

DINING

Celebrating Ireland's rich culinary heritage with the finest ingredients from our bountiful earth, fertile lands, and pristine waters.

LAND

1837 signature beef & Guinness stew, root vegetables, creamy mash, Guinness soda bread, Glenilen butter (E)
1w, 1b, 1o, 3, 7, 9, 12

Guinness braised short rib of beef with a pearl barley ragout & crispy Carlingford Oysters (E)
1w, b, 7, 9, 12, 14

Grilled free-range Glin Valley chicken caesar salad, crispy pancetta (C)
1w, 3, 7, 8 pine nut, 10, 12

Pork belly, Rockshore cider jus, Rosscarberry black pudding, buttered cabbage, pressed potato & apple butter (C)
1w, o, 6, 7, 9, 12

Ultimate Steak Sandwich, chargrilled sirloin, rich pulled beef, sourdough baguette, crispy onions, horseradish mayo, pepper sauce, fries (E)
Add prawn topper
1w, 2, 3, 6, 7, 9, 10, 12

SEA

Guinness Original Oyster Experience c.1837
Selection of Irish Oysters served with Guinness Original Stout Carlingford Lough • Kelly's (½ dozen/dozen) (B)
1b, 12, 14

Roasted hake Guinness & Coolattin cheddar rarebit, Flynn's tomato salad, pickled shallot, Pigs on the Green nduja butter, grilled crouton (C)
1w, 4, 7, 10, 12

Prawns on sourdough toast, smoked lemon, samphire, Dublin Bay prawn & garlic butter, silky pea puree, seaweed salted fries (C)
1w, b, 2, 7, 9

1837 Seafood Tower
Oysters, Kish Guinness smoked salmon, pickled rope mussels, Clogherhead crab & citrus mayo, prawn cocktail with caviar, french fries, mixed leaf salad, Guinness soda bread - ideal for sharing (C)
1w, 1b, 1o, 2, 3, 4, 7, 10, 12, 14

EARTH

Crunchy polenta, Garryhinch mushroom, black kale, Young Buck blue butter, gooseberry ketchup, toasted barley & burnt onion crumb (B)
1w, b, o, 3, 7, 12

Pea pancakes, Iona farm organic beets, whipped Ardsallagh feta, grilled baby gem, toasted walnuts & herby buttermilk sauce (B)
1w, 3, 7, 8 walnuts

Coal roasted summer cabbage wedge, warm peaches, brown butter, fried capers, smoked burrata, toasted hazelnuts & chickpea fries (C)
7, 8 hazelnuts, 12

€

23

29

19

26

26

6

€

24/48

26

27

60

€

18.5

17.5

17.5

SIDES

€

House salad • French fries • Champ potato
1w, 3, 7, 10, 12

6.5

SWEET

€

Lemon posset, Iona farm cherry compote, Guinness marshmallows (E)
1b, 7

9

'Scúip Gelato' peanut butter ice cream, Wexford strawberry jam, Guinness jelly (C)
1b, 3, 5, 7, 12

9

Guinness chocolate mousse, whipped cream, fresh berries (C)
1b, 3, 5, 6, 7, 12

8

Irish farmhouse cheeseboard:
Ballylisk Triple Rose • Coolea • Kearney Blue • St Tola Ash with Lavosh crackers, grapes, apple, fig jam & chutney (C)
1w, 7, 12

13.5

ALLERGENS

1 w-wheat, b-barley, r-rye, o-oat • 2 Crustacean • 3 Egg • 4 Fish • 5 Peanut • 6 Soya • 7 Milk • 8 Tree Nut • 9 Celery • 10 Mustard • 11 Sesame • 12 Sulphite • 13 Lupin • 14 Mollusc

CARBON SCORE (A-E)

Each dish is labelled with a Foodprint letter which scores the environmental impact of each ingredient, with A being a 'very low carbon footprint' and E being a 'very high carbon footprint'. We are committed to offering our guests a balance of dishes on each of our menus.

All our beef is Irish.

I837
DINING & DRINKS