

THE
COOKBOOK
CAFE
Audrey McDonald

All our food is cooked to order, patience may be required at busy times

A La Carte

Prosecco Cocktail w/seasonal fruit puree €9.50

Appetisers

Fiery Chicken Tostadas w/lime, chilli, chervil, avocado & baby gem // 9
Asian fishcakes w/cucumber, shallot & chilli relish with mixed leaves // 9.50
Ottolenghi Plate: Falafel, halloumi, fattoush, aubergine, hummus, flatbread
sm 9.00 // lg 17 // Very Lg 24
Ham Hock Croquettes w/red cabbage Slaw & smokey chipotle sauce // 10
Duo of Seasonal Bruschette on garlic rubbed sourdough (ask server/see
board) // 8.50

Mains

16-Spice Chicken Supreme w/orange, fennel, lime & Chilli salad, sumac
yoghurt. Rosemary sea salted potatoes // 19.50
Dry-rubbed Flat Iron Steak w/horseradish crushed potatoes, lemon
marinated Kale, wild mushrooms, rosemary juniper berry sauce // 25.50
Cookbook Bouillabaisse: Screeching fresh Seafood & Shellfish cooked in a
saffron & tomato broth w/garlic crostini & aioli // 24.50
Cookbook Juicy 6oz Burger w/double jack cheese, tomato, caramelised red
onion, house secret rewlsh in a wholemeal bun, fries // 15.50
Seafood Linguini w/prawns, clams, mussels, chilli, garlic, parsley // 16.50
Todays Fish specials
Vegetarian dish today

Sides

Sea salted rosemary potatoes / 4
Home-made Fries/4; w/parmesan & truffle/ 5
Sweet Potato Fries / 5
Wilted fresh spinach/ 4; Wild Leaf Salad/ 4

A service charge of 12.5% applies to parties of 6 or more