

KITCHEN HOURS
MONDAY - SUNDAY
12.30PM - 10.00PM



TAVERN HOURS
MON - THUR 12.30PM - 11.30PM
FRI & SAT 12.30PM - 12.30AM
SUNDAY 12.30PM - 11.00PM

APPETIZERS

FRESH SOUP OF THE DAY €5.50
ABBEY TAVERN HOWTH CHOWDER €9.50
TWICE COOKED BBQ WINGS €9.00

OPEN SMOKED SALMON SANDWICH €10.50
ABBEY TAVERN PRAWN COCKTAIL €12.50
CLASSIC CHICKEN CAESAR SALAD €11.50

LOCAL SEAFOOD

OUR FRESH SEAFOOD IS SOURCED EXCLUSIVELY FROM SELECTED LOCAL SUPPLIERS IN THE HARBOUR OF HOWTH.

TRADITIONAL FISH & CHIPS €15.50
FRESH NORTH ATLANTIC COD, GALWAY HOOKER CRAFT BEER BATTER, MUSHY PEAS, HOUSE TARTARE SAUCE.

FISHERMANS PIE €15.50
SMOKED HADDOCK, SALMON & COLEY, CREAMY VEGETABLE VELOUTÉ, MASHED POTATO TOPPING.

FISHERMANS PLATTER €22.50
POACHED SALMON, CRAB MAYONNAISE, TIGER PRAWNS, SMOKED SALMON, ANCHOVY SALAD, ROLL MOP, DILL CRÈME FRAÎCHE, MARIE ROSE & COCKTAIL SAUCES.

BAKED DARNE OF SALMON €15.50
BAKED DARNE OF FRESH SALMON, HERB CRUST, CREAMED POTATOES, SEASONAL VEGETABLE GARNISH, LEMON DILL SAUCE.

ABBEY TAVERN PRAWN SCAMPI €19.50
SUCCULENT PRAWNS COOKED IN GALWAY HOOKER CRAFT BEER BATTER, SALAD GARNISH, HOMEMADE SWEET CHILI SALSA, HOUSE TARTARE SAUCE.

FROM THE GRILL

OUR 28 DAY AGED IRISH STEAKS ARE HAND SELECTED FOR US BY RAY COLLIER OF HOWTH WHO SUSTAINABLY SOURCES THEM FROM GRASS FED HERDS OF CATTLE FROM FARMS WITHIN THE LEINSTER REGION.

8OZ 28 DAY AGED SIRLOIN STEAK €19.50
THE OPTIMUM CUT OF BEEF FOR FLAVOUR & TENDERNESS

6OZ 28 DAY AGED PETIT FILLET €24.00
A SMALLER PORTION OF OUR MOST TENDER CUT OF BEEF

8OZ 28 DAY AGED FILLET MIGNON €28.00
THE MOST TENDER CUT OF BEEF

OUR PRIME IRISH STEAKS ARE SERVED WITH TEELINGS WHISKEY PEPPERCORN SAUCE OR GARLIC BUTTER AND A CHOICE OF CREAMED POTATOES OR FRENCH FRIED POTATOES.

GOURMET BACON CHEESE BURGER €15.50
PRIME LEAN IRISH BEEF BURGER, VINTAGE CHEDDAR CHEESE, CRISPY BACON, PICKLES, BEEF TOMATO, ONION, LETTUCE ON TOASTED BRIOCHE BUN. FRENCH FRIED POTATOES & A SIDE OF COLESLAW.

CAJUN CHICKEN BURGER €15.50
BUTTERFLIED BREAST OF IRISH CHICKEN, CAJUN SPICES, CRISPY BACON, BEEF TOMATO, LETTUCE & MAYONNAISE ON TOASTED BRIOCHE BUN. FRENCH FRIED POTATOES & A SIDE OF COLESLAW.

TRADITIONAL DISHES

CORNED BEEF & CABBAGE €15.50
ONE OF OUR SIGNATURE DISHES....CLASSIC CORNED IRISH BEEF, GREEN CABBAGE, CREAMED POTATOES, PARSLEY SAUCE & MUSTARD.

BEEF & GUINNESS PIE €15.50
CASSEROLE OF SLOW BRAISED TENDER IRISH BEEF & CHUNKY VEGETABLES TOPPED WITH CREAMED POTATOES. HOUSE SIDE SALAD.

CHICKEN CURRY €15.50
MILD & CREAMY CURRY, BASMATI RICE, CRISPY POPPADOM, MINT RAITA & MANGO CHUTNEY.

FLUFFY THREE EGG OMELETTE €13.50
CHOICE OF THREE FILLINGS - CHEESE, TOMATO, RED ONION, HAM, MUSHROOMS, SPRING ONION.

PASTA & VEGETARIAN

HOMEMADE LASAGNE €14.50
MADE TO OUR OWN RECIPE USING PRIME LEAN IRISH BEEF ACCOMPANIED BY HOUSE SALAD, PARMESAN SHAVINGS AND A GARNISH OF GARLIC BREAD.

SPINACH & RICOTTA RAVIOLI €14.00
STUFFED PASTA PARCELS IN BASIL & SPINACH CREAM SAUCE. PARMESAN SHAVINGS AND A GARNISH OF GARLIC BREAD. SUITABLE FOR VEGETARIANS.

