



CARLTON
BLANCHARDSTOWN

sundial restaurant
MENU



DINNER MENU

Available in the Sundial Restaurant

5pm - 9:30pm
Monday to Saturday

STARTERS

Homemade Soup of the Day - €9.00

Guinness brown bread (Contains: 1 wheat, 7, 9)

Beetroot Salmon Gravadlax - €10.00

With creamed cucumber and fennel (Contains: 4, 7)

Ham Hock and Smoked Applewood Cheese Croquette - €9.50

Tomato marmalade (Contains: 1 wheat, 3, 7)



Falafel Homemade Flat Bread - €9.00

Topped with tomato hummus (Contains: 1 wheat, 11)

Seared Queen Scallops - €14.00

With parsnip puree & hazelnut gremolata (Contains: 7, 8, 14)

MAINS

Slow Cooked Irish Short Rib - €29.50

Spring onion mash, seasonal vegetable, Yorkshire pudding, roasted gravy
(Contains 1 wheat, 3, 7, 9, 12)

Honey Roast Half Duck - €28.50

Fondant potato, seasonal vegetable, Griottines cherries (Contains: 7, 9)

Medallion of Pork Tenderloin & Black Pudding Bon Bons - €23.50

Roasted garlic mash, cider poached apple, cranberry compote & calvados sauce, seasonal vegetable (Contains: 1 wheat 3, 7, 9, 12)

Paupiette of Fresh Plaice Fillet - €28.00

Steamed in parchment with white wine and butter, served with Béarnaise sauce, seasonal vegetable, creamed potatoes (Contains: 3, 4, 7, 9, 12)

Grilled Irish Sirloin Steak - €39.00

Roasted flat top mushroom, tomatoes, onion rings, Brandy pepper sauce or garlic butter (Contains: 1 wheat, 3, 7, 9, 12)

Corn Fed Supreme of Chicken - €26.00

Wild mushroom ragu and creamy polenta (Contains: 7, 9)



Pumpkin & Sage Ravioli - €26.00

With cashew cream, squash puree, garlic croutons (Contains: 1 wheat, 8, 9)

DESSERTS

Buttermilk Panna Cotta - €11.00

Pineapple salsa (Contains: 7)

Warm Chocolate Brownie (Gluten Free) - €11.00

Vanilla ice cream and chocolate fudge sauce (Contains: 3, 7)

Burnt Basque Vanilla Cheesecake - €11.00

Topped with blueberry compote (Contains: 3, 7)

White Chocolate and Raspberry Eton Mess - €11.00

(Contains: 3, 7)

Homemade Sticky Toffee Pudding - €11.00

With Chantilly cream (Contains 1 wheat, 3, 7)

All of our Beef is 100% Irish and sourced from local suppliers.

Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley /
2 Crustaceans / 3 Eggs / 4 Fish /
5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts /
9 Celery / 10 Mustard / 11 Sesame Seeds /
12 Sulphur Dioxide / 13 Lupin / 14 Molluscs

All prices are in Euro and inclusive of the current VAT rate.

If you suffer from a food allergy, please let your server know. While every effort is made to accommodate guest's allergies, please be aware that all 14 allergens are in use in our kitchen.