

PODDE GARDEN MENU

STARTERS

GLAZED SMOKED BBQ CHICKEN WINGS ¹	9.95
RANCH DRESSING	
SIGNATURE MILLHOUSE FARM ORGANIC SALAD ¹³	9.95
ORGANIC LEAVES TOSSED IN HOUSE DRESSING, CANDIED BEETROOT, ONION SHAVINGS & SWEET SEASONAL CHERRY TOMATOES	
ADD CRISP GALWAY GOATS CHEESE ^{1, 2, 11A}	3.00
ADD SMOKED CHICKEN	4.00
ADD HOMEMADE FALAFEL & HUMMUS ^{1, 7, 11A} V	4.00

MAIN COURSES

CHICKEN CAESAR SALAD ^{1, 2, 5, 11A}	14.95
CRISP COS LETTUCE, BACON, PARMESAN & CRISP TORTILLA CHIPS	
LARGE GLAZED SMOKED BBQ CHICKEN WINGS ¹	16.95
RANCH DRESSING	
GILLIGAN'S OF ROSCOMMON 8OZ BEEF BURGER ^{1, 2, 11A}	17.95
Brioche bun, Mature Cheddar, Streaky Bacon, Siracha Slaw, Fries	
TEMPURA BATTERED FISH & CHIPS ^{1, 2, 5, 11A, 13}	17.95
House Slaw, Garden Salad, Fries & Tartar Dip	
SIGNATURE CHICKEN MASSAMAN CURRY ^{2, 6, 11A}	17.95
Fresh Coriander, Jasmine Rice, Flat Bread, Crisp Onion Vegetarian/Vegan Option Available	
V V	
SUMMER RISOTTO ^{2, 9}	16.95
Risotto of Garden Peas, Asparagus, Scallions, Aged Parmesan and Pea Shoots	

SIDES

HOUSE CHUNKY FRIES ^{1, 2, 11A}	3.95
ORGANIC HOUSE SIDE SALAD ¹³	3.95
CHUNKY TRUFFLE & PARMESAN FRIES ^{1, 2, 11A}	4.95

LUNCH SPECIALS

AVAILABLE FROM 12.30PM - 5.00PM

GRILLED TOASTED SPECIAL ^{1, 2, 11A, 13}	8.95
Smoked Ham, Mature Cheese, Plum Tomato, Shaved Red Onion	
CHEF'S SANDWICH SPECIAL	12.95
PLEASE ASK YOUR SERVER	
CHEF'S LUNCH DISH OF THE DAY	14.95
PLEASE ASK YOUR SERVER	

DESSERTS

CENTRIC CHEESECAKE ^{1, 2, 9, 11A}	6.95
Confit Rhubarb	
LIBERTIES GATE BROWNIE ^{1, 2, 11A}	6.95
Salted Caramel Ice Cream & Toffee Popcorn	
RASPBERRY CRÈME BRÛLÉE ^{1, 2, 10A, 11A}	6.95
Short Bread Biscuits	
BAKED CARAMELIZED APPLE & MIXED BERRY CRUMBLE ^{1, 2, 9, 11A}	6.95
Vanilla anglaise	
DESSERT SPECIAL OF THE DAY	6.95.
PLEASE ASK YOUR SERVER	

WE SPECIALISE IN...

BESPOKE HYATT COCKTAILS

WINES OF THE WORLD

BARRY'S BOTTLED BEER OF THE MONTH

GRUMPY MULE COFFEES

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

ALLERGENS :

1. Egg 2. Milk 3. Shell Fish 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide
10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin

V Vegan, **V** Vegetarian, **C** Celiac

ALL OF OUR BEEF IS CERTIFIED IRISH

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HYATT CENTRIC™

THE LIBERTIES DUBLIN

Our Executive Head Chef and Kitchen team are passionate about creating simple, flavoursome dishes from quality ingredients.

Every opportunity is taken to source locally, with the area boasting a huge amount of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

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