

URED SALMON CUCUMBER SORBET STRACCIATEL  
TOMATO TARTARE HAM HOCK TERRINE FENNEL M  
MAYO PICKLED RELISH GRILLED HALLOUMI CHEE  
LOCAL HONEY OLIVE OIL CITRUS CHUTNEY FALA  
CHICKPEA FRITTERS TAHINI DIP SPINACH FATAY  
ONION PARCELS MIDDLE EASTERN SPICES LAMB  
CUMIN CORIANDER MINT LABNEH CHICKEN LOLL  
HERB TRUFFLE SALAMI PICANTE FETA CHEESE AI  
BRIE WALNUTS **TALK OF TOWN** GHERKINS APPI  
GRAPES SLICED BAGUETTE CLASSIC CAESAR SAL  
LETTUCE ANCHOVIES PARMESAN SHAVINGS CROU  
CHIA CRUNCH BABY **CAFÉ** SPINACH GRAPEFRUIT  
COCONUT CARAMEL DRESSING CRACKER FATTOUS  
CAROB ROASTED PUMPKIN PINE NUTS RAISONS  
LABNEH SOUP OF THE DAY THE PALACE BURGER  
HOMEMADE BEEF BURGER MELTED APPLEWOOD S  
CHEDDAR BUN SMOKY BBQ RELISH MUSHROOMS  
TRUFFLE MAYO **FOOD** BRIE CRISPY ONIONS NIGE  
SEED SOUTH WEST CHICKEN SOUTHERN FRIED CH  
FILLET CRISPY BACON SWEETCORN PEPPER RELI  
SMOKED CHEESE CREOLE MAYO NIGELLA SEED BR  
BRIOCHE BUN CHICK BEET BURGER BEETROOT CH  
BURGER BEETROOT HUMMUS BABY SPINACH ONIO  
RELISH NIGELLA SEED BRIOCHE BUN TACOS CLO  
CRISPY YELLOW CORN SOFT OPEN FLOUR TORTIL  
BEAN ROASTED VEGETABLES BEANS SMOKED MEX  
CHEES GUACAMOLE SOUR CREAM JALAPEÑOS CHI  
SAUCE SHREDDED CHICKEN SMOKED MEXICAN CH  
SWEETCORN RELISH SOUR **MENU** CREAM SMOKED  
PORK SALMON CEVICHE MANGO CORIANDER CHIL  
HOUSE SEASONED FRIES CASARECCE HOMEMADE  
RAVIOLI CACIO E PEPE PA PAPPARDELLE PARMA  
PORCINI CREAMED RAGOUT STROZZAPRETI ASPA  
GREEN SALSA FETTUCCINI FRESH MUSSELS SEMI

## FIRST IMPRESSIONS

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<b>Cured salmon in whisky and vanilla</b>	14
Cucumber sorbet and compressed cucumber	
<b>Stracciatella di bufala (V)</b>	14.5
Tomato tartare and tomato gel	
<b>Local pork terrine ✱</b>	13
Ham hock, shaved fennel, mustard, mayo and pickled relish	

## SNACK AND SHARE

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<b>Grilled halloumi cheese (V)</b> <i>4 pieces</i>	10.5
Brushed with local honey and olive oil with citrus chutney	
<b>Falafel (VG, GF)</b> <i>3 pieces</i>	10.5
Chickpea fritters, tahini dip	
<b>Spinach fatayer (VG)</b> <i>3 pieces</i>	10.5
Spinach and onion parcels with Middle Eastern spices and tahini dip	
<b>Lamb on a stick</b> <i>3 pieces</i>	11.5
Lamb mince, cumin, coriander and onions served with mint labneh	
<b>Chicken lollipop</b> <i>3 pieces</i>	11.5
Herb and truffle cream	
<b>PickNick Platter</b> <i>(for 2 persons)</i>	27.5
Cured salmon, salami picante, ham hock terrine, feta cheese, Applewood and Brie, marinated olives, walnuts, gherkins, apples and grapes served with chutney, Piccalilli, mustard and sliced baguette	

## PIPING HOT

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<b>Soup of the day</b>	9
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## SALAD'S REVENGE

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**Classic Caesar salad (V)** 13.5

Lettuce with anchovies, Parmesan shavings, Caesar dressing croutons

**Chia crunch (VG)** 14.5

Baby spinach, red onion, grapefruit, parsley and coriander salad, coconut & caramel dressing, chia seed cracker

