

DINING AT THE TEMPLE

TO START

SWEET AND SMOKY KING PRAWNS

Tiger prawns cooked "Robata" style and finished in a Jameson whisky and habanero chilli butter with a slice of soda farl to lap up the juices - £7.95

STICKY PORK BELLY

Chargrilled pork belly marinated in honey and soy served with a crunchy asian style slaw. (GF) - £7.45

CHARCOAL ROASTED SQUASH

Charcoal roasted squash served with a medley of wild garlic and forest mushrooms. (V, Ve) - £6.95

GRANNY BRIDIES CHOWDER

Creamy and comforting silky soup from our very own family recipe tiger prawns, smoked haddock and line caught salmon served piping hot with soda farl - £7.45

FROM THE GRILL

Enjoy chargrill like you've never had before from the Temples very own Robata Grill "Robata grill cooking, or Robatayaki, is a traditional Japanese cooking style that involves grilling ingredients over an open flame or hot charcoal. "Robata" translates to "Hearth" in Japanese, highlighting the rustic communal experience of cooking around a fire.

All our Grills are served with your choice of Triple cooked chips, Colcannon Mash or Mac N Cheese, Guinness battered onion rings, seasonal vegetables

and your choice of house sauce

Irish whisky Cream - Cawston Blue Cheese - Trio of peppercorn

8OZ FILLET SURF N TURF

A Luxurious treat, 8oz fillet steak served medium rare with a skewer of chargrilled king scallops - £31.95

12OZ RIBEYE

*Succulent and juicy Ribeye bursting with flavour, seared "Robata" style
Chefs Cooking recommendation - Medium - £27.95*

10OZ RUMP OF LAMB

served pink in a red wine and rosemary reduction - £24.95 (GF)

TANDOORI CHICKEN SUPREME

Corn fed chicken supreme marinated in a rich and warming tandoori spice mix served with a crisp raita style dressing and spicy Bombay potatoes - £18.95

CHARGRILLED HALIBUT

Chargrilled Halibut loin served with a zesty lemon and caper sauce. (GF) - £19.95

ROBATA AUBERGINES

Aubergine chargrilled in a wild garlic oil and served with white beans and salsa verde. (V Ve GF) - £16.95

(V) VEGETARIAN

(GF) GLUTEN FREE

(VE) VEGAN

Our food and drinks are prepared in food area where cross contamination may occur and our menu descriptors do not include every ingredient in any given dish, if you have any questions, allergies, intolerances or require additional allergen information please speak to a member of our team prior to ordering.

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PUB CLASSICS

FISH AND CHIPS

Bubbly Guinness battered "Whale of a fish" served with proper chips minted mushy peas and homemade tartare sauce, a classic that requires no introduction - £18.95

BANGERS AND MASH

Cumberland sausage wheel served on a bed of Christies colcannon smothered in a rich caramelised onion gravy. (GF) - £16.95

BEEF AND GUINNESS PIE

12 hour slow cooked beef in a rich Guinness and mushroom gravy served with a buttery shortcrust lid and your choice of Christies Colcannon or proper chips - £17.95

DUBLINER CHEDDAR AND CARAMELISED RED ONION PIE

Served with your choice of Christies mash or proper chips (V) - £16.95

CLUB SANDWICH

Triple Decker Sandwich with layers of chargrilled Chicken and Bacon seasonal salad served with our triple cooked "proper" chips - £14.95

THE TEMPLE BURGER

100% Irish beef burger stacked high with tangy Dubliner cheddar, pickles our infamous temple house sauce, with a side of proper chip - £15.95

MOVING MOUNTAINS BURGER

Plant based patty, Vegan Cheese served with seasonal salad and proper chips - £16.95

SIDES

All £4.50

CHRISTIE'S COLCANNON MASH

TRIPLE COOKED 'PROPER' CHIPS

DUBLINER MAC N CHEESE

GUINNESS BATTERED ONION RINGS

PUDDINGS

All £6.95

SLIGO STICKY TOFFEE PUDDING

Pear and date sticky toffee pudding with your choice of black sesame ice cream or vanilla bean custard

LEMON MERINGUE PIE

A classic, zesty Sicilian lemons topped with a delicate Italian meringue served with Basil granita (GF)

CHOCOLATE CREMEUX

*Jameson Orange Whisky and dark chocolate
(Ve option available)*

CARAMEL APPLE COBBLER

Baked apples, sweet caramel, cinnamon, and a buttery dough served hot with vanilla bean custard

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