

# TOWER BISTRO

One course €19 | Two Courses €23 Three Courses €28

## STARTERS

### Homemade Soup of the Day (GF)

(ask server for allergens)

Served with homemade brown bread

(1, 5, 6, 12 - brown bread)

### Seafood Chowder (GF)

Topped with crispy bacon bits and fennel herb, served with homemade brown bread

(1, 2, 3, 4, 10, 15) (1, 5, 6, 12 - brown bread)

### Golden Fried Halloumi (V)

Halloumi sticks served on a bed of rocket, mint & watercress salad, tossed in citrus dressing, topped with pickled red cabbage & chilli, served with homemade tomato & chilli relish

(1, 5, 6, 10, 11, 13, 15)

### Thai Chicken Satay (GFA)

Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles (1, 5, 7, 9, 10, 11, 15)

### Crispy Pancetta Caesar Salad (GFA)

Served with baby gem lettuce, herb croutons, crispy pancetta, aged Parmesan cheese, anchovy Caesar dressing, pine nuts (1, 2, 5, 6, 8, 11, 15)

### Homemade Chicken Liver & Smoked Bacon Pâté (GFA)

Spiced plum chutney, red onion jam, mixed leaves with toasted crostini (1, 5, 13, 15)

## SIDES

**Skinny Fries** 3.25 (1, 10, 13)

**Chunky Fries** 3.25

Tossed in Rosemary, Sea Salt & Parmesan (+0.50) (1, 6, 10, 13)

**Side Salad** 3.25 (11)

**Cream & Chive Mashed Potatoes** 3.25 (1)

**Sweet Potato Fries** 4.25

**Taco Fries** 4.75 (1, 6, 10, 11, 15)

**Garlic & Cheese Potatoes** 4.25 (1, 15)

**Crispy Battered Onion Rings** 3.25 (1, 5)

**Mac & Cheese** 5.25 (1, 5, 6, 10, 13, 15)

## MAINS

All main courses served with a side of fries, side salad or vegetables

### Dry Aged Flame-Grilled 9oz Fillet Steak (GFA)

Juicy fillet steak served on a cracked black pepper potato cake, crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter, served with fries (1, 5, 6, 10, 11, 13, 15)

Supplement +9.95

Add pan fried garlic prawns +8.00 (1, 3, 15)

### Dry Aged 10oz Ribeye Steak (GFA)

Served with crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter with fries (1, 5, 10, 13, 15)

Supplement +5.00

Add pan fried garlic prawns +8.00 (1, 3, 15)

### Slow Braised Lamb Shank (GF)

Served with chive mash, caramelised shallots and a red wine & rosemary jus (1, 10, 11, 13, 15)

### Roast Joint of the Day

Please ask your server

### Southern Fried Vegan Burger (VE) (MM)

With chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, garlic mayo served in a vegan bun with fries

(5, 9, 10, 11, 15) Add vegan bacon +1.00 (5, 9)

### Baked Salmon Fillet

With a dill herb crust, served with chive creamed potatoes, roast plum tomato and fresh basil sauce and seasonal vegetables (1, 2, 5, 15)

### Cajun Chicken & Smoked Bacon Pasta

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged parmesan flakes and served with garlic ciabatta (1, 5, 6, 15)

### Italian Baked Lasagne

Topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and fries (1, 5, 6, 10, 13, 15)

## DESSERTS

### Toblerone Cheesecake

Rich Swiss chocolate with honey and almond nougat flavoured cream cheese filling, on a biscuit base with caramel sauce and whipped vanilla ice cream

(1, 5, 6, 8, 9)

### Strawberry & Lemon Curd Mess

Fresh strawberries and homemade lemon curd mixed with crushed meringue and cream (1, 6)

### Bread and Butter Pudding

Traditional Bread and Butter Pudding, with scattered raisins served with homemade vanilla pod custard (1, 5, 6)

### Warm Homemade Apple Pie

Stewed Bramley apples, oven baked with short crust pastry and served with vanilla pod custard and whipped vanilla ice cream (1, 5, 6)

### Warm Chocolate Fudge Cake

Indulgent chocolate cake served with Belgian chocolate sauce and whipped vanilla ice cream (1, 5, 6)

(V) Suitable for Vegetarian  
(VE) Suitable for Vegans  
(GF) Gluten Free  
(GFA) Gluten Free Available  
(MM) Moodley Manor

### Allergen List

1 Milk and milk products  
2 Fish  
3 Crustaceans  
4 Molluscs  
5 Gluten containing cereals  
6 Egg  
7 Peanuts

8 Other Nuts  
9 Soy inc. soya  
10 Celery  
11 Mustard  
12 Sesame  
13 Sulphur Dioxide  
14 Lupin  
15 Garlic

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