

1640 SUNDAY LUNCH

STARTERS

Roast Red Pepper & Torino Plum

Tomato Soup €9

Roast Wild Garlic Pesto, Glazed Meat Bun
(1,7,9,10)

Salter's 12hr Slow Cooked Pork Belly

€14

Apple Glaze, Asian Slaw, Ponzu,
Crackling (3,6,9,11,12)

Spiced Lamb Shoulder Croquette €13

Whipped Smoked Ricotta, Apricot, Rocket
and Watercress Sauce (1,3,6,7,9,12)

Chicken Wings €14

Blue Cheese Dip, Celery, Hot Sauce
(7,10,11,12)

Stracciatella €13

Heritage Tomato Tartare, Red Pepper
Ketchup, Shallot, Sourdough, Shiso
(1,3,6,7,9,10)

GRILL

Double Angus Beef Burger €24

Shallot & Bacon Jam, Coolitan Cheddar
Cheese, French Fries (1,3,7,10,12)

28 Day Dry Aged 10oz Striploin Steak €38

Roast Roscoff Onion, French Fries,
Peppercorn Sauce, Watercress Salad
(1,7,9,10,12)

ALLERGENS

(1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish
(5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard
(11) Sesame Seeds (12) Sulphur Dioxide and Sulphites (13) Lupin
(14) Molluscs

Please always inform your server of any allergies or intolerances
before placing your order. Not all ingredients are listed on the
menu therefore we cannot guarantee the total absence of allergens.

MAINS

Roast Cod Fillet €32

BBQ White Asparagus, Romesco, Irish
Crab Tortellini, Kale, Shellfish Sauce
(1,2,3,4,7,9,12)

Chicken Supreme €28

Spiced Chicken Prezze, Katsu Curry,
Roast Peanut, Enoki Mushroom
(1, 3,5,6,7,9,12)

Devoy's Homemade Tagliatelle €23

Brown Butter Sauce, Irish Butternut
Squash, Smoked Almond Pesto
(1,3,7,8,9,10)

ROAST DINNER

with Creamed Mash, Duck
Fat Potato, Seasonal Greens,
Stuffing, Yorkshire pudding,
Gravy (1,3,7,9,10,12)

Roast Sirloin of Angus Dry Aged Irish Beef €25

Wicklow Leg of Lamb €25

SIDES | €5

French Fries, Roast Garlic Aioli
(1,3,10)

Roast Irish Baby Potatoes, Spring
Onion Mayo & Toasted Pine Nuts
(3,7,8,10,12)

Charred Hispi Cabbage, Pickled
Ginger, Shallots, Peanut Rayu,
Citrus Yogurt (3,5,6,7,10,12)

Roast Cauliflower & Leek Cheese
(1,7,10)

RESTAURANT

1640

DESSERTS

Chocolate Marques

Chocolate Shard, Raspberry Sorbet, Ganache (1,3,7,12)
€12

Mango Parfait

Coconut Sorbet, Mango & Pineapple Salsa, Roasted Coconut (1,3,7,8)
€12

Sticky Toffee Pudding

Caramelised Banana, Caramel Sauce, Banana Ice Cream (1,3,7,12)
€12

Irish Cheese Board

Young Buck Blue, Kylemore Kilinalahan, Boyne Valley Bán,
Fennel and Tomato Jam with Crackers (1,3,9,12)
€13

HOUSE FAVOURITE COCKTAILS

Pornstar Martini

Vanilla Vodka, Passionfruit,
Lime & Prosecco €14

Espresso Martini

Premium Vodka, Espresso, Coffee
Liqueur, Brown Sugar €14