**Fattoush salad (V)** 14.5

With carob roasted pumpkin, pine nuts, raisins and grilled halloumi cheese served with mint labneh

**ADD**

Chicken — 4

Salmon — 5

## BANGIN' BURGER

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**The Palace burger** 16.5

Homemade 200g beef burger, topped with melted Applewood smoked cheddar served in a bun with lettuce, tomatoes and gherkin with smoky bbq relish

**TOT** 17.5

Homemade 200g beef burger, sautéed mushrooms, truffle mayo, brie, crispy onions in a brioche bun

**South West Chicken** 16.5

Southern fried chicken fillet, crispy bacon, sweetcorn, pepper relish, smoked cheese, creole mayo, nigella seed brioche bun

**Chick and beet burger (VG)** 16.5

Beetroot burger, beetroot hummus, baby spinach and onion relish, nigella seed brioche bun

**OUR BURGERS ARE COOKED WELL DONE  
AND SERVED WITH HOUSE SEASONED FRIES  
20 MIN WAITING**

## BRING ON THE TACOS

### CLOSED CRISPY YELLOW CORN OR SOFT OPEN FLOUR TORTILLA

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<b>Veg and bean (V)</b>	15
Roasted vegetables and beans, smoked Mexican cheese, guacamole, sour cream, jalapeños and chipotle sauce	
<b>Chicken</b>	15
Shredded chicken, smoked Mexican cheese, sweetcorn relish, guacamole, served with sour cream, jalapeños and chipotle sauce	
<b>Pork</b>	15
Smoked pulled pork, guacamole, smoked Mexican cheese, sour cream, jalapeños and chipotle sauce	
<b>Salmon</b>	16
Salmon ceviche, mango, spring onions, coriander, sour cream, guacamole, chilli and lime	

#### SERVED WITH

House seasoned fries

## FRESHLY TOSSED

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<b>Casarecce (V)</b>	14.5
Tossed in our homemade pesto	
<b>Ravioli (V) ✳</b>	14.5
Ricotta, tomato sauce, Rikkardu olive oil and Maltese goat 'gbejna'	
<b>Pappardelle Parma ham</b>	14.5
Porcini mushroom and creamed ragout	
<b>Strozzapreti chicken</b>	15.5
Asparagus, white wine and green salsa	
<b>Fettuccini fresh mussels</b>	16.5
Semi-dried cherry tomatoes, garlic, olive oil, white wine and basil on a yellow tomato purée	

- Squash risotto (V)** 14.5  
Sundried tomato, feta cheese and herb oil finished with toasted seeds
- Pea risotto** 14.5  
Goat's cheese and crispy pancetta

**REPLACE**

Gluten free pasta — €1 extra.  
An additional charge of €1 is applied to listed prices

**CHEF'S  
SPECIALS**

- Broad bean, Fawwara goat's cheese and ricotta tart (V) \*** 23.5  
Topped with poached egg, thyme and tomato hollandaise sauce
- Roasted cauliflower (VG)** 23.5  
On Moroccan spiced herb and tomato chick pea scented with preserved lemon
- Pan seared local fresh pork \*** 26  
Butternut squash and clementine purée, spiced pumpkin, pumpkin seed and sage butter
- Baked salmon fillet** 26  
Orange braised fennel, sundried tomatoes and rosemary beurre blanc
- Pan seared sous vide supreme of chicken** 25.5  
Sweetcorn purée, spring onions and bacon crumbs
- Trio of beef** 30  
Fillet topped with mushroom duxelle, 12 hrs braised beef cheeks, pulled beef bon bon, caramelised parsnip purée, thyme jus

**SERVED WITH**

Vegetables

Potatoes

**ADD**

Roasted butternut squash with orange oil, honey and Parmesan - 4.5  
Triple fried chunky fries with truffle mayo - 4.5

# HOT CUPPA

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Espresso	2.3
Double espresso	2.5
Macchiato	2.5
Americano	3
Cappuccino	3
Café Latte	3
Mocha	3

## COFFEES CAN BE SERVED DE-CAFFEINATED

### CHOICE OF MILK

Whole, skimmed, soya,  
almond & oat milk

Cold coffees	4.5
Hot Chocolate	3.3
Althaus Tea selection	3.3

### FLAVOURS

Bavarian mint, Chamomile,  
English breakfast, Earl grey,  
Green ginseng, Jasmine,  
Lemon mint, Wildberries

