, Fig

€8.95

Contains allergens (1,2,8,13)

### Soup of the Evening

€5.25

Contains allergens (1,2,8,13)

### Traditional Seafood Chowder

Section of Fresh & Smoked Fish & Shell Fish in a Vegetable & Potato Cream

Served with Homemade Guinness Bread

€8.95

Contains allergens (1,2,4,5,6,8,9 Walnuts)

### Smoked Haddock & Crisp Ham

Spinach, Confit Egg Yolk, Hollandaise

€9.95

Contains allergens(1,3,4,8,13)

### Heirloom Tomato Salad & Mozzarella

Leaves, Crisp Breads

€8.95

Contains allergens (2,8)



# Restaurant Menu

## Mains

### Confit of Irish Pork Belly

Apple Puree, Baby Apples, Greens, Parma Ham, Black Pudding Bon Bons

€21.95

**Recommended Wine: Villa Huesgen Schiefer Riesling**

Contains allergens (1,2,3,8,12,13,14)

### Roast Potato Gnocchi

Crozier Blue Cheese, Long Stem Broccoli, Smoked Almonds

€15.95

**Recommended Wine: Caracter Chardonnay Chenin**

Contains allergens ( 8,9, almonds, 13)

### Pan Seared Salmon

Samphire, Creamed Potato, Crab & Tomato Hollandaise

€19.95

**Recommended Wine: Torreon Privada Chardonnay**

Contains allergens (3,4,5,8,13)

### Chargrilled Fillet of Irish Beef

Gratin Potato, Spinach & Chestnut Mushrooms, Béarnaise Sauce

€29.95

**Recommended Wine: Don David Reserve Malbec**

Contains allergens(2,3,8,13,14)

### Roast Loin of Venison

Barley Risotto, Turnip, Beetroot & Cassis, Game Jus

€24.94

**Recommended Wine: The Bean Pinotage**

Contains allergens(1,8,13,14)

### Chargrilled Aberdeen Angus Irish 10oz Sirloin Steak

Sauté Onion, Portobello Mushroom, Twice Cooked Chips, Bearnaise or Peppercorn Sauce

€29.95

**Recommended Wine: Don David Reserve Malbec**

Contains allergens(3,8,13)



# Restaurant Menu

## Mains

### Chargrilled 16oz Rib Eye on the Bone

Sauté Onion, Portobello Mushroom, Twice Cooked Chips, Bearnaise or Peppercorn Sauce

€31.95

**Recommended Wine: Rioja Palacios Remondo La Vendemia**

Contains allergens(3,8,13)

### Pan-fried Supreme of Chicken

Buttered Heirloom Carrots, Crisp Polenta, Sage Jus

€18.95

**Recommended Wine: Domaine Montrose Viognier**

Contains allergens( 1,8,13)

### Tortellini of Wild Mushroom

Truffle & Parmesan Cream, Parmesan Crisp

€14.95

**Wine: Caracter Chardonnay Chenin**

Contains allergens(1,2,3,13) Recommended

### Steamed Fillet of Cod

Chorizo, White Beans & Clams, Smoked Tomato

€22.95

**Recommended Wine: Old Coach Road Sauvignon Blanc**

Contains allergens (1,4,6,8,13)



# Restaurant Menu

## Desserts

### Praline Crème Brulee

Almond Biscotti

€7.00

Contains allergens( 2,3,8,9 hazelnuts, almonds)

### Chocolate Torte

Lime Crème Fraiche, Raspberry Sorbet

€7.00

Contains allergens (2,3,8,13)

### Selection of Ice Cream

Served with Granola Cookies

€7.00

Contains allergens(2,3,8,13)

### Pear & Berry Crumble

Vanilla Analgise

€7.00

Contains allergens(2,3,8)

### Classic Eton Mess

Fresh Cream, Meringue, Berries and Marshmallows

€7.00

Contains allergens(3,8)

### Cheese Board

Artison Crackers, Celery and Grapes

€10.95

Contains allergens(1,2,8,13,14)

