

OVERENDS

Kitchen

2 course €27 | 3 course €32

COCKTAILS

Spring Bellini €9

Prosecco, Airfield Gardens herb syrup, a dash of fresh blood orange juice with a blood orange slice

Bloody Mary €10

Tomato juice, vodka, homemade tabasco, Airfield horseradish, celery salt, pepper with olive and Airfield pickled cucumber (1,4,9,12)

STARTERS

Airfield Jerusalem Artichoke and Cashel Blue Croquettes €8.50

Organic Asian salad greens from the gardens with hazelnut dressing (1,3,7,8,10,12)

Rosemary Flatbread with Grilled Estate Lamb €9.50

Organic sauerkraut, Tahini yoghurt and medlar chilli sauce (1,7,11,12)

Roasted Organic Sprouting Spring Greens €8

Flower sprouts, broad bean tops, Miso and lemon dressing, peanut and Nori Furikake (5,6,11)

Lambay Island Crab & Organic Peruvian Tuber Lettuce Cups €11.50

2€ supplement for set menus

Dressed crab with citrus and herbs, Oca and Machua, Umeboshi plum and lettuce cups (2,12)

MAINS

Sustainable Seafood Pie €21

Goastbridge trout, coley, mussel and smoked haddock in a cream sauce with mash and organic garden salad and house dressing (3,4,7,9,10,12,14)

Reagan's Organic Buttermilk Chicken Brioche Burger €19.50

24 hour buttermilk brined organic chicken, Caesar dressing, organic leaves from the Estate, Coolea cheese, bacon bits on a brioche bun with garden salad & house dressing (1,3,4,7,10,12)

Airfield Oxford Sandy Belly Bacon & Cabbage €20.50

8 hour braised Collar of Estate bacon, gardens greens, our Jersey milk mashed potatoes and Estate parsley sauce (1,7,12)

Fresh Tagliatelle with 3 Corner Leek and Sautéed Morels €20.50

Fresh handmade tagliatelle pasta, Estate 3 corner leek emulsion, morels and garlic chives (1,3,7,12)

SIDES €3.50

Airfield organic Gardens' greens with spiced mussel butter (7,14)

Fried potatoes with mussel butter (7,14)

DESSERT

Jersey milk Panna Cotta with Poached Rhubarb €6.50 (7)

Baked Basque Cheesecake €7 (1,3,7)

Chocolate Mousse Tart with Seville Orange €7.50 (3,7)



OVERENDS

Kitchen

We use a handful of trusted suppliers following our food ethos with green at the core: GLAS.
Go with the Seasons. Local with Produce. Avoiding Food Waste. Sustainably Sourced.

We proudly use all our own Irish beef and Airfield Estate reared meat, vegetables & fruits.
We supplement our produce from Dennis Healys Organic Delights Farm, Wicklow
and Spring Cottage Organic Farm, Westmeath.

Please Note a 12.5% service charge is included for tables of 6 and more.

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