



SMALL BITES

- Homemade Focaccia (G) €3.50
Bowl of Olives (SP), OR Marcona Almonds (AN) €4.00
Confit Duck Gizzard W/ Garlic Butter, Bread Soldiers (G ; D) €6.50

DINNER MENU

2 COURSES FOR €32 – 3 COURSES FOR €39

TO START

- Caprese Salad, Mozzarella, Tomatoes, Basil Oil & "Pujado Solano" Anchovy (D ; SP)
Piglet's Prawns Al Pil Pil, Homemade Focaccia, Tomato Sauce, Garlic Butter & Piment D'Espelette (G ; D ; SP)
Grilled Octopus W/ Potato Salad, Scallions & Wasabi Mayo (M ; E ; D)
Oven Baked Scallops, Apple & Tarragon Compote, Black Pudding Crumbs & Confit Grapes (M ; D ; G)
Homemade Pâté, Served W/ Bread's Toasts, Cornichons & Salad (G ; D ; E ; SP)
Frank's Beef Tartare W/ Anchovy Mayo, Quail Egg, Homemade Pickles & Toasted Bread (E ; G ; SP ; G)
Mix of Cured Meat & Sheridan's Cheeses, W/ Bread, Olives, Pickles & Jam (G ; D ; SP) --SERVE TWO--

TO FOLLOW

- Fresh Pasta "Cacio e Pepe" Pecorino Romano, Aged Parmesan & Black Pepper (G ; D ; E)
Steamed Mussels W/ Smokey Bacon, Shallots, White Wine & Lovage Pesto (M ; G ; D ; SP)
Fish of the Day W/ Shallots Rice, Ratatouille & Coral Sauce (F ; D ; SP) €5 Extra
Oven Baked Scallops, Apple & Tarragon Compote, Pudding Crumbs & Confit Grapes (M ; D ; SP) €10 Extra
Piglet Ragu W/ Fresh Pasta & Aged Parmesan (Ask Staff for Allergens)
Irish Chicken Supreme W/ Roasted Provencal Tomatoes, Potato Fondant & Piperade (D ; E)
Veal Rib Eye, White Beans & Cherry Tomato Cassoulet, Tenderstem Broccoli & Veal Jus (D ; SP) €12.50 Extra
Côtes de Bœuf, for 2. Sautéed Potatoes, Béarnaise. Angus Beef from Longford
(G ; D ; E ; SP)
€15 Extra Per Person

TO FINISH

- Dessert Of The Day (Ask Staff for Allergens)
Bailey's Crème Brûlée, W/ Free Range Eggs (D ; E)
Rich Flourless Chocolate Cake, Cherry & Whipped Cream (D ; E ; AN)
Selection of 3 Sheridan's Cheeses W/ Toasts, Walnuts & Fig Jam (G ; D ; WN ; N ; SP) €4 Extra
Irish Coffee, Bailey's Coffee or House Digestif

G= GLUTEN (Wheat), D= DAIRY, E= EGGS, F= FISH, M= MOLLUSCS, C= CRUSTACEANS, MU=MUSTARD,
AN= ALMONDS, WN= WALNUTS, N= NUTS, SP= SULPHITES

PIGLET WINE BAR, 5 Cow's Lane, Dublin 8 TEMPLE BAR, 01 707 9786

Please note that a discretionary 12.5% Service Charge will be added to all table of 5 or more, Thank you.

BY THE GLASS

BUBBLES

SML REG
12.5CL 17.5CL

Glera « Cult » - Ca del Roro Prosecco Frizzante, Veneto, Italy.

€9.50

Rosé "Prosa" *Pinot Noir, Zweigelt & Blaufrankisch*, Meinklang, Burgenland, Austria. *Biodynamic*

€10.50

PINK

Domaine de la Provenquiere, "Péché Coquin" *Grenache, Syrah, Cinsault*, V.d.P. D'Oc, France.

€6.75

€8.50

USUAL WHITES

Gruner Veltliner, 'Landwein', Anna & Martin Arndorfer, Kamtal, Austria. *Sustainable*

€6.00

€8.25

Moulin de Gassac, "Guilhem", *White Grenache, Vermentino, Terret*, IGP Pays d'Hérault, France.

€6.00

€8.50

Picpoul de Pinet, Moulin de Gassac, AOP Languedoc, France.

€7.35

€10.50

Louriero, Quinta de Ameal, Vhino Verde, Minho, Portugal. *Organic*

€9.50

€13.25

WEIRD WHITES

Tokaji Dry, Château Derezsla, *Furmint*, Tokaj, Hungary.

€7.00

€10.00

Garganega "Riva Arsiglia", Stefano Menti, Gambelarra, Veneto, Italy. *Organic*

€9.95

€14.25

Sauvignon "De Bourgogne" Domaine Goisot, St Bris, Chablis, Burgundy, France. *Biodynamic*

€10.85

€15.75

ORANGY STUFF

"7 Lune" *Verdeca* IGT Salento, L'archetipo, Bari, Puglia, Italy. *Biodynamic*

€9.75

€14.00

"Nista", **30 Days Skin Contact**, *Trebbiano*, Il Signor Kurtz, Umbria, Italy. *Organic*

€11.50

€16.50

100% Khikhvi, **Amphora Aged**, Single Vineyard, Tsindali Estate, Georgia.

€15.50

€22.75

USUAL REDS

1 Litre Btl *Zweigelt* "Landwein" Anna & Martin Arndorfer, Kamptal, Austria. *Sustainable*.

€6.00

€8.25

Moulin de Gassac, "Guilhem", *Syrah, Grenache, Carignan*, IGP Pays d'Hérault, France.

€6.00

€8.50

"Il Casolare Rosso" Fattoria San Lorenzo, *Sangiovese & Montepulciano*, Marche, Italy. *Biodynamic*

€6.50

€9.25

Pont de Gassac, *Syrah, Merlot, Cabernet Sauvignon*, AOP Languedoc, France.

€8.50

€12.25

WEIRD REDS

Vin Naturel, "Naturamania" *Cinsault, & G.M.S*, Château Coupe Roses, Minervois, France. *Organic*

€8.00

€11.50

Jurancon Noir, "Rend Son Jus" Château Plaisance-Penarave, South-Ouest, France. *Organic*

€8.50

€12.00

Pinot Noir, "Lettre D' Eloise" Coteaux Bourguignons, Maison Ambroise Burgundy, France. *Organic*

€9.75

€14.00

Vin Naturel "Jarnicoton" *Cabernet Franc, Merlot*, Domaine du Pech, Buzet, France. *Biodynamic*

€10.75

€15.50

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