PASTA ARRIBBIATA €13.00
TAGLIATELLE, SPICY ARRIBBIATA SAUCE, PARMESAN SHAVINGS, GARLIC BREAD GARNISH.

VEGAN VEGETABLE CURRY €13.00
SAUTÉED SEASONAL VEGETABLES, MILD CURRY SAUCE, BASMATI RICE, MANGO CHUTNEY, CRISPY POPPADOM.

SIDE DISHES

FRENCH FRIED POTATOES €3.50
MASHED POTATOES €3.50
CHAMP SPRING ONION MASH €3.50
COLCANNON MASH €3.50

SEASONAL VEGETABLES €3.50
HOUSE SIDE SALAD €3.50
SWEET POTATO FRIES €4.50
BEER BATTERED ONION RINGS €3.50

YOUNG GUESTS

FRESH COD GOUJONS €7.50
FRESH NORTH ATLANTIC COD IN OUR HOUSE BATTER.
CHOICE OF FRENCH FRIES, MASHED POTATO OR
HOUSE SALAD.

JUNIOR GOURMET BURGER €7.50
PRIME LEAN IRISH BEEF BURGER. SERVED PLAIN OR WITH
CHEESE ON A TOASTED BUN WITH A SIDE OF FRIES.

CHICKEN GOUJONS €7.50
BREADED CHICKEN GOUJONS. SERVED WITH A CHOICE
OF FRENCH FRIES, MASHED POTATO OR
HOUSE SALAD.

HOMEMADE LASAGNE €7.50
MADE TO OUR OWN RECIPE USING PRIME LEAN IRISH
BEEF. CHOICE OF FRENCH FRIES, MASHED POTATO OR
HOUSE SALAD.

BANGERS & MASH €7.50
TRADITIONAL FAVOURITE OF SAUSAGES AND MASHED
POTATO WITH GRAVY ON THE SIDE.

GLUTEN FREE PASTA MARINARA €7.50
GLUTEN FREE PENNE PASTA TOSSED IN TOMATO
MARINARA SAUCE.

DESSERTS

BREAD & BUTTER PUDDING €6.00
OUR HOMEMADE SIGNATURE DESSERT SERVED WITH
CUSTARD, VANILLA BEAN ICE CREAM & MAPLE SYRUP.

BAILEYS CHOCOLATE CHEESECAKE €6.00
RICH BAILEYS & CHOCOLATE INFUSED CHEESECAKE
SERVED WITH FRESH CREAM & BUTTERSCOTCH SAUCE.

WARM APPLE CRUMBLE €6.00
CRÈME ANGLAIS. VANILLA BEAN ICE CREAM
AND FRESH CREAM.

ETON MESS €6.00
FRESH STRAWBERRIES, CRUSHED MERINGUE &
CHANTILLY CREAM MIXED IN A GLORIOUS MESS.

SELECTION OF ICE CREAM €5.50
CHOICE OF THREE SCOOPS: VANILLA BEAN, STRAWBERRY,
CHOCOLATE & MINT.

GLUTEN FREE CHOCOLATE CAKE €6.00
HOMEMADE CHOCOLATE ALMOND CAKE.
VANILLA BEAN ICE CREAM AND FRESH CREAM.

HOT BEVERAGES

TEAS & INFUSIONS

IRISH BREAKFAST TEA €2.60
EARL GREY TEA €3.00
PEPPERMINT TEA €3.00
CAMOMILE TEA €3.00
GREEN TEA €3.00
PU-ERH TEA €3.00
LEMON & GINGER TEA €3.00
DECAFFEINATED TEA €3.00

COFFEES

AMERICANO €2.60
CAPPUCCINO €2.70
LATTE €2.70
MOCHA €3.00
ESPRESSO €2.20
MACCHIATO €2.60
FLAT WHITE €2.60
DECAFFEINATED €3.00

HOT DRINKS

IRISH COFFEE €6.00
HOT WHISKEY €5.60
BAILEYS COFFEE €6.00
FRENCH COFFEE €6.00
CALYPSO COFFEE €6.00
CARIBBEAN COFFEE €6.00
HOT PORT €5.10
HOT CHOCOLATE €3.00

MENU INFORMATION

FOOD ALLERGENS: WE KINDLY REQUEST OUR GUESTS TO PLEASE INFORM US OF ANY FOOD ALLERGIES THEY MAY HAVE WHICH WE SHOULD BE MADE AWARE OF. A COPY OF OUR MENUS FOOD ALLERGENS LIST IS AVAILABLE UPON REQUEST. A GLUTEN FREE MENU IS ALSO AVAILABLE UPON REQUEST.

ORIGIN OF BEEF: ALL OF THE BEEF WE SERVE IS OF IRISH ORIGIN AND IS FULLY TRACEABLE FROM FARM TO FORK.

THANK YOU FOR VISITING THE ABBEY TAVERN

PLEASE RATE YOUR EXPERIENCE WITH US ON TRIPADVISOR. PLANNING A CELEBRATION?.....ASK US ABOUT OUR ELEGANT FUNCTION SPACES OR ARRANGE AN APPOINTMENT WITH OUR EVENT CO-ORDINATOR. FOLLOW US ON FACEBOOK, TWITTER & INSTAGRAM

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