## Allergen Index

1 Celery	6 Molluscs	11 Sesame
2 Cereals	7 Lupin	12 Soya
3 Eggs	8 Milk	13 Sulphur Dioxide
4 Fish	9 Nuts (by name)	14 Mustard
5 Crustacean	10 Peanuts	



# Restaurant Menu

## Table d'hôte

**2 Course €21.95 - 3 Course €26.95**

### Five Mile Town Goats Cheese

Pistachio, Beetroot, Avocado Puree

Contains allergens (8,9 Pistachio13,14)

### Ham Hock & Apricot Terrine

Toasted Bouille, Fig

Contains allergens (1,2,8,13)

### Soup of the Evening

Contains allergens (1,2,8,13)

### Classic Caesar Salad

Baby Gem, Bacon Lardons, Croutons, Parmesan Shavings & Anchovy Dressing

Contains allergens (2,3,4,8)

### 8oz Sirloin Steak

Gratin Potato, Sauté Onion & Portobello Mushrooms, Peppercorn Sauce **€5.00 supplement**

Contains allergens(2,3,8,13,14)

### Confit of Irish Pork Belly

Apple Puree, Baby Apples, Greens, Parma Ham, Black Pudding Bon Bons

Contains allergens (1,2,3,8,12,13,14)

### Roast Potato Gnocchi

Crozier Blue Cheese, Long Stem Broccoli, Smoked Almonds

Contains allergens ( 8,9, almonds, 13)

### Seared Salmon Samphire

Creamed Potato, Crab and Tomato Hollandaise

Contains allergens (3,4,5,8,13)

### Pan-fried Supreme of Chicken

Buttered Heirloom Carrots, Crisp Polenta, Sage Jus

Contains allergens( 1,8,13)



## Restaurant Menu

### Table d'hôte

#### Selection of Ice Cream

Served With Granola Cookies  
Contains allergens(2,3,8,13)

#### Pear & Berry Crumble

Vanilla Anagise  
Contains allergens(2,3,8)

#### Classic Eton Mess

Fresh Cream, Meringue, Berries and Marshmallows  
Contains allergens(3,8)

### Coffee Menu

#### Espresso

A Shot of very strong coffee, robust & full flavoured  
€2.90

#### Double Espresso

Twice as nice – double the strength and double the volume  
€3.50

#### Cappuccino

A strong espresso shot combined with smooth textured milk and sprinkled with chocolate  
€3.50

#### Café Latte

Italian for "coffee and milk" – frothy milk gently folded into a full bodied espresso  
€3.50

#### Americano

A black coffee made using espresso beans mellowed with hot water –  
we serve ours using a double shot  
€2.90

### Tea Menu

#### Traditional Irish Breakfast Tea

Blend of the finest teas, rich golden colour and full bodied flavour  
€2.50

#### Selection of Speciality Teas

Earl Grey, Chamomile, Peppermint, Green, Red Berry Infusion,  
Pure Rooibos and Pure White Tea with Cranberry  
€2.50





# Wine Menu

## White Wine

### Bottle Glass

Campo Del Moro Sauvignon Blanc	€25.50 €6.50
Sonetti Pinot Grigio Venezia	€28.50 €7.50
Character Chardonnay Chenin	€28.00 €7.25
Torreon Privada Chardonnay	€48.00
Old Coach Road Sauvignon Blanc	€37.00 €9.50
Villa Huesgen Schiefer Riesling	€42.00
Domaine Montrose Viognier	€33.00 €8.50
Sweet Agnes Dessert Wine	€37.50

## Rose Wine

Prado Rey Ribera Rose	€34.00 €9.00
Rose D Anjou	€33.00 €8.50

## Red Wine

### Bottle Glass

Campo Del Moro Tempranillo Cabernet Syrah	€25.50 €6.50
Rioja Palacios Remondo La Vendemia	€37.00 €9.50
IL Portone Montepulciano d'Abruzzo	€28.50 €7.50
Don David Reserve Malbec	€35.00 €9.00
Shottesbrook Shiraz	€32.00 €8.25
The Bean Pinotage	€34.00 €9.00
St Emilion Pollen de Corbin Michotte	€49.50

