



## DINE A CUT ABOVE THE REST

Whether you are dining with friends and family or looking to experience an intimate evening, you'll enjoy the unique setting and perfect ambience of SteakHouse 1756. We pride ourselves on quality, with an array of dishes to make your mouth water. We pride ourselves on creating menus that focus on utilising fresh in-season produce to create dishes, bursting with a multitude of flavours.

Our signature steaks, sourced from the best local Irish farms, come highly recommended.

*Enjoy*



## A PROUD GUINNESS HERITAGE

It is commonly known that Arthur Guinness founded his now famous brewery at St. James's Gate in Dublin in 1759. What is most probably not known is that he first established a brewery with his brother Richard right here in Leixlip, three years earlier, in 1756.

Formerly an abbatoir, the building was perfect for access to fresh water from the River Liffey for his brewing process, while barley was grown in neighbouring farms. As his success grew, so did the need for a larger premises, hence the move to Dublin.

SteakHouse 1756 is a simple nod to this milestone in the Guinness story and the founder's dedication to making the most of local, something that we're proud to continue - in our own unique way - today.

# TO START

<b>ROAST BUTTERNUT SQUASH SOUP</b> .....	<b>8</b>
Fresh Homemade Seasonal Soup served with Homemade Guinness Treacle Bread <i>Allergens: Gluten - Wheat &amp; Barley   Milk</i>	
<b>BUFFALO CAULIFLOWER WINGS</b> .....	<b>11</b>
Marinated Cauliflower Pieces, Coated in Panko & Coconut Crumb, drizzled in Hot Sauce with Sweet Chilli Dipping Sauce <i>Allergens: Gluten - Wheat   Egg   Mustard   Milk   Sulphites</i>	
<b>SLOW BRAISED BBQ BEEF RIB CROQUETTE</b> .....	<b>12</b>
Slow Cooked Beef Rib Croquettes with Candy Beetroot & Red Currant Jus <i>Allergens: Gluten - Wheat   Egg   Soyabeans   Sulphites</i>	
<b>GUINNESS PORK &amp; LEEK SAUSAGE EN-CROUTE</b> .....	<b>11</b>
Savoury Gourmet Sausage wrapped in Puff Pastry served with Spiced Apple <i>Allergens: Gluten - Wheat &amp; Barley   Egg   Milk   Sulphites</i>	
<b>1756 AVOCADO &amp; PRAWN SALAD</b> .....	<b>14</b>
Rocket Lettuce, Argentinian Red Prawns, Cherry Tomatoes, Avocado and a Chilli & Lime Aioli <i>Allergens: Crustaceans   Milk   Mustard   Sulphites</i>	
<b>MOZZARELLA &amp; HERILOOM TOMATO SALAD</b> .....	<b>12</b>
Cherry Mozzarella Balls with Pesto, Figs & Baby Leaves <i>Allergens: Milk   Sulphites</i>	
<b>CONFIT OF DUCK LEG SPRING ROLL</b> .....	<b>11</b>
Served in a Crispy Egg Noodle Basket, Honey & Hoisin Dipping Sauce <i>Allergens: Gluten - Wheat   Egg   Milk   Mustard   Sesame Seed   Soyabeans   Sulphites</i>	

## OUR SIGNATURE

# STEAKS

<b>8oz FILLET OF IRISH ANGUS BEEF</b> .....	<b>38</b>
Known for it's Softness and Juicy Flavours, this Cut from the Tenderloin with very little Marbling and no fat is one of the most prized cuts of meat.	
<b>10oz PRIME ANGUS SIRLOIN</b> .....	<b>34</b>
Cut from the rear of the loin and slightly marbled, this versatile and popular steak is both tender & tasty	
<b>10oz RIB EYE OF IRISH ANGUS BEEF</b> .....	<b>32</b>
This boneless cut of meat is rich, tender, juicy and full flavoured with generous marbling throughout	
<b>16oz T-BONE STEAK</b> .....	<b>42</b>
This well marbled cut consists of two lean tender steaks, the striploin and the tenderloin, connected with a T-Shaped bone.	
<b>SURF &amp; TURF</b> .....	<b>7</b>
Add Marinated King Prawns to any of our cuts	

