



HOMEBOY

STEAK & WHISKEY WEDNESDAYS

5PM - 10PM

TO BEGIN

GUINNESS SODA BREAD 4.50
Served with Kerry Gold Irish Butter

TRUFFLE MUSHROOM ARANCINI 2.00
Served with Porcini Mayo
Martini 11

IRISH OYSTERS 3.00
18.00 1/2 Dozen
Moet Chandon Brut Imperial 12

STARTERS

CLASSIC PRAWN COCKTAIL 12.00
Cooked Prawns, Lettuce, Marie Rose Sauce

SCALLOPS 10.50
Served on Celeriac Puree with a Balsamic Vinegar Reduction

HOMEBOY BUFFALO NUGG 8.50
Buttermilk Fried Chicken, House Buffalo Sauce

HERITAGE TOMATO SALAD 6.00
Served in a Ponzu Dressing

STEAKS

600G T-BONE STEAK Serves 2 50.00
NEW YORK PRIME STRIP 35 Day Aged 28.00
Roe & Co Milk Punch 10

8OZ RIB-EYE STEAK 35 Day Aged 22.00
Brown Buttered Old Fashioned 10

BEEF BAVETTE 16.00
Blue Wave Hi-Ball 10

SAUCES

ROE & CO IRISH WHISKEY PEPPERCORN 3.00
BERNAISE 3.00 **SALSA VERDE 3.00**

MAINS

PAN SEARED SEA BASS 18.00
Crushed Baby Potatoes, Salsify served in a Beurre Blanc Sauce

FISH & CHIPS 14.50
Beer Battered Hake, Chips, House Mushy Peas, Tartare Sauce

HOMEBOY CHEESEBURGER 14.00
6oz Beef Burger, Cheese, Tomato, Lettuce, Buffalo Mayo on a Brioche Bun, Fries *Vegan Option Available*

TRUFFLE MUSHROOM RISOTTO 13.50
Wild Mixed Mushrooms, Mushroom Stock, Truffle

SIDES

TRUFFLE MAC & CHEESE 5.50
TENDER STEM BROCCOLI 4.00
CREAM SPINACH 4.00
STEAK CUT CHIPS 4.00
MASH 3.00
MIXED LEAF SALAD 3.00

DESSERTS

CHEESE BOARD 14.00
Irish Apple Ice Wine 10
BROWNIE 6.00
Vanilla Ice Cream
Irish Coffee 10
CHOCOLATE MOUSSE 5.00
Espresso 1.75