



LUNAR NEW YEAR SMALL PLATES

Chicken & Vegetable Gyoza Dumplings Mirin Soy & Scallions (1, 5, 6, 7, 8, 9, 16, 17, 18, 19, 21, 22)	€16.50
Chinese Pork Belly Skewers Satay Chilli Sauce, Crunchy Peanuts (1, 5, 6, 7, 8, 9, 16, 17, 18, 19, 21, 22)	€16.50
5 Spice Duck Spring Rolls Pulled Confit Duck Leg, Hoisin Sauce (1, 5, 6, 8, 9, 16, 17, 18, 19)	€16.50

LUNAR NEW YEAR SPECIAL COCKTAILS

Saketini Suntory Haku Vodka, Akashi-Thai Sake, Vermouth Spray, Olives, Cucumber	€16.50
Plum Sour Roku Gin, Plum Liqueur, Lemon Juice, Simple Syrup, Egg White	€16.50
Sesame Old Fashion Sesame Infused Whiskey, Angostura Bitter, Simple Syrup, Orange Peel	€16.50



DINING MENU

The Mint Bar Fish and Chips

€28.00

Locally Sourced Haddock, Caper Tartar, Grilled Lemon,
Garden Peas and Stealth Chips

(1, 5, 6, 7, 16, 17, 18)

Seared Atlantic Fillet of Salmon

€28.00

Whipped Colcannon Potatoes, Chiffonade Black Kale & Salted Butter
with a Citrus Cream Sauce

(5, 6, 7, 16, 17, 18)

Jacobs Ladder of Beef

€29.50

Confit Beef Short Rib with a Cashel Blue Cheese Gratinated Polenta,
Gremolata & Crispy Onions

(5, 6, 16, 17, 18)

Robinson's Jospet Grilled 10oz Angus Beef Striploin

€39.00

Black Truffle & Pecorino Fries with Bearnaise Sauce (5, 6, 17, 18)

Enhancement Option - Add Grilled Garlic Tiger Prawns - Supplement

€12.00

(5, 21, 22)

Mint Bar Charred Beef Burger

€26.50

6oz Grilled Irish Beef Burger, Salted Bacon, Dubliner Cheddar Cheese,
Nduja Emulsion, Bourbon Caramelised Onions,
Toasted Brioche Bun with Chips

(1, 5, 6, 16, 17, 18)

College Green Steak Sandwich

€28.50

Black Angus Fillet of Beef, Caramelized Onions,
Our Wholegrain Mustard Bearnaise,
Rocket Salad, in a Warm Ciabatta, served with Pecorino Truffle Chips

(1, 5, 6, 17, 18)

Homemade Goats Cheese Gnocchi

€25.50

Roasted Baby Turnips, Peas, Tender Stem Broccoli,
Scallions, Parmesan Cream & Sun-Dried Tomatoes (1, 5, 6)





SMALL PLATES

Kataifi Tiger Prawns €19.50

Garlic Parmesan Ciabatta, Smoked Paprika Aioli, Seasonal Cress

(1, 5, 6, 16, 17, 18, 21, 22)

Baby Baked Wicklow Brie €16.95

Spiced Flat Bread, Sun-Dried Tomato Relish

(1, 5, 6, 17, 18)

BBQ-Soy Glazed Chicken Skewers €17.50

Wasabi Sesame Seeds, Scallions & Organic Cress

(1, 5, 9, 16, 17, 18)

Fish Sliders €16.00

Crispy Haddock, Capers & Pickles in College Green Brioche Buns

(1, 5, 6, 7)

Irish Beef Cheek Bites €16.50

Chimichurri, Pickled Winter Vegetables

(1, 5, 6, 16, 17, 18)

SIDES

Little Caesar Salad €7.50

Crispy Bacon, Grana Padano and Crispy Croutons (1, 5, 6)

Black Truffle Fries with Pecorino Cheese (5, 17) €7.50

Colcannon Mash Potatoes, Cabbage and Scallions (5) €7.50

Seasonal Vegetables, Salted Irish Butter (5) €7.50

Sweet Potato Fries €7.50





SWEETS

Banoffee Tart €13.50

Condensed Caramel Banana, Madagascar Vanilla Chantilly Cream
& Shaved White Chocolate (1, 5, 6, 18)

Dark Chocolate Brownie €12.50

Salted Caramel Sauce, Opera Ice Cream, Seasonal Berries (1, 5, 6, 18)

Selection of Irish Cheese €17.50

Artisan Irish Cheese, Plump Red Grapes,
Savoury Crackers, Quince Curd (1, 3, 5, 6)

The Mint's Ice Cream Sundae €14.00

Chocolate Opera, Strawberry and Vanilla from Boulabán Farm,
Keeling's Berries and Chocolate Shards (5, 6)

The College Green Hotel Power of Three €16.50

Chocolate & College Green Tea Fudge, Pecan Chocolate Crunch,
Chocolate Ice Cream, Honey Comb and Edible Flowers
(1, 3, 5, 6, 8, 9, 14)

Allergen Guide:

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut,
12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame,
20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

