

Salads & Bites

GARLIC & HERB NAAN BREAD €9.50

Herb gremolata, garlic butter
Bearnaise foam
(Contains 1-wheat,3,6,7,12)

CHICKEN POP CORN €9.90

Crispy chicken and freshly popped corn
Sumac berry dust, truffle mayo
& truffle butter
(Contains 3,7,10,12)

GRILLED CHICKEN CAESAR SM €10.95

With crisp lettuce
Tossed in our Signature Caesar dressing
Finished with parmesan shavings
Homemade sourdough croutons
(Contains 1-wheat,3,6,7,10,12)

LG €16.95

BAKED TIGER PRAWNS AND CHORIZO €14.50

Crispy ciabatta, mango, red chillies
Garlic butter
(Contains 1-wheat,2,6,7)

GRILLED POINT END STEAK €15.95

Seared over open flames
With a herb gremolata and garlic butter
(Contains 1-wheat,2,6,7,12,14)

EMBER CHICKEN WINGS SM €9.50

Finished in a hot sauce
Served with a side of ranch dressing
(Contains 3,6,7,10,11)

LG €14.95


GRILLED VEGETABLE SALAD SM €9.50

Lemon-herb quinoa
Roast onion hummus
(Contains- 6,7,10,11)

LG €16.95

The Main Event


Please check our specials of dry aged meats and daily catch fish cooked on the bone over flames.

 For the best experience, try our suggested wine pairings by the glass (175ml) or beer pairing suggestion.

All of the main courses are served with a choice of one side

GRILLED SEABASS FILLETS €25.90

Mussel, clam, olives, caper & tomato broth
Toasted sourdough
(Contains 1-wheat,7,9,10,12,14)

 **Pionero Mundi Albariño, Spain €11**

THE BBQ BEEF AND BIRD BURGER €22.90

Tender pulled rib of beef, grilled chicken thigh
Chipotle mayo, tomato & baby gem
Toasted brioche bun smothered in BBQ glaze
(Contains 1-wheat,3,6,7,10,12)

 **Sullivans Pale Ale € 6.30**

HALF ROAST IRISH CHICKEN €22.00

With our own spice rub
Slowly roasted in the Braai oven
BBQ glaze
(Contains-6,10,12)

 **Coastal Pinot Grigio € 8.50**


GRILLED VEGETABLE TACOS €19.90

Bell peppers, courgette and sweetcorn
Rubbed in our secret Ember spice mix
Sour cream and spiced avocado
(Contains 1-wheat,6,7,10,11)

Add Chicken €4.00


Add Prawns €6.00

(Contains 2)

 **Sol Tempranillo, Spain €9**

CHARGRILLED TIGER PRAWN ESPETADA €23.90

Charred and doused in garlic & herb butter
Served with soft tortillas
(Contains 1-wheat,2,6,7,12)

 **Tocornal Sauvignon Blanc 8.00**

CHICKEN ESPETADA €23.90

Chicken breast, corn and vegetables
Cooked over flames, served with soft tortillas
BBQ sauce
(Contains 1-wheat,2,6,7,12)

 **Coastal Pinot Grigio €8.50**


STRIPLOIN STEAK €32.00

8oz striploin steak cooked on the griddle
Please choose one sauce of your choice
(Contains 7,9,10,12)

 **Thomas Barton Bordeaux Rouge €9.50**


SURF & TURF PLATTER €37.00

8oz striploin steak with chilli & garlic prawns
Please choose one sauce of your choice
(Contains 2,6,7,9,10,12)

 **Wynns Coonawarra Estate Shiraz, Australia €11**

SPINACH & AVOCADO BURGER €19.00

With tomato, baby gem and BBQ sauce
Served in a toasted vegan brioche bun
(Contains 1-wheat,6,10,12) - Vegan

 **Montana Y Mar Cabernet Sauvignon €8.50**

Sides & Sauces

Chunky Chips €5.00

Choose plain, dirty or Bearnaise foam
(Contains 3,6,7,10,12)

Fire-roasted Vegetables €5.00

(Contains 6)

Roast Corn on the Cob €5.00

With spicy mayo and parmesan
(Contains 1-wheat,3,6,10)

Ember House Salad €4.50

With citrus dressing
(Contains 6) - Vegan

Creamed Potato €4.50

(Contains 7)

Béarnaise Sauce €3.90

Classic French sauce
Made with clarified butter, egg yolks and
Fresh tarragon
(Contains 3,6,7,10,12)

Garlic Herb Butter €3.00

A flavourful compound butter
Infused with garlic, parsley and thyme
(Contains 7)

Roasting Jus & Red Wine Gravy €3.95

(Contains 6,7,8)

Lemon Dill Aioli €3.00

Aioli infused with fresh lemon juice and dill
Perfect for dipping or drizzling
(Contains 3,6,10,12)

Whiskey Peppercorn Sauce €3.00

A rich whiskey-infused peppercorn sauce
(Contains 6,7,12)

Ember

dinner menu

All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin.

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

Desserts

Build Your Own Dessert €8.50

PICK YOUR DESSERT:

New York Baked Cheesecake

(Contains 1-wheat,3,7)

Chocolate Brownie

(Contains 1-wheat,3,6,7,8-various)

Sticky Toffee Pudding

(Contains 1-wheat, barley, 3,7,8-various,12)

Vegan Chocolate Tart

(Contains 6,8-various) - Vegan

Ice Cream Sundae

(Contains 1-wheat,3,8-various)

ADD YOUR ICE CREAM:

Vanilla (Contains 3,7) - Vegan Available

Strawberry (Contains 3,7)

Chocolate (Contains 3,7)

Salted Caramel (Contains 3,7)

ADD YOUR SAUCE:

Caramel (Contains 6)

Chocolate (Contains 6)

Anglaise (Contains 3,7)

Biscoff (Contains 1-wheat,6)

ICE CREAM