

MOSSCO bar | kitchen | terrace

small plates	
mossco Sharing Platter (1 wheat, 2, 6, 7, 9, 10, 11) Crispy chicken wings woodfired garlic & oregano flatbread staunton's pork ribs black tiger prawns	€ 21.95
Drink pairing suggestion: Les Petites Jamelles Rosé	
Crispy Chicken Wings (1 wheat, 7, 9, 10) Frank's hot sauce, Cashel blue cheese dip, celery Drink pairing suggestion: Hope Hop On Session IPA	€ 13.95
Soup of the Day (various allergens) stonebaked bread, butter	€ 6.95
Deep Fried Wicklow Ban Brie (1 wheat, 7, 9, 10, 12)	€ 10.95
Fresh cranberry relish, house salad, walnuts, pomegranate Drink pairing suggestion: Les Jamelles Pinot Noir	
Caprese Bruschetta (1 wheat, 7) Bocconcini mozzarella, tomato concasse, basil, sourdough bread, extra virgin olive oil, balsamic reduction	€ 10.95
Staunton's Pork Ribs (1 wheat, 3, 6, 7, 10, 11) Honey, ginger & soya glaze,red slaw Drink pairing suggestion: White Hag Silver Branch Apple Sour	€ 13.95
Smoked Salmon Roulade (2, 4, 7, 12, 14) Mixed seafood stuffing, pickled cucumber, tomato s wasabi crème fraiche	€ 13.95 salsa,
Drink pairing suggestion: Old Coach Road Sauvignon Blanc	
Black Tiger Prawns (1 wheat, 2, 7) sizzling garlic, chili, lemon & parsley, sourdough bread Drink pairing suggestion:	€ 13.95
Pazo Cilleiro Albariño mossco fresh pastas	
Chicken & Gubbeen Chorizo Tagliatelle (1 wheat, 3, 7, 9) Rocket, sundried tomato, crème fraîche Drink pairing suggestion: Escapada Vinho Verde	€ 20.95
Wild Irish Mushroom Tagliatelle (1 wheat, 3, 7, 8 hazelnut) Cauliflower tempura, basil pesto, roasted hazelnuts	€ 19.95
Drink pairing suggestion: Zahel Grüner Veltliner	
Irish Seafood Linguine (1 wheat, 2, 3, 7, 14) Dublin bay prawns, Roaringwater Bay rope mussels Lissadell Bay cockles, courgette, chili, lemon, rocket Drink pairing suggestion: Morgan Bay Chardonnay	

mossco pizza

Margherita (1 wheat, 6, 7, 9, 10) Buffalo mozzarella, basil, parmesan,	€ 15.95
tomato base & olive oil Drink pairing suggestion:	
Villa San Martino Cabernet Sauvignon	
Pepperoni (1 wheat, 6, 7, 9, 10) Spicy pepperoni, mozzarella & tomato base	€ 17.95
Drink pairing suggestion: White Hag Little Fawn Session IPA	
Parma Pizza (1 wheat, 6, 7, 9, 10) Tomato base, parma ham, artichoke, black o rocket, parmesan shavings	€ 19.95 blives,
Drink pairing suggestion: Magic Mist Juicy Pale Ale	
Smoky Chicken (1 wheat, 6, 7, 9, 10) Kentucky BBQ glazed chicken, smoked bac mushrooms, tomato base, Hegarty's chedda buffalo mozzarella	
Drink pairing suggestion: White Hag Little Fawn Session IPA	
massaa burgars	
mossco burgers	
Irish Angus Beef Burger (1 wheat, 3, 7, 10, 11) Crispy Gubbeen bacon, Dubliner cheddar, b tomato, caramelized onion, lettuce, pickle, b sauce, chunky chips, sourdough bun	
Drink pairing suggestion: Hope Hop-On Session IPA	
Marinated Chicken Burger	€ 21.95
(1 wheat, 3, 7, 11) Marinated chicken fillets, Dubliner cheddar, lettuce, tomato, crispy gubbeen bacon, srira mayo, chunky chips, sourdough bun	
Drink pairing suggestion: White Hag 9th Wave New World Pale Ale	
Halloumi Burger	€ 18.95
(1 wheat, 3, 7, 11) Halloumi cheese, black sesame & beetroot k	
homemade guacamole, vegan basil mayo, portobello mushroom, lettuce, beef tomato potato fries	, sweet
Drink pairing suggestion: Old Coach Road Sauvignon Blanc	
WE TERES (S)	

