



WELCOME TO THE HOURGLASS BAR

at the Carlton Hotel Blanchardstown

Church Road, Tyrrelstown, Dublin 15



HOURGLASS

-STARTERS-

Soup of the Day | €8.10

chef's daily homemade soup of the day served with a wholegrain soda bread (1 wheat, 7, 9, 12)

Wild Forest Mushroom Bruschetta | €12.40

cream and roasted garlic sauce, sourdough toast (1 wheat, 7)

Thai-Style Fish Cakes | €12.90

made with a blend of seafood, with aromatic herbs and spices, served with sweet chilli sauce (1 wheat, 2, 3, 4, 7, 12)

Louisiana Hot Chicken Wings | €12.40, large **€16.70**
fried to crispy perfection and coated in tangy buffalo sauce, served with blue cheese dressing (7, 10)

Tradition Caesar Salad | €12.40

crisp romaine lettuce tossed in Caesar dressing with Parmesan, garlic croutons and bacon bits (1 wheat, 3, 7, 9, 10)

Grilled Tiger Prawns | €13.85

in garlic and chilli oil with fresh ciabatta (1 wheat, 2, 7)

Cured Meats and Bocconcini | €12.90

with sun-dried tomatoes, rocket salad and a drizzle of pesto dressing (7)

Spicy Halloumi Fries | €11.95

served with hot honey dipping sauce (1 wheat, 7)

House Special Garlic Bread | €8.60

two toasted ciabatta halves with melted mozzarella and rich garlic butter (1 wheat, 7)

-SALADS-

Super Food Salad | €16.70

hearty and healthy mixture of quinoa, red quinoa, diced tomatoes, broad beans, chickpeas, yellow peppers, green peppers, red peppers, pumpkin seeds and baby mixed leaves

Choose your protein:

grilled chicken (9) | add **€5.75**

baked Cajun salmon (4, 9) | add **€7.65**

grilled prawns (2, 9) | add **€7.65**

Cajun Chicken Caesar Salad | €20.95

crisp romaine lettuce tossed in a classic Caesar dressing, topped with a grilled chicken breast, Parmesan shavings, crispy garlic croutons and crispy bacon bits (3, 7, 10)

Allergens: Gluten / **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



HOURGLASS

-MAINS-

Double Smashed Cheeseburger | €19.60

topped with lettuce, tomato, onion, crispy bacon, homemade burger sauce and served with chunky chips
(1 wheat, 3, 7, 10, 11, 12)

Southern Fried Chicken Burger | €19.60

toasted chipotle bap, rainbow slaw, lettuce, tomato, garlic mayo, served with seasoned fries (1 wheat, 3, 7, 10, 11, 12)

Roast Stuffed Chicken & Honey Glazed Ham | €22.85

served with seasonal vegetables, creamy mash and roasted gravy (1 wheat, 7, 9, 10, 12)

10 oz Angus Sirloin Steak | €36.30

chargrilled to your desired temperature, served with grilled tomato, roasted flattop mushroom, onion rings, chunky fries and pepper sauce (1 wheat, 7, 9, 10, 12)

Thai Green Chicken Curry | €21.50

rich curry sauce infused with aromatic spices and served with jasmine rice and naan bread (1 wheat, 7, 9, 10)

BBQ Baby Back Ribs | €23.40

served with butterbean stew, coleslaw and chips
(3, 7, 9, 10)

Spinach & Ricotta Tortellini | €18.15

served in a savory tomato sauce with garlic bread and garnished with Parmesan cheese (1 wheat, 3, 4)

Classic Fajita Style Chicken Sizzler | €22.40

flour tortillas, sour cream, guacamole, chips (1 wheat, 7)

Fish 'n Chips | €23.40

served with a generous portion of chunky chips and tartar sauce (1 wheat, 2, 3, 4, 7, 10, 12)

Southern Fried Chicken Strips | €19.05

with a roast garlic dip, a side salad and fries
(1 wheat, 3, 7, 10, 12)

Grilled Angus Steak Sandwich | €22.40

with sauteed onions, rocket, garlic aioli, chunky chips, pepper sauce (1 wheat, 3, 7, 12)

Slow-Cooked Lamb Shank | €28.15

served with spring onion mash, root vegetables and rosemary gravy (3, 7, 12)

Beef and Guinness Casserole | €20.95

beef slow-cooked with Guinness, vegetables and herbs, served inside a large, crispy Yorkshire pudding and topped with creamy mashed potatoes (1 wheat, 3, 7, 9, 12)

Sharing Platter | €36.30

2 beef sliders, chicken wings, onion rings, southern fried chicken strips (1 wheat, 3, 7, 10, 12)

*Add extra dipping sauce to your meal for €2.85

-PIZZAS-

Margherita | €15.30

traditional tomato sauce, melted mozzarella cheese and fresh basil leaves (1 wheat, 7)

Goat's Cheese and Red Onion | €17.65

caramelized red onion, goat's cheese and rocket (1 wheat, 7)

Pepperoni | €17.65

pepperoni slices (1 wheat, 7)

Spicy Meat | €18.60

pepperoni, sausage and bacon (1 wheat, 7)

HOURGLASS

-SIDES-

Crispy Double Cooked Chunky Chips | €5.75

(12)

Crispy and Golden French Fries | €5.75

(12)

Chef's Mixed Side Salad | €5.75

vibrant mix of crisp lettuce, cherry tomatoes, cucumbers, and house dressing (10, 12)

Vegetable Selection | €5.75

medley of seasonal steamed vegetables (7)

Spring Onion Mashed Potato | €5.75

(7, 12)

Loaded Fries | €7.65

choose between garlic & cheese or curry sauce (3, 7, 10, 12)

*Add extra dipping sauce to your meal for €2.85

-DESSERTS-

Brownie (GF) | €8.60

decadent and rich, served warm and topped with a scoop of vanilla ice cream and a drizzle of chocolate sauce (3, 7)

Apple Cinnamon Crumble | €8.60

warm with a scoop of vanilla ice cream (1 wheat, 3, 7, 12)

Burnt Basque Vanilla Cheesecake | €8.60

topped with blueberry compote (1 wheat, 3, 7)

Layered Opera Cake | €8.60

almond sponge layered with ganache, coffee syrup and French buttercream (1 wheat, 3, 7, 8 almond)

Sticky Toffee Pudding | €8.60

with Chantilly cream (1 wheat, 3, 7)

Selection of Dairy Ice Cream | €7.65

ask your server for available flavours (7)

-TEA & COFFEE-

Tea | €3.50

Herbal Tea | €3.90

Espresso | €3.70

Double Espresso | €4.00

Americano | €4.00

Decaf Coffee | €3.50

Latte (7) | €4.60

Cappuccino (7) | €4.60

Flat White (7) | €4.50

Mocha (7) | €4.60

Hot Chocolate (7) | €4.50

*Add dairy free milk alternative | + €0.50

Allergens: Gluten / 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 of our Beef is 100% Irish and sourced from local suppliers.

All prices are in Euro and include 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.