



No.1
PERY
SQUARE

THE
— ● **S U P P E R** ● —
CLUB AT NO.1

WEDNESDAY'S & SUNDAY'S FROM 4PM - 9PM

ENJOY SOME OF OUR MANY BOUTIQUE PRODUCED WINES WITH
RECOMMENDED FOOD PAIRINGS THAT SHOWCASE THE VERY BEST
IN LOCAL PRODUCE AND SUPPLIERS THAT WE USE HERE AT NO.1

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Our menu items below have been paired with some of our boutique produced wines which compliment the best of locally sourced produce used in our plates. Please ask for our wine list.

• **Bar Plates** •

- Soup Du Jour No.1** *Homemade Brown Soda Bread* €6
Open Egg & Scallion Sambo *Brown Soda Bread* €6
Cratloe Hills Sheeps Cheese *Spiced Pear Chutney* €8
Limerick Ham Hock & Pistachio Terrine *Tomato Relish, Crostini* €10
House Marinated Olives & Proscuitto €10

• **Supper Plates** •

PLEASE ALLOW 15 - 20 MINUTES AS PLATES ARE MADE TO ORDER

- Mushroom Tart** €12
Roasted Garlic, Rosemary, Pine Nuts, Organic Green Leaf & Tomato Salad
Recommended: Tinpot Hut, Sauvignon Blanc 2016, Marlborough, New Zealand

- No.1 Cheese Board** €12
Cashel Blue, Gubeen, St. Tola's Ash, Quince, Crackers
Recommended: Côtes du Rhône Villages 2015, Clos Bellane, Rhône, France

- Connemara Smoked Salmon** €14
House Pickles, Beets, Lemon, Soda
Recommended: Les Vignes D'Oc Rosé 2017, Languedoc, France

- Classic Supper Plate** €14
Honey & Mustard Ham, Cheese, Egg, Tomato, Soda
Recommended: Chianti Rufina DOCG 2015, Fattoria di Basciano, Tuscany, Italy

- Cheese & Charcuterie Board** €18
*Cashel Blue, Gubeen Cheese, Gubeen Chorizo, Gubbeen Salami,
House Terrine, Pickles, Chutney, Crackers*
Recommended: Syrah 2015, Chateau Larzac, Languedoc, France

• **Something Sweet** •

- Sticky Toffee Pudding** *Butterscotch Sauce, Vanilla Ice Cream* €6
Tart Du Jour *Please Ask Your Server* €6
Chocolate Brownie *Vanilla Ice Cream* €6

PLEASE ADVISE US OF ANY ALLERGEN OR DIETARY REQUIREMENTS
WE HAVE AN ALLERGEN FOLDER AVAILABLE