

CELEBRATE TOGETHER

2 COURSE MENU FROM €35.95

3 COURSE MENU FROM €42.95

FESTIVE COCKTAILS FROM €13.95



DUBLIN



SUPPORT ACTS

ROCKSTAR MARTINI €14.50



Our twist on a rocking classic. Grey Goose vodka, vanilla liqueur, fresh lime, pineapple and passion fruit. Topped with Prosecco. (14)

WINTER SOUR €13.95



Slane Irish Whiskey and Martini Rosso, shaken until frothy with home-made sour mix and egg white. Garnished with fresh orange and rosemary. (8, 14)

CRANBERRY MOJITO €14.50



A cool and crisp blend of Bacardi Carta Blanca, cranberry, fresh lime and mint with a refreshing bite of ginger beer. (14)

POLAR EXPRESS-O €13.95



Jameson® Irish Whiskey, chilled Coffee, Kahlúa, simple syrup topped with heavy cream. (17)

SLEIGHRIDE SANGRIA €14.50



Red wine, Jawbox Gin, Fever-Tree Elderflower Tonic, mint, strawberries and orange. (14)

BLACKBERRY ROCKER €14.50



El Jimador Resposado Tequila, blackberry, cranberry, fresh lime, rosemary simple syrup and Angostura bitters. Garnished with fresh blackberries. (14)

INTRO

CAULIFLOWER WINGS

Crispy Buffalo-style cauliflower "wings" served with vegan garlic aioli & celery. (2, 9, 12)

FESTIVE BRIE WITH COINTREAU CRANBERRY SAUCE

Brie lightly breaded and fried until golden. Served with mixed leaves in lemon & thyme vinaigrette and a Cointreau cranberry sauce. (2, 12, 14, 17)

BONELESS BODACIOUS TENDERS

Our crispy Tupelo Chicken Tenders tossed with your choice of homemade classic Buffalo, sweet & tangy or barbecue sauce. Served with celery and blue cheese dressing. (1, 8, 9, 12, 14, 17)

BERRY SALAD

A mixed spring lettuce blend tossed in balsamic vinaigrette and topped with fresh berries, crumbled goat cheese, candied almonds and toasted coconut. (3, 6E, 8, 12, 14, 17)

SHOWSTOPPERS

SALMON CAESAR SALAD

Grilled salmon fillet with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese. (2, 3, 8, 11, 12, 14, 17)

BABY BACK RIBS

Seasoned with our signature spice blend, then glazed with our homemade barbecue sauce and grilled to perfection. Served with seasoned fries, coleslaw and smokehouse beans. (3, 8, 9, 12) (€7 supplement)

GUINNESS CHEESE & BACON BURGER

Topped with Slane Whiskey bacon jam and Guinness cheese sauce, served with crisp lettuce, vine-ripened tomato and seasoned fries. (2, 3, 8, 15, 17)

CHRISTMAS SMASH BURGER

Two smashed & stacked burgers, seasoned and seared with Cointreau cranberry sauce, melted Brie cheese, maple-glazed bacon and a sage & onion haystack. Served with seasoned fries. (2, 3, 8, 12, 14, 15, 17)

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a cheese sauce with diced red peppers. (2, 8, 9, 17)

MOVING MOUNTAINS BURGER

100% plant-based vegan patty, topped with Cheddar cheese and a crispy onion ring, served with leaf lettuce, vine-ripened tomato and seasoned fries. Vegan option also available. Ask your server for details! (1, 8, 15, 17)

HERB GRILLED CHICKEN BREAST

A tender marinated boneless chicken breast grilled and basted with our special herb marinade. Served on top of sage & onion stuffing with golden mashed potatoes, roasted carrots & Brussels Sprouts and a light chicken gravy. (2, 9, 17)

ENCORE

HOME-MADE APPLE COBBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla bean ice cream and caramel sauce. (2, 8, 15, 17)

HOLIDAY BROWNIE

Our famous homemade brownie topped with vanilla whipped cream. Drizzled with raspberry coulis and finished with freeze-dried raspberries and a sprinkle of gold glitter. (2, 8, 15, 17)

BISCOFF SUNDAE

Madagascan vanilla bean ice cream sprinkled with Biscoff crumb and smothered in Biscoff sauce. Finished with Biscoff biscuits on top. (2, 8, 15, 17)

FESTIVE CHURROS

Fried golden brown and dusted with cinnamon sugar. Served with vanilla infused whipped cream, strawberries and homemade hot fudge sauce for dipping. (2, 14, 17)



Allergens: 1. All Gluten 2. Gluten Wheat only 3. Gluten Barley only 4. Gluten Oats only 5. Gluten Rye only 6a. Pecan 6b. Hazelnut 6c. Walnut 6d. Cashew 6e. Almond 6f. Brazil 6g. Pistachio 6h. Macadamia/Queensland nut 7. Peanut 8. Eggs 9. Celery 10. Crustacean 11. Fish 12. Mustard 13. Mollusc 14. Sulphite 15. Soya 16. Sesame 17. Milk 18. Lupin.

All reasonable steps have been taken to ensure allergy information is accurate. However, there is no guarantee any product is 100% free from any allergen due to the risk of cross contamination, risk in production, supply and preparation, or if any ingredient has been substituted by suppliers or the use of any alternative supplier after the date of the information. If you suffer from a food allergy, please ensure that your server is aware at time of order. ©2024 Hard Rock International.