

TOWER BISTRO

One course €19 Two courses €23 Three courses €28

Starters

Homemade Soup of the Day (V) (G)

Made from fresh local vegetables and served with our homemade brown soda bread (1, 5, 6, 10, 12, 15)

Bistro Seafood Chowder (G)

Seasoned selection of seafood, served in our creamy seafood velouté sauce topped with crispy bacon bits and fennel herb served with homemade soda bread (1, 2, 3, 4, 5, 6, 10, 12, 15)

Crispy Mini Fivemiletown Goat's Cheese Croquette (V)

Coated in panko crumb, with balsamic and truffle honey, caramelised walnuts and rocket leaves (1, 5, 6)

Thai Chicken Satay

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

Crispy Pancetta Caesar Salad

Baby gem lettuce, sun dried tomatoes, herb croutons, crispy pancetta, aged parmesan flakes, anchovy Caesar dressing (1, 2, 5, 6, 8, 11, 15)

Homemade Seasonal Chicken Liver & Smoked Bacon Pâté

Spiced plum chutney, Guinness scented red onion jam, mixed micro herb salad with toasted crostini (1, 5, 15)

Sides €3.25 each

Skinny House Fries (1, 10, 13)

Chunky House Fries
Tossed in Rosemary, Sea Salt and Parmesan (+.50c) (1)

Side Salad (11)

Mashed Potatoes (1)

Sweet Potato Fries

Garlic & Cheese Potatoes (1, 15)

Crispy Battered Onion Rings (1, 5)

Mac and Cheese (1, 5, 6, 10, 13, 15)

Mains

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

Dry Aged Flame Grilled 9oz Fillet Steak (G)

Juicy fillet steak served with a cracked black pepper potato cake, crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter, served with house fries (1, 5, 6, 10, 11, 13, 15) Supplement €9.95

The Tower's Famous Slow Braised Lamb Shank (G)

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

28 Day Dry Aged Rib Eye Steak

Served with crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter with house fries (1, 5, 10, 13, 15) Supplement €5.00

Chargrilled Halloumi & Portobello Stack and Pomodoro Gnocci (V)

Grilled portobello mushroom, filled with cranberry, hazelnut, orange and sage stuffing, topped with chargrilled halloumi cheese, served with a side of plum tomatoes and fresh basil pomodoro Italian gnocchi (1, 5, 6, 8, 15)

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)

Roast Joint of the Day

Please ask your server

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

Rich Italian bolognese sauce layered with fresh pasta sheets, béchamel sauce, topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and house 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)

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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