

Platters

Seafood Platter (Hot or Cold)

Lobster * Oysters * Prawns * Mussels * Crab Claws
Shrimps * Smoked Salmon * Potted Monkfish
2, 3, 4, 5, 6, 8, 13
Small 40.00 Large 50.00

Townhouse Special

6 Oysters * Whole Lobster * 6 Dublin Bay Prawns * 8 Tiger Prawns * Bowl of Hot Mussels
Potted Shrimp * Potted Monkfish * Smoked Salmon * 2 Scallops * Ceviche
2, 4, 5, 6, 8
110.00

Oysters

	6	12		6	12		
Native (Galway) Sept-April	18.50	36.00	Cooked				
Kelly's (Co. Galway)	}	}	Oyster Rockefeller	}	}		
Carlingford (Co. Louth)			14.50			27.95	Spinach, Tarragon, Pernod
Harty's (Co. Waterford)							
5, 6, 8			Oyster - Grilled				
			Parmesan, Bacon, Worcestershire				
			2, 5, 6, 8				

Appetisers

Organic Salmon, Smoked	11.95	McGrath's Spiced Beef	9.75	Baby Squid - Stuffed	14.50
Beetroot, Horseradish, Lemon 4, 8		Rocket, Cheddar, Hazelnuts 5, 9, 13		Chorizo & Feta, Mussels, Parsley Sauce 4, 5, 6, 8, 13	
Kelly's Wild Mussels	13.90	Dublin Bay Prawns Tempura	14.75	Goat's Cheese Tartlet	9.95
White Wine, Garlic, Parsley 5, 6, 8, 13		Butter Leaf Lettuce, Honey, Sherry 5, 13		Confit Onions, Walnut, Lamb's Lettuce 2, 8, 9	
Beef Tartare	16.70	Tuna 'Ceviche'	16.50	Lobster Ravioli	16.00
Capers, Shallots, Egg Yolk 3, 6		Lemon, Lime, Avocado Ice Cream 4, 5, 13		Pickled Cucumber Shellfish Bisque 1, 4, 5, 8, 13	

Market Fish

Cod - Poached	27.50	Fish Pie	18.00	Brill, Pan fried	28.00
Parmesan Crust, Spinach, Tomato Fondue 4, 8		Leeks, Potato, White Wine Cream 1, 2, 4, 6, 8, 13, 14		Chicken Wing, Spinach, Cockles and Mussels Dressing 1, 4, 6, 8, 13	
Fish & Chips		Black Sole on the Bone - Pan fried Market Price		John Dory, Grilled	31.00
Tartare Sauce, Mushy Peas 2, 4, 8		Beurre Noisette 4, 8		Grilled Vegetables, Vanilla Grenobloise 2, 4, 8, 13	
Haddock	17.95	Whole / Half Irish Native Lobster Market Price		Halibut, a la plancha	29.50
Cod	19.25	Salad & Chips 2, 4, 5, 13		Asparagus, Hollandaise Sauce 4, 8, 13	

Irish Meat

Fillet	38.95	Rib Eye	31.00	Pork Fillet	29.95
Rossini, Creamed Potato, Madeira Sauce 8, 13		Chips, Mixed Leaves, Béarnaise Sauce 2, 8, 13		Caramelised Apple, Carrot, Pedro de Ximenez Sauce 1, 13	

Sides

New Potatoes 8	Champ 8	Chips 2	All Side Dishes 4.00
Tomato Salad 8, 13	Rocket & Parmesan Salad 2, 8, 13	Broccoli Hollandaise 1, 13	

Our Suppliers

- * La Rouse Foods
- * Kelly's of Galway
- * Harty Oysters of Waterford
- * Redmond Fine Foods
- * Wrights of Marino
- * Shellfish de la Mer
- * Moran's Seafood
- * TJ Crowe Farm, Tipperary
- * Sheridans Cheesemongers
- * McGraths of Lismore
- * Robinson Meats

Allergens

Please note that all of our dishes are prepared-to-order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens.



