

# BASALT

## BEEF & PASTA BAR

(v) vegetarian  
(voa) vegetarian option available

### STARTERS

All starters are designed to share

**SWEET CORN RIBS** (v)  
Parmesan Fondue  
**7.95**

**BEEF SCHWARMA TACOS** (voa)  
Chipotle Mayo, Pickles  
**9.95**

**IRISH BURRATA**  
Organic Tomato, Basil, Extra Virgin  
Olive Oil, Bacon Jam Sour Dough  
**9.95**

**PIL PIL PRAWNS**  
Portavogie Prawns, Garlic &  
Tomato Sauce, Garlic Bread  
**12.95**

**SALT & CHILLI  
PRAWNS**  
**10.95**

**BASALT SLIDERS**  
3 Mini Burgers, 3 Sauces  
**12.95**

**SELECTION OF  
TOASTED BREADS** (v)  
Goats Cheese & Honey, Blue Cheese,  
Pear & Walnut,  
Tomato & Basil  
**9.95**

**BASALT CHILLI BEEF NACHOS**  
Salsa, Sour Cream, Guacamole  
**9.95**

**BAO BUNS**  
(Sharing)  
Duck, Crispy Leg Cucumber,  
Spring Onion, Hoisin, Plum Sauce  
**21.95**

**CRISPY SQUID**  
Black Pepper & Lemon  
Crispy Squid, Aiöli  
**9.95**



### PASTA

**CHORIZO & CHICKEN  
PENNE PASTA**  
**16.95**

**CHILLI  
CHICKEN PENNE**  
Pepper Cream  
**18.95**

**PEPPERED SIRLOIN  
PAPPARDELLE**  
Sliced Sirloin (served medium),  
Button Mushrooms, Pepper Cream,  
Tobacco Onions  
**23.95**

**PRAWN LINGUINE** (voa)  
Tomato & Chili  
**17.95**

**GRILLED SEABASS**  
Green Minestrone Lobster Sauce,  
Portavogie Prawns  
**23.95**

**FRIED EGG CARBONARA** (voa)  
**14.95**

**PEPPERED CHICKEN  
TAGLIATELLE**  
Sliced Chicken, Button Mushrooms,  
Pepper Cream, Tobacco Onions  
**19.95**

**WILD MUSHROOM  
OPEN LASAGNE** (voa)  
**13.95**



### GRILLED

**All meats supplied by J.D. HART & SONS**

**RUMP STEAK**  
**19.95**

**CENTRE CUT FILLET**  
**31.95**

**SIRLOIN**  
**26.95**

**WHOLE ROAST CAULIFLOWER** (v)  
**9.95**

**CHICKEN BREAST**  
**14.95**

**SUGAR PIT PORK CHOP**  
**16.95**

All served with choice of sauce



### SHARING STEAKS

**SIRLOIN** (For 2)  
**59.95**

**RIB EYE** (For 2)  
**64.95**

**Chateaubriand** (For 2)  
**64.95**

**24oz TOMAHAWK** (For 2)  
**64.95**

All served with grilled tomato, roast onion, hand cut chips  
and choice of sauce



### CHOICE OF SAUCE

Extra Sauce **1.95**

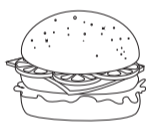
**PEPPER CREAM  
FOIE GRAS BUTTER  
MUSHROOM  
BEEF GRAVY  
BERNAISE**

**GARLIC BUTTER  
CAFE DE PARIS BUTTER  
CHORIZO CREAM  
CHIMI CHURI  
BASALT SAUCE**



### SEAFOOD

**ROAST TURBOT**  
Courgette, Basil, Red Pesto,  
Sauce Vierge  
**26.95**



### BURGER

**BASALT BURGER** (voa)  
Cheese, Pickles, Bacon Jam,  
Salad, Burger Sauce  
**11.95**



### CHICKEN

**CHICKEN PARM  
BURGER** (voa)  
Buffalo Mozzarella, