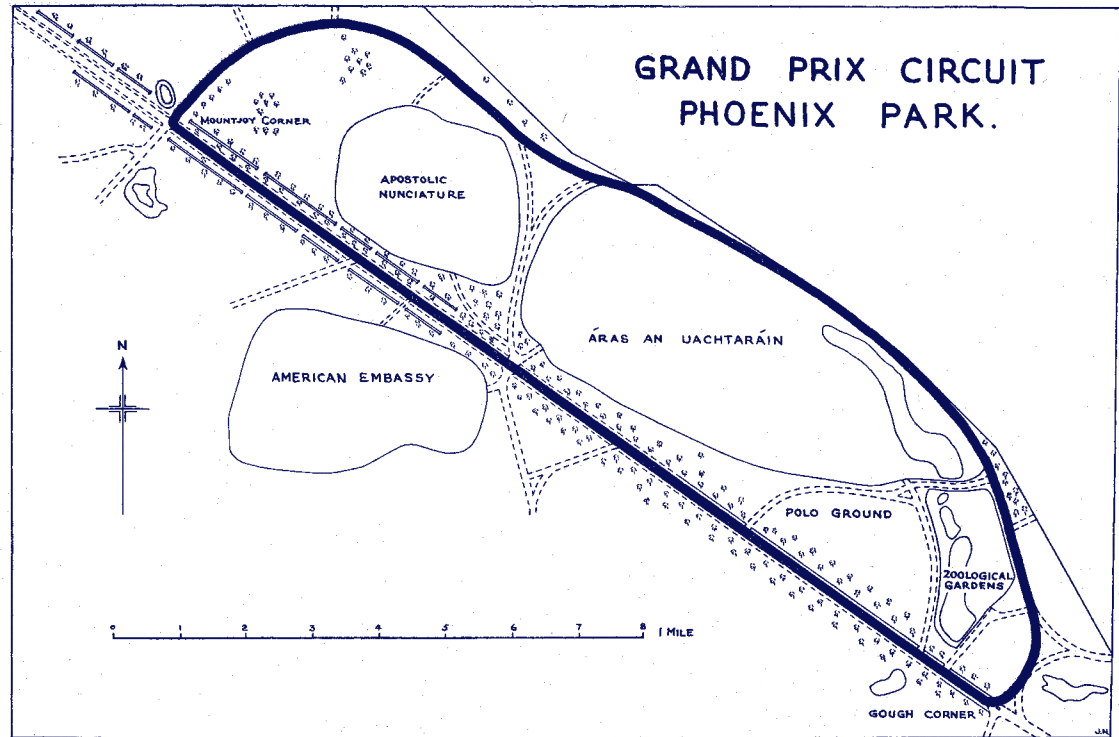




WINNING ROUTE
PHOENIX PARK TRACK
1934

The place where our restaurant stands today was once Statham's Garage. It was here where George Statham set out on a mission to design and build his very own 'Special,' a type of racing car that would rival the purpose-built cars of the day.

Powered by a Ford V-8 engine, the Statham-Ford Special competed in races all across the country, from the Phoenix Park Senior Race to the Limerick Grand Prix. It went on to have a host of great victories and successes, holding its own against legendary names like MG and Bugatti.

Statham's is our homage to the golden age of Irish motor racing and the trailblazing family at the heart of it.

RESTAURANT MENU

STARTERS

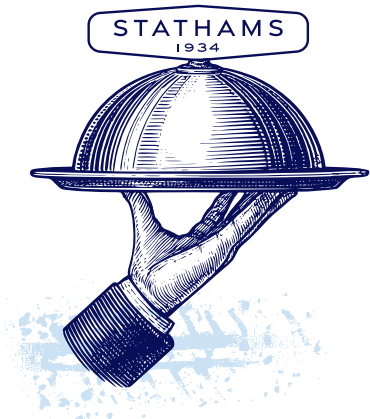
Goats Cheese Spring Rolls
romesco dressing, smoked almonds, parmesan
1,3,5,6,7,8,9,10,11,12
12.5

Chorizo and Onion Crostini
herb cream cheese, toasted sourdough
1,6,7,9,10,11,12 [#]
13

Homemade Rosemary Focaccia
served with olive oil, olive tapenade
1,10,12
6

Soup Of The Day
served with treacle soda bread
Please check for allergens [#]
8

Goatsbridge Smoked Trout Plate
pickled cucumber, buttermilk dressing, treacle soda bread,
seaweed butter
1,2,3,4,7,9,10,11,12 [#]
14



LARGE PLATES

Crisp Braised Beef Cheek
seasonal greens, orzo pasta, braising juices, garlic crumb
1,3,7,9,10,11,12 [#]
31

9oz Sirloin of Irish Beef
braised mushrooms, beer battered onion rings,
served with a choice peppercorn sauce or confit garlic butter
1,3,6,7,9,10,12 [#]
37.5

Pan-fried Fillet of Salmon
white bean hummus, crispy corn, caper dressing
2,4,7,9,10,11,12,14 [#]
28.5

Baked Fillet of Cod
heirloom tomato, green olive, artichoke, dashi tomato broth
2,4,6,7,9,10,12 [#]
29.5

Crispy Gnocchi
roast cauliflower, pickled cauliflower, hazelnut, parmesan
crème
1,3,6,7,9,10,11,12
25

Choice of side with all dishes

SIDES

Baby Potatoes
with brown butter and herb crumb (1,7) [#]
House Fries
rosemary salt (12) [#]

Statham’s Hashbrowns
truffle mayo (3,12)
Roast Carrots
in a honey glaze [#]

Caesar Salad
baby gem, parmesan, bacon, house dressing (3,4,7,10,12)
5.5 EACH

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, salted caramel sauce (1,3,7)
9

Warm Chocolate Brownie
salted caramel ice cream &
chocolate sauce (1,3,7)
8.5

Selection of Scúp Ice Cream
(1,3,7) [#]
7.5

Irish Cheese Board
house crackers, relish
(1,3,6,7,8,9,10,12) [#]
12.5

DESSERT COCKTAIL

Tiramisu Martini
with Ballykeefe vodka, cacao, vanilla,
tiramisu syrup, fresh espresso & fresh cream
13

OUR SUPPLIERS

Goatsbridge Trout, Kilkenny
Family-run fish farm producing fresh, smoked and
caviar rainbow trout

Highbank Orchard, Kilkenny
Produces organic cider, apple juice, syrups and
apple-based spirits from their orchard apples

Riversfield Organic Farm, Kilkenny
Local farm supplying fresh, seasonal produce
grown without chemicals

Ballykeefe Distillery, Kilkenny
Artisan distillery producing premium Irish
whiskey, gin and vodka farm-to-bottle

ALLERGEN GUIDE

1 Gluten / 2 Crustacean / 3 Eggs / 4 Fish / 5 Peanut / 6 Soybean / 7 Lactose / 8 Nuts / 9 Celery / 10 Mustard
11 Sesame / 12 Sulphur / 13 Lupin / 14 Molluscs [#] Gluten free available on request