## LITTLE MUGS OF HAPPINESS

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<b>Irish creamy mocha</b>	8.5
Espresso, hot chocolate, Baileys, cream	
<b>Italian caramel latte</b>	8.5
Espresso, vanilla liqueur, caramel syrup, steamed milk	
<b>Gingerbread</b>	8.5
Espresso, dark rum, ginger syrup, cream	

## REFRESHING PALATES SINCE 2007

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<b>Fresh fruit platter</b>	8
<b>Fresh fruit salad</b>	6.5
<b>Ice cream</b>	2
Strawberry, vanilla, chocolate, coconut, cookie	
<b>Sorbets</b>	2
Lemon, mango	
<b>Milkshakes</b>	8
Strawberry, vanilla, chocolate, coconut, cookie	

Please note that although some menu items do not contain nuts and/or gluten as main ingredients, dishes are prepared in a kitchen where nuts and gluten-containing ingredients are used. Consequently, there is a possibility of cross-contamination and traces of nuts, nut oil, gluten, or other allergenic ingredients, even if not explicitly mentioned in the description or menu item.

Talk of Town cannot guarantee that all products are free from nuts, gluten, and other allergens and therefore cannot be held responsible for any issues related to food allergies, including those caused by mustard seeds, sesame seeds, celery, onions, garlic, chili, and dairy consumption.

RED SALMON CUCUMBER SORBET STRACCIATELLI  
POTATO TARTARE HAM HOCK TERRINE FENNEL MUSTARD  
MAYO PICKLED RELISH GRILLED HALLOUMI CHEESE  
LOCAL HONEY OLIVE OIL CITRUS CHUTNEY FALAFEL  
CHICKPEA FRITTERS TAHINI DIP SPINACH FATAYER  
BREAD PARCELS MIDDLE EASTERN SPICES LAMB MINCE  
SUMAC CORIANDER MINT LABNEH CHICKEN LOLLIPOP  
HERB TRUFFLE SALAMI PICANTE FETA CHEESE APPLES  
POMEGRANATE WALNUTS GHERKINS APPLES GRAPES SLICED  
BREAD CRUMBS CLASSIC CAESAR SALAD LETTUCE ANCHOV  
PARMESAN SHAVINGS CROUTONS CHIA CRUNCH BREAD  
CAFÉ SPINACH GRAPEFRUIT PARSLEY COCONUT CARAMEL  
DRESSING CRACKER FATTOUSH CAROB ROASTED  
CANDY KIN PINE NUTS RAISONS MINT LABNEH SOUP  
THE DAY THE PALACE BURGER HOMEMADE BEEF BURGER  
BUN MELTED APPLEWOOD SMOKED CHEDDAR BUN SAUCE  
BBQ RELISH MUSHROOMS TRUFFLE MAYO FOOD BREAD  
CRISPY ONIONS NIGELLA SEED SOUTH WEST CHICKEN  
BUN SOUTHERN FRIED CHICKEN FILLET CRISPY BACON  
SWEETCORN PEPPER RELISH SMOKED CHEESE CREAM  
MAYO NIGELLA SEED BUN BUN BUN CHICK BEEF  
BURGER BEETROOT CHICKPEA BURGER BEETROOT  
BUN BABY SPINACH ONION RELISH NIGELLA SEED  
BUN BUN TACOS CLOSED CRISPY YELLOW CORN  
SOFT OPEN FLOUR TORTILLA BEAN ROASTED VEGETABLES  
BEANS SMOKED MEXICAN CHEESE GUACAMOLE  
SOUR CREAM JALAPEÑOS CHIPOTLE SAUCE SHREDDED  
CHICKEN SMOKED MEXICAN CHEESE SWEETCORN RELISH  
SOUR MENU CREAM SMOKED PULLED PORK SALAD  
CUCUMBER CEVICHE MANGO CORIANDER CHILLI LIME HONEY  
SEASONED FRIES CASARECCE HOMEMADE PESTO RAGOUT  
TORTILLO CACIO E PEPE PA PAPPARDELLE PARMA HAM  
MUSHROOMS CREAMED RAGOUT STROZZAPRETI ASPARAGUS  
SALAD GREEN SALSA FETTUCCHINI FRESH MUSSELS SALAD