

OUR MENU

Fon't forget to check our specials board!

Guinness Bread (V) (VG)

£3.50

Hearty, freshly-baked Guinness bread, made from scratch with rich Guinness. Served warm and paired with a creamy compound butter.

Oysters

*Subject to availability

I £3.00 3 £8.50 6 £16.50 9 £24.00

Fresh oysters presented on a bed of ice. Served with your choice of the following:

Tabasco and Fresh Lemon

Red Wine Mignonette

Pickled Cucumber & Caviar

Harlot

PRE - STARTERS

Red Mullet Ceviche

£8.95

Cauliflower Wings (V)

£7.95

Delicate slices of premium red mullet, served atop fresh pickles and crunchy lettuce. Accompanied by thinly sliced red onion and juicy tomato, this dish is finished with a zesty citrus red wine vinaigrette and a wedge of fresh lemon.

Crispy cauliflower wings, perfectly fried and served with stemmed celery, spring onion and a blue cheese dip. Tossed in your choice of the following:

Barbecue Sauce Buffalo Sauce Sriracha

Calamari

£9.95

King Scallops

£9.95

Tender tentacles of calamari, fried to golden perfection. Served with our homemade tartare sauce and a wedge of fresh lemon.

King Scallops - succulent and delicately seared to perfection. Offering an ocean-fresh flavour that is enhanced by a rich roe butter adding layers of umami.

Chicken Wings

£9.95

Soup Of The Week

£6.95

Succulent crispy chicken wings served with stemmed celery, spring onions and a blue cheese dip. Served with your choice of the following sauces:

Barbecue Sauce Buffalo Sauce Sriracha Indulge in our chef's selection of the week's warm, comforting soup, crafted with seasonal ingredients for maximum freshness and flavour. Served steaming hot with a side of crusty, warm ciabatta bread.

Irish Seafood Chowder

£9.95

A rich creamy broth brimming with an assortment of seafood treasures including mussels, fish and prawns. Served with warm Guinness bread.

Prawn & Chorizo Skewers £10.95

Succulent prawns and spicy chorizo are grilled to perfection, tossed in a rich garlic butter and then skewered. Served with a smoky paprika aioli and warmed bread.

STARTERS & SMALL PLATES

Monkfish

£16.95

Salmon Salad

£15.95

Perfectly pan-seared monkfish, served atop a bed of velvety crushed new potatoes and accompanied by tender, briny samphire. Accompanied by a rich caper and butter sauce.

Tender, grilled salmon nestled atop a bed of crisp mixed greens. This colourful medley includes sweet bell peppers, juicy tomatoes, crunchy celery, and both red and spring onions tossed in a tangy dijon dressing.

The Pale Burger

£16.95

A juicy beef and pork patty, seasoned with traditional Irish spices then topped with cheese, crisp lettuce and fresh onion nestled in a bun. Served with coleslaw and your choice of either chips or crispy boxty fries.

Fresh Fish Burger

£16.95

Fresh, filleted white fish in a house-made crispy batter inside a soft bun with a melted cheese slice, crunchy iceberg lettuce and house tartare sauce. Served with either french fries or crispy boxty fries.

* Vegan option available.

Irish Sausages & Colcannon £16.95

House created plump Irish style sausages, accompanied by creamy colcannon - a mash of potatoes, cabbage and green onion. Served with a luscious Guinness onion gravy.

Veggie Burger (V) (VG) £16.95

Moving Mountains burger, infused with traditional Irish spices for a unique twist, topped with creamy vegan cheese, crisp lettuce and fresh onion nestled in a bun. Served with your choice of either chips or crispy boxty fries.

Surf & Turf Burger

£21.95

Our juicy beef and pork patty, seasoned with traditional Irish spices and topped with a full soft shell crab, cheese, crisp lettuce and fresh onion nestled in a soft bun. Served with coleslaw and your choice of either chips or crispy boxty fries.

Seafood & Chorizo Risotto £21.95

A perfect fusion of rich, coastal flavours and bold, smoky accents. The creamy, perfectly cooked risotto is studded with tender morsels of fresh seafood, paired beautifully with the spicy, savoury punch of chorizo. As a show stopping centrepiece, the dish is topped with a succulent, full shell-on prawn.

* Vegetarian option available.

MAIN DISHES



Boxty Fries	£3.95
Chips	£2.95
Beer Battered Onion Rings	£3.95
Colcannon	£3.95
Seasonal Vegetables	£4.95



Blue Cheese Sauce	£2.00
Buffalo Hot Sauce	£2.00
Guinness Gravy	£2.00
Rum Infused BBQ Sauce	£2.00
Smoky BBQ Sauce	£2.00
Tangy Sriracha	£2.00
Garlic Aoili * Vegan option available.	£2.00
Mayonnaise * Vegan option available.	£2.00
Ketchup	£2.00
Mustard	£2.00

SIDES & SAUCES

Chantilly Caramel Brownie (V)

£6.95

A luxurious Belgian chocolate truffle mousse nestled at the heart of this creation, featuring a luscious soft caramel center. This decadent mousse dome rests atop a rich, sticky brownie base, and is elegantly finished with a silky smooth chocolate ganache. Served with madagascan vanilla ice cream.

Feeling cheeky? Add a tipple of baileys to your brownie for only £1.00 extra.

Chocolate Melt Pudding (V) (GF)

£8.95

Our decadent chocolate melt pudding, paired with a scoop of creamy vanilla ice cream and a mixed berry compote.

Raspberry Gin Cheesecake (V) (VG) (GF)

£6.95

Our velvety raspberry gin cheesecake complimented by a tangy raspberry coulis. Accompanied by a medley of fresh, juicy berries.

Stout Pudding (V)

£7.95

Rich and moist stout-infused sticky pudding, perfectly balanced with a deep, malty sweetness. Served with madagascan vanilla ice cream.

Selection Of Artisan Ice Cream (V)

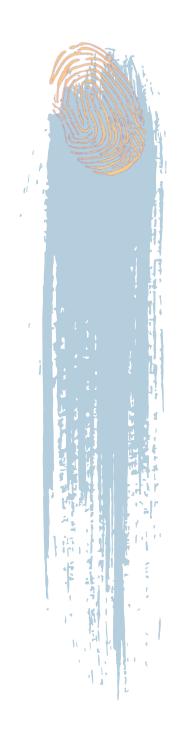
One Scoop	£1.50
Two Scoops	£3.00
Three Scoops	£4.50

Your choice of combination of madagascan vanilla ice cream, fresh strawberry ice cream, indulgent chocolate ice cream, refreshing mint chocolate chip and zesty lemon sorbet.



Espresso		Americano	The Pale Irish Coffee	
Single Double	£3.00 £4.00	£3.25	£7.00	

DESSERTS & COFFEES



CAN YOU KEEP A SECRET?



In case you didn't know, we have a sister business in the form of a speakeasy bar located just across the road from us.

Fancy a cheeky cocktail or beverage after your food? Why not head over there and give it a try?

We promise you won't be disappointed.

Ask one of our servers for directions and more information.



Private Hires

For information about privately hiring the venue for a group or event please email info@thepale.co.uk.