## ALL SERVED WITH

Grilled Onions,  
Portobello Mushrooms,  
Slow Roast Cherry Tomatoes,  
Hand Cut Chunky Chips

&

Your choice of sauce:

**Pink Peppercorn**  
*Allergens: Milk | Sulphites*

**Garlic Butter**  
*Allergens: Milk*

**Brandy Dianne Sauce**  
*Allergens: Milk | Sulphites*

**ALL BEEF IS  
100% IRISH  
& LOCALLY  
SOURCED**

Please ask your server for allergens

# MAINS

- PAN FRIED FILLET OF SALMON** ..... 28  
Baby Potatoes, Mangetout, Baby Spinach, Cherry Tomatoes & Lemon Beurre Blanc Sauce  
*Allergens: Fish | Milk | Sulphites*
- APRICOT & THYME STUFFED CHICKEN SUPREME**..... 24  
Fondant Potato, Vegetable Parcel & Blackberry Jus  
*Allergens: Gluten - Wheat | Egg | Milk | Mustard | Sulphites*
- VENISON MEDALLIONS** ..... 30  
Moroccan Spiced Aubergine, Celeriac Puree & Carmelised Rainbow Carrots  
with a Red Currant Jus  
*Allergens: Celery | Milk | Sulphites*
- KILLARY FJORD IRISH MUSSELS & CRAB CLAWS**..... 28  
Cooked in White Wine, Garlic & Cream, served with Garlic & Chilli Ciabatta  
*Allergens: Gluten - Wheat | Milk | Molluscs | Sulphites | Crustacean*
- SLOW BRAISED FEATHERBLADE**..... 26  
Champ Mash, Vegetable Parcel with a Pearl Onion Gravy  
*Allergens: Celery | Milk | Sulphites*
- SPINACH & RICOTTA TORTELLNI** ..... 24  
With Tomato and Goats Cheese Sauce topped with Parmigano-Reggiano  
*Allergens: Gluten - Wheat | Egg | Milk | Mustard*

# SIDES

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|--|--|---|
| <b>CHAMP MASH</b> .....5<br><i>Allergens: Milk</i>   | <b>STEAMED BABY VEGETABLES</b> ..... 6<br><i>Allergens: Milk</i>     | <b>ONION RINGS</b> ..... 5<br><i>Allergens: Gluten - Wheat</i>                      |
| <b>CHUNKY CHIPS</b> ..... 5  | <b>TRUFFLE &amp; PARMESAN FRIES</b> .... 6<br><i>Allergens: Milk</i> | <b>SWEET POTATO FRIES</b> ..... 6   |
| <b>HOUSE FRIES</b> ..... 5   | <b>SAUTEED ONIONS &amp; MUSHROOMS</b> .....4                         | <b>SPROUTING BROCCOLI WITH ALMOND FLAKES</b> ... 8<br><i>Allergens: Milk   Nuts</i> |
| <b>ASPARAGUS SPEARS</b> . 8<br>In Garlic Butler with Parmesan Cheese<br><i>Allergens: Milk</i> |  |   |

## SOMETHING SWEET 8.50 EACH

### STICKY TOFFEE PUDDING

Served with Salted Caramel Ice Cream & a Rich Toffee Sauce

*Allergens: Gluten - Wheat | Egg | Milk*

### RED BERRY & APPLE CRUMBLE

Topped with toasted Oat Crumble served with Cream Anglaise & Fresh Strawberries

*Allergens: Gluten - Wheat | Milk | Egg | Sulphites*

### SELECTION OF HOMEMADE GELATO

Served in Brandy Wafer Basket. Please ask your Server for our Selection of Flavours

*Allergens: Gluten - Wheat | Egg | Milk | Sulphites*

### RED VELVET

Served with fresh raspberries & fresh clotted cream

*Allergens: Gluten - Wheat | Egg | Milk*

### CHOCOLATE FONDANT

Rich Chocolate Sponge filled with Chocolate Sauce served with Vanilla Bean Ice Cream

*Allergens: Gluten - Wheat | Milk | Sulphites*

### ARTISAN IRISH CHEESEBOARD

**€16.95**

A Selection of Fine Irish Cheese, Water Crackers, Grapes & Chutneys

*Allergens: Gluten - Wheat | Milk | Sulphites*

Vegan & coeliac friendly options available