

DINNER MENU

STARTER & SALADS

BUFFALO CHICKEN WINGS

€14

Tossed in spicy buffalo sauce with a blue cheese dip on the side Hot, messy, and seriously (7,10,12)

PULLED CHICKEN NACHOS

€14

Cajun chicken, salsa, four-cheese sauce & pancetta crumb Messy. Cheesy. Deadly (1,7)

POPCORN CHICKEN CAESAR

€14

Crispy chicken, bacon, parmesan, Caesar dressing Your classic Caesar — levelled up (1, 3, 7, 10, 12)

CAPRESE SALAD

€14

Baby mozzarella, confit tomato, rocket & house pesto Fresh, creamy, herby — a proper sunshine dish. (7, 8)

STARTER & SALADS

SMOKED APPLEWOOD CROQUETTES €13

Golden, crispy croquettes with melty smoked applewood cheese Served with chipotle aioli Crunch, smoke, spice — all in one bite. (1, 3, 7, 10)

MUSSELS & NDUJA

€16

Creamy cider tarragon sauce, spicy nduja, peas & homemade focaccia Dip that bread! (1, 2, 4, 7, 12, 14)

BAKED CAMEMBERT FONDUE

€14

Oven-baked camembert topped with roasted pumpkin seeds Served with homemade focaccia for dipping Creamy, crunchy, and made to share. (1, 7)

MAINS

TRADITIONAL IRISH STEW

€19

Tender lamb slow-cooked with root veg, spuds & fresh herbs Rich, comforting, and properly Irish Like your granny made — if your granny had a pint in hand. (7, 9, 10, 12)

THE ROAST

€21

Rotisserie Roast of the Day Whole joints roasted slow over charcoal Duck fat potatoes, seasonal greens & loads of gravy Ask what's turning today! (7, 10, 12)

BEEF BURGER

€19.50

Topped with applewood-smoked cheese & crispy onions
Served with a side of rich red wine jus for dipping
Juicy, melty, dunkable. Proper indulgence. (1, 3, 7, 10, 12)

MAINS

FISH & CHIPS

€18.50

Battered seabass, jalapeño-pea curry mayo & proper fries A fresh twist on a classic. (1, 4, 7, 12)

GRILLED SEABASS

€28

Crispy-skinned seabass served in a rich nduja cream fish soup Spicy, silky, and packed with depth A proper bowl of comfort with a kick. (1, 2, 4, 7, 10, 12)

100z RIBEYE

€32

Chargrilled ribeye with smoked shallot purée, gratin potato & our homemade pepper sauce Big flavour, tender cut, zero messing. (7, 9, 10, 12)

CHARGRILLED PORK FILLET

€28

Served with black pudding bon bon, grilled leeks & caramelised pineapple Smoky, sweet, savoury — proper balance on a plate.same sides (1, 3, 9, 10, 12)



Allergy Key:
1. Cereals 2. Crustaceans 3. Egg 4. Fish 5.
Peanuts 6. Soya 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Seasame seed
12. Sulphur dioxide 13. Lupin 14. Molluscs

Thank you for dining with us!

Be sure to tag us on Instagram
@oriordans_templebar

We look forward to seeing you again soon!

Part of the Ardán Collective Check out our sister properties www.ardancollective.com