large plates

Fish and Chips (1 wheat, 3, 4, 7) € 20.95 Kilmore Quay (Co Wexford) fresh haddock, hope beer batter, chunky chips, pea shallot & watercress purée, tartar sauce

Drink pairing suggestion: Leopard's Leap Chenin Blanc or Hope Underdog Lager

Kung Pao Chicken (1 wheat, 4,5 peanuts, 7, 9, 10)€ 19.95 Battered chicken breast, red chili, spring onion, dried chilies, peanuts, grilled lime, fragrant jasmine rice, tangy soya based sauce

Drink pairing suggestion: Villa Huesgen Riesling

Gahan's 12 hour Braised Beef Featherblade € 23.95 (1 wheat, 3, 6, 7, 9, 10) Celeriac puree, creamy mash potato, maple syrup roasted

root vegetables, roast jus

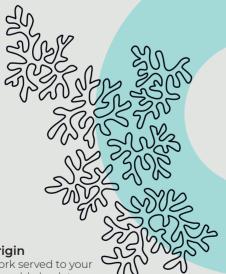
Drink pairing suggestion: Morgan Bay Cabernet Sauvignon

28-day Dry Aged Irish 10oz Sirloin Steak \in 29.95 (6, 7, 9, 10) Flat cap mushroom, roast cherry tomatoes, chunky chips, pepper sauce/garlic butter

Drink pairing suggestion: **Opi Malbec**

Teriyaki Glazed Fillet of Salmon (4, 7, 14) € 22.95 Roast vegetable tartare, tenderstem broccoli, giant couscous, saffron velouté Drink pairing suggestion:

Villa Huesgen Riesling



Country of Origin

All our Beef & Pork served to your table is 100% traceable back to proud Irish farms.

Allergens Index

1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts 6 Soya Beans - 7 Milk - 8 Nuts - 9 Celery - 10 Mustard 11 Sesame Seeds - 12 Sulphites - 13 Lupin - 14 Molluscs

sides

Smoky Loaded Fries (1 wheat, 3, 7, 9, 10, 12) Gubbeen chorizo, sriracha dressing, melted cheddar cheese, garlic aioli.	€ 10.95
Chunky Chips (1 wheat)	€ 5.95
Baby Leaf Salad (10) Cherry tomato, red onion, cucumber with a French dressing	€ 4.95
Homemade Hope Beer Battered Onion Rings (1 wheat)	€ 5.95
Sweet Potato Fries (1 wheat)	€ 6.95
Creamy Mashed Potato (7)	€ 5.95
Maple Roasted Vegetables (7, 10)	€ 5.95

mossco salads

Classic Caesar (1 wheat, 3, 4, 7, 10) Crisp baby gem lettuce, creamy dressing, crispy bacon, soft boiled egg, croutons & grana padano shavings	Starter € 8.50 Main € 14.50
Superfood Salad (8, 10) Quinoa, tenderstem broccoli, red cabbage, candied walnuts, baby spinach, squash & pomegranate with a citrus dressing	Starter € 9.50 Main € 15.50
Bulgur Wheat Salad (1 wheat) Couscous, grilled Mediterranean vegetables, olives, feta, mint & flat parsley	Starter € 9.50 Main € 15.50
Enhance your salad	
Grilled Garlic, Lemon & Tarragon Chicken	€ 4.95
Grilled Garlic & Chili Black Tiger Prawn Skewers (2)	€ 5.95

Vegan mozzarella cheese (12) € 4.95

