

# Dinner

**ORIEL**  
BAR & BISTRO

# Menu

## Appetizer



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| <b>Soup of the Day</b>   | <b>7.95</b>  |
| Seasonally inspired homemade soup, crispy croutons, and served with brown bread.                         |              |
| <b>Chicken Caesar Salad</b>  | <b>12.95</b> |
| Roasted chicken breast, baby gem lettuce, bacon lardon, crouton, parmesan, caesar dressing.              |              |
| <b>Prawn Pil Pil</b>   | <b>14.95</b> |
| Succulent prawns sizzled in garlic and chili oil, served with a side of garlic ciabatta.                 |              |
| <b>Charcuterie Board</b>   | <b>15.95</b> |
| An artisan selection of cured meats, creamy brie, tangy goat's cheese, house pickles, sweet fig chutney. |              |

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| <b>Chicken Wings</b>   | <b>€11.95/MAIN €16.95</b> |
| Crispy, deep-fried chicken wings coated in a barbeque sauce and served with a blue cheese dressing.  |                           |
| <b>Pork Croquettes</b>   | <b>11.95</b>              |
| Golden croquettes are filled with tender pulled pork and rich black pudding and coated in panko breadcrumbs, served with barbeque sauce.   |                           |
| <b>Crispy Panko-Crusted Brie</b>   | <b>11.95</b>              |
| Golden-fried Brie Des Ducs, meltingly rich and wrapped in a delicate panko crunch. Served over fresh mixed greens with a drizzle of tangy balsamic glaze and a sweet plum chutney sauce. |                           |
| <b>Chicken Vol au Vent</b>   | <b>11.95</b>              |
| Flaky puff pastry bouchée filled with tender chicken, sautéed mushrooms, creamy white wine sauce.  |                           |

## Mains

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| <b>Steak Frites</b>  | <b>29.95</b> |
| 8oz Prime Irish Ribeye, served with thick-cut french fries, a crisp mixed salad, served with peppercorn sauce or garlic butter.  |              |
| <b>Cajun Chicken Burger</b>  | <b>19.95</b> |
| Cajun-spiced chicken escalope, stacked with oak leaf lettuce, tomato, garlic mayonnaise in a toasted brioche bun. Served with golden french fries                                    |              |
| <b>Oriel Cheeseburger</b>  | <b>19.95</b> |
| Double 4oz juicy Irish beef patties, red cheddar, crispy streaky bacon, house hamburger sauce, fresh oak leaf, black sesame & chipotle bun. Served with french fries and side salad. |              |
| <b>Traditional Fish &amp; Chips</b>  | <b>19.95</b> |
| A fresh fillet of hake, deep-fried and flaky, paired with creamy mushy peas, homemade tartare sauce, and chunky French fries.  |              |
| <b>Thai Yellow Curry (V)</b>   | <b>17.95</b> |
| A warming, aromatic blend of mixed peppers, onions, carrots, and courgette simmered in creamy coconut milk and fragrant lime. Served with long grain rice and warm naan bread.       |              |
| <b>Add chicken €21.95</b>  |              |

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| <b>Bangers &amp; Mash</b>   | <b>19.95</b> |
| Pork & Leek sausages, creamy mashed potatoes, crispy onion rings, grain mustard & onion jus.  |              |
| <b>Slow Cooked Beef Brisket</b>   | <b>24.95</b> |
| Tender slow-braised beef brisket, served with buttery mashed potato, seasonal vegetables, and red wine jus.   |              |
| <b>Lemon &amp; Thyme Chicken</b>  | <b>21.95</b> |
| Irish chicken supreme roasted in a lemon and thyme marinade, served with creamy mashed potato, sautéed spinach, and roast gravy.                            |              |
| <b>Prawn Linguini</b>   | <b>21.95</b> |
| Tender linguini tossed with juicy prawns, basil pesto, sundried tomatoes, mixed olives, and toasted pine nuts, finished with a sprinkle of parmesan cheese. |              |

## Stone Baked Pizza

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|---|--------------------------|
| <b>A Taste of Cork</b>  | <b>16.95</b>             |
| Celebrate Cork on a crust, our signature pizza topped with Clonakilty black pudding, smoky Gubbeen salami, streaky bacon, and sweet caramelized red onions. |                          |
| <b>Classic Margherita</b>   | <b>14.95</b>             |
| Velvety tomato sauce, bubbling mozzarella, and a crisp, golden base.  |                          |
| <b>Classic Hawaii</b>   | <b>15.95</b>             |
| Streaky bacon, juicy pineapple, earthy mushrooms, rich tomato sauce, and molten mozzarella.   |                          |
| <b>Classic Pepperoni</b>  | <b>15.95</b>             |
| Spicy pepperoni, rich tomato sauce, and gooey mozzarella.   |                          |
| <b>Extra Toppings</b>   | <b>€2.00 per topping</b> |
| Mushrooms, black pudding, bacon, pineapple, ham, onion, pepperoni, Gubbeen salami, chicken  |                          |

## Sides

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|--------------------------------------|-------------|
| Garlic bread with cheese (WH1-MK-SP) | <b>4.95</b> |
| Fresh Cut Chunky Fries (SP)          |             |
| Mashed Potatoes (MK-SP)              |             |
| Stir Fry Vegetables (SP)             |             |
| Onion Rings (WH1-EG-SP)              |             |
| Side Salad (SP-MD-SY)                |             |

## Desserts

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| <b>Warm Apple Crumble</b>   | <b>8.95</b> |
| Spiced apples under a golden oat crumble, served with vanilla cream sauce and a scoop of creamy vanilla ice cream.      |             |
| <b>Chocolate Brownie</b>  |             |
| Belgian chocolate brownie is served warm with vanilla ice cream and a chocolate sauce.                                  |             |
| <b>Forest Fruit Pavlova</b>   |             |
| Crisp-on-the-outside, soft-on-the-inside Italian meringue, crowned with fluffy crème Chantilly and mixed berry compote. |             |
| <b>Sticky Toffee Pudding</b>  |             |
| Sticky toffee pudding, moist, buttery sponge drenched in a luscious toffee sauce, served with vanilla ice cream.        |             |
| <b>Seasonal Cheesecake</b>  |             |
| Our carefully selected cheesecake of the day, ask your server for today's flavour.                                      |             |



Book your table now at [events@talbothotelcork.ie](mailto:events@talbothotelcork.ie) or call us at 021 - 420 8400