SPORTS BAR · THE MONT

THE SIN BIN

DINNER MENU

LIGHT BITES

CORN RIBS (VG) — €8.00
smoked paprika mayo (8)

PADRON PEPPERS (VG) — €8.00
chilli oil

BRAISED BEEF CROQUETTES — €12.00
tarragon aioli, parmesan (1, wheat, 2, 6, 11, 12)

HOT HONEY AND CHILLI CHICKEN WINGS — €14.00
blue cheese dressing, black sesame seeds, celery shavings (6, 11, 12)

PRAWN PIL PIL — €15.00
grilled sourdough (1, wheat, 3, 13)

CRISPY CALAMARI — €13.00
lemon pepper aioli (1, wheat, 2, 3, 6, 14)

MUSHROOM AND TRUFFLE ARANCINI — €11.00
(1, wheat, 2, 6, 11, 12)

SOUP

SOUP OF THE DAY (V) — €8.50
homemade Guinness bread (varies, ask your server)

We gladly accommodate guests with specific dietary needs. Please inform a team member of any allergies or intolerances you may have, and we will make every effort to cater to your requirements. The following list indicates the allergens associated with each dish:

1. Gluten 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Milk 7. Nuts 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur dioxide 13. Crustaceans 14. Molluscs

(V) Vegetarian (VG) Vegan

THE MONT

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THE SIN BIN

DINNER MENU

MAINS

8OZ BEEF BURGER €21.00
Guinness BBQ sauce, streaky bacon, cheddar, balsamic sauté onions, beef tomato, baby gem, triple cooked chips, sesame brioche bun, pink peppercorn sauce
(1, wheat, 2, 5, 6, 8, 11, 12)

"FISH AND CHIPS" BEER BATTERED HADDOCK €21.00
vibrant pea puree, tartar sauce, curry sauce, triple cooked chips, charred lemon
(1, wheat, 2, 3, 6, 12)

HOT HONEY AND CHILLI CHICKEN WINGS €18.50
blue cheese dressing, black sesame seeds, celery shavings (6, 11, 12)

VEGAN RIGATONI VG €17.00
wild mushrooms, garden peas, spinach, pesto, roasted pine nuts, vegan parmesan
(1, wheat, soya, 7 pine nut)

CLASSIC CAESAR SALAD €14.00
(1, 2, 3, 5, 6, 8, wheat)
add chicken or prawn €6.00

SIDES

TRIPLE COOKED CHIPS, ROSEMARY SALT €6.00

TRUFFLE AND PARMESAN FRIES (6) €7.00

SWEET POTATO FRIES €6.00

MIXED LEAF SALAD €5.00

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V Vegetarian VG Vegan

THE MONT