

-1900-

Nineteen Hundred
Bar & Restaurant

Lunch Menu

SOUP & SALADS

Soup of the Day €6.50

homemade soda bread | 1a | 7 |

Classic Caesar Salad €11.95

cos lettuce, croutons, pancetta bacon, soft boiled hen egg, Caesar dressing, parmesan | 1a | 3 | 4 | 7 | 10 |

Super Food Quinoa Salad €12.95

beetroot, avocado, tomatoes, broccoli, cucumber, blueberries, mixed seeds, feta cheese | V-VE |

Salad Lyonnaise €12.95

warm bacon lardons, lettuce, chives, crispy fried egg, new potatoes, garlic croutons, Lyonnaise dressing | 10 | 3 |

Add Grilled Chicken to any salad for €4

Add Prawns to any salad for €5

WRAPS & SANDWICHES

Classic Club Sandwich €10.95

grilled chicken, streaky bacon, lettuce, egg mayo, beef tomato, organic sourdough | 1a | 3 | 7 | 10 |

Chicken Caesar Wrap €9.95

grilled chicken, bacon, cos lettuce, parmesan cheese, Caesar dressing | 1 | 1a | 3 | 4 | 10 |

Multi Seed Irish Smoked Salmon Bagel €13.95

cream cheese, baby spinach, cucumber, capers | 1a | 7 |

Steak Sandwich €15.95

sundried tomatoes, green salad, mustard mayo & fries | 1a | 3 | 7 | 10 |

Mediterranean Vegetable Tartare €8.95

hummus, pesto, toasted hazelnuts, feta cheese V- VE | 1a | 5 | 7 | 8.b |

CLASSICS

Crispy Chicken Wings €13.95

Frank's hot sauce, Cashel blue dip, lime, cucumber sticks & fries | 3 | 7 | 10 |

Beef Burger €16.95

10oz Hereford beef patties, chipotle relish, lettuce, tomato, homemade slaw, smoked applewood cheddar & fries, brioche bun | 1a | 3 | 7 | 10 |

Fish & Chips €15.95

tempura battered fish of the day, minted peas, tartar sauce & fries | 1a | 3 | 4 | 7 | 10 |

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MAINS

Pan Seared Chicken Supreme €15.95

pomme purée, broccoli, confit carrot, chicken jus | 7 | 9 |

Tiger Prawns Linguine €15.95

garlic & chili, lemon, cherry tomatoes, baby spinach & parsley | 1a | 3 |

Bolognese Tagliatelle €14.95

prime Irish mince beef, tomato marinara sauce, parmesan cheese | 1a | 3 | 7 | 9 |

Penne Arrabiata €13.95

grilled aubergines, red chilli, courgette, arrabiata sauce, virgin olive oil, parmesan cheese | V | 1a | 3 | 7 |

Cajun Chicken Burger €14.95

grilled chicken, crushed avocado, lettuce, tomato, beetroot & red cabbage slaw fries, brioche bun | 1a | 3 | 7 | 10 |

1900 Veggie Burger €13.95

cauliflower & quinoa, crushed avocado, spinach, tomato, slaw, plant cheddar cheese, fries & brioche bun | 1a | 3 | 7 | 10 |

12Hrs Braised Beef €16.95

creamed celeriac, glazed vegetables, buttermilk mash potato, baby roast potatoes, beef Jus | 7 | 9 |

Tikka Masala €13.95

peppers, broccoli, chickpeas, sweet potatoes, baby spinach, coconut cream, toasted almonds, wild rice, pitta bread | 1a | 8.b | V - VE |

Add Grilled Chicken €4

Add Prawns €5

ALLERGENS

1. Gluten: | a) Wheat | b) Rye | c) Barley | d) Oats | 2 Crustaceans: | a) Crab | b) Lobster | c) Cray fish | d) Shrimps | e) Prawns | f) Krill | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts: | a) Almonds | b) Hazelnut | c) Walnuts | d) Cashew | e) Pecan | f) Brazil nuts | g) Pistachio | h) Macadamia | j) Queensland nut | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphur dioxide | 13 Lupin | 14 Mollusks: | a) Snails | b) Clams | c) Oyster | d) Scallops | e) Mussels | f) Squid | g) Octopus | h) Cuttlefish.
All nut free dishes are prepared nut free, however not within a nut free environment.



PRE-DINNER COCKTAILS €13

VODKA MARTINI NEGRONI FRENCH MARTINI
CLASSIC MARGARITA GIN MARTINI

STARTERS

SOUP OF THE DAY €7.50

Served With Brown Bread |1a|7|

WILD MUSHROOM ARANCINI (V)(VE) €12

Mozzarella, Cream Spinach, White Wine Cream, Parmesan Tuille |1a|3|7|

DUBLIN BAY PRAWN TORTELLINI €15

Celeriac Cream, Chives, Prawns Butter Sauce |1a|2|7|

IRISH CRAB SALAD €14

Lump Caviar, Pickled Shallots & Radishes, Lemon Balm, Radish Broth |3|10|

KILMORE QUAY'S SEARED SCALLOPS €16

Jerusalem Artichokes, Ceps Mushroom, Beurre Blanc, Lovage Oil |1a|7|

BLUE BELL FALLS GOAT'S CHEESE €13.95

Honey & Thyme Goat's Cheese, Baked Beetroot, Candied Walnuts, Apples & Organic Leaves |7|8|12|

STEAKS

ALL OUR STEAKS ARE OF IRISH 'GRASS FED' HERITAGE AND DRY AGED FOR 28 DAYS

Sirloin Steak 10 oz

€35

Fillet Steak 8 oz

€38.50

Tomahawk 31 oz

(Sharing for two)

€80

All steaks are served with, Sautéed Mushroom & Spinach, Onion Strings, & Chunky Fries |1a|7|

Surf & Turf Add Prawns €6

Choice of Sauces

| Black Peppercorn | Garlic Butter | Béarnaise |
|1a|3|7|



MAIN COURSE

PAN ROAST HALIBUT €32

Lemon Grass, Ginger, Red Pepper Coulis, Curry Cream, Basmati Rice, Burnt Cashew Nuts Served with Buttered Green Beans |7|

TIGER PRAWN & CLAM LINGUINE €24.95

Prawns, Clams, Baby Spinach, Shallots, Parsley, White Wine Sauce |1a|3|7|

PAN FRIED SEABASS €28.95

Pan Fried Seabass with Fregola Pasta, Langoustine Bisque, Grilled Artichokes, Tomatoes & Samphire Gremolata |1a|2|9|

CHICKEN BALLOTINE €26

Seared Chicken, Chicken & Ceps Mushroom Duxelles, Chicken Beignets, Pomme Dauphinoise, Parsley Oil Cream Served with Stem Broccoli |1a|7|

SHORT GRAIN RISOTTO €21

Butternut Velouté, Chanterelle, Celeriac Chips, Parmesan Cheese |7|V|

SIDES

€5

Mashed Potatoes |7|

Stem Broccoli |7|

Fried Onion Strings |1a|7|

Buttered Green Beans |7|

Green Salad |10|

Stealth Fries

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