

# the Commons at MOLI

Two courses €25 or three courses €30

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## Small plates

Sweet white onion soup, wild garlic, smoked sausage, home-made brown bread  
Mooncoin beetroot, beetroot hummus, fennel, orange, hazelnut dukkah (vegan)  
Bog carrots cooked in whey, home made fresh cheese, lovage and onion seeds (small/large)  
Charred purple sprouting broccoli, lardo, confit egg yolk, anchovy dressing, Hegarty's cheddar  
Smoked mackerel pate, mustard seed cucumber relish, brown bread crisps  
Devilled eggs, bacon crumb, frisee

## Bigger plates

Free range whole Whole Hogg chop, butter mash barbecued cabbage, caper sauce  
Roaring bay mussels, Whole Hogg bacon, seaweed & creme fraiche, toasted sourdough  
Flat iron steak, Tartine sourdough, gorgonzola and mustard, roast shallots, rocket salad  
Pan fried hake, crushed pink fir potatoes, shellfish sauce, leeks

## To finish

Caramelised Brown bread parfait, cherries, almond praline  
Apple & berry crumble, jug of cream  
Warm treacle tart, jug of cream  
Sheridan's cheese, home-made oatcakes, apple chutney (€5 supplement)

## To drink

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Filtered still/sparkling water – with our compliments –

### White wines

	(150ml) glass	bottle
Lupe Real, Trebbiano d'Abruzzo 2017 (organic), Italy	€6.25	€28.00
Domaine Saint Georges d'Ibry, Cuvée des Amis 2018, Languedoc	€7.95	€36.00
Domaine St Remy, Vieilles Vignes Riesling, France	€7.95	€36.00
Bodegas Lagar de Cervear Albarino, Rias Baixas 2018	€8.95	€39.00
Chateau de Santenay Bourgogne Chardonnay, Burgundy 2017		€48.00
Florian Roblin, Sauvignon Blanc 'Champ Gibault' 2017, Côteaux du Giennois, Loire		€48.00

### Red wines

	(150ml) glass	bottle
Lupi Real Montepulciano d'Abruzzo (organic), Italy	€6.25	€28.00
Romain Duvernay Cotes du Rhone, France, 2015	€7.00	€32.00
Domaine Saint Georges d'Ibry, Cuvée des Amis 2018, Languedoc	€7.95	€36.00
Domaine des Pothiers, 'Référence' 2017, Côte Roannaise, Loire		€45.00
Chateau de Santenay Bourgogne Pinot Noir, Burgundy 2017		€48.00
Elian Da Ros, 'Le Vin est une Fête' 2016, Côtes du Marmandais		€48.00

If you have any food allergies, please inform a staff member.

Suppliers: Glenilen Farm, Hussey's veg, Jim Brady, Whole Hogg, Terry Butterly (Coastguard) Wright's, Sheridan's, Tartine, Ballymackenny.

Museum of Literature Ireland, UCD Naughton Joyce Centre, 86 St Stephen's Green, Dublin 2. Wifi: ITSA Guest: TheCommons2019