CLIFF TOWNHOUSE

Champagne & Sparkling

	Glass	Bottle
Bellini (Peach or Raspberry)	10.00	
Kir	10.00	
Kir Royale	17.00	
Prosecco Frizzante, Furlan	9.50	39.00
Duval Leroy Brut Réserve	16.00	75.00
Billecart Salmon Brut Réserve		95.00
Bollinger, NV, Special Cuvée		110.00
Charles Heidsieck Rosé Réserve		125.00
Henriot Millésime 2006		135.00
Dom Perignon, Brut, 2006		290.00
Bérèche et Fils, Brut Réserve (Magnum)		290.00

Hot Drinks

COFFEES

Latte/Cappuccino	3.70
Espresso	2.60
Americano	3.20

BLACK TEAS

House Tea A robust blend of full flavoured loose East African teas delivering a satisfying cup of tea	3.20
Earl Grey This Earl Grey is a traditional oriental blend of unsmoked Chinese teas	3.50

GREEN TEAS

China Green P'Oriental This green tea offers a infusion with fresh and floral aroma and a velvety smooth texture	3.70
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INFUSIONS

Peppermint Dried mint leaves with a very fresh and aromatic flavour and smell, makes an excellent summer drink. Caffeine free	3.70
Chamomile Pure chamomile blossoms with a wonderful aromatic, wholesome taste Caffeine free	3.70

Liqueur Coffees

All Liqueur Coffees 8.50

- Irish Coffee
- French Coffee
- Calypso Coffee
- Baileys Coffee
- Baileys Hot Chocolate

Spritz

Hendricks Spritz Hendricks Gin, Cucumber, Lime Black Pepper, Top up With Tonic	14.00
Dingle Spritz Dingle Gin, Grapefruit, Thyme Lime, Top Up With Tonic	12.50
Green Apple Spritz Belvedere Vodka, Monin Green Apple, Ginger, Green Apple, Lime, Top Up Elderflower Tonic	14.00
Lychee Spritz Grey Goose Vodka, 30 ml Monin Lychee Liqueur, Fresh Orange, Raspberries, Fresh Lemon, Tonic	14.00
Pimm's Spritz Pimm's, Orange, Raspberries, Strawberries, Mint, Cucumber, Top up 7UP	12.00

Cocktails

Townhouse Martini Belvedere Vodka or Gunpowder Gin, Noilly Pratt Vermouth, Anchovy Olive	12.00
Miss Champagne Duval Leroy Champagne, Pomegranate, Lemon	17.00
Espresso Martini Finlandia Vodka, Disaranno Amaretto, Kahlua, Vanilla Demerara, Espresso	12.00
Old Rumble Diplomatico 8 Year Old Rum, Angostura & Orange Bitters, Demerara, Blood Orange	12.00
Bloody Mary or Bloody Caesar Belvedere Vodka or Gunpowder Gin, Tio Pepe, Siracha, Worcestershire, Clamato Juice, Horseradish, Black Pepper, Crisp Celery	12.50

Irish Craft Beers & Ciders

WICKLOW WOLF BREWING COMPANY, BRAY CO. WICKLOW

Elevation Pale Ale	500ml	4.8% ABV	6.50
India Pale Ale	500ml	6.3% ABV	6.50
American Amber	500ml	4.8% ABV	6.50
Arcadia Kolsch	500ml	4.5% ABV	6.50

MAC IVORS CIDER CO. ARMAGH

Mac Ivor's Medium Cider	500ml	4.5% ABV	6.50
Mac Ivor's Traditional Dry Cider	500ml	5.6% ABV	6.50

Full list of International Premium Beers
available upon request

Wines

By the Glass

WHITE WINE

Chablis, William Fèvre Burgundy, France	13.50
Sauvignon Blanc, Craggy Range Martinborough, New Zealand	12.50
Gentil, Meyer-Fonné Alsace, France	11.00
Grüner Veltliner, Weingut Malat Kremstal, Austria	10.50
Viognier, Château Pesquié Southern Rhône Valley, France	10.00
Pedro Ximenez, Dos Clavales DO Montilla-Moriles, Spain	9.50
Colombard, Les Crouzes Languedoc, France	7.50

RED WINES

Palazzo della Torre, Allegrini Veneto, Italy	13.00
Rioja Crianza, Bodega Luis Cañas Spain	11.00
Château Sainte Marie, Vieilles Vignes Bordeaux Supérieur, France	10.50
Les Garrigues, Domaine Clavel Coteaux du Languedoc, France	10.50
Pinot Noir, Les Volcans Puy de Dôme, France	10.00
Grenache, Guerinda El Máximo Navarra, Spain	8.50
Carignan, Les Crouzes Languedoc, France	7.50

Sherry

By the Glass

NV Fino Electrico 'Fino de Lagar'	5.00
NV Marques de Poley 'Oloroso'	7.50
NV Marques de Poley 'Amontillado'	11.50
NV Marques de Poley 'Cream Pedro Ximenez'	7.50

Opening Hours

* Breakfast
7.00 am - 10.00 am

* Lunch
Monday - Sunday
from noon - 2.15pm

* Dinner
Monday - Saturday
from 5.15 pm

* Sunday Lunch
from noon - 4.00pm

* Sunday Dinner
6.00 pm - 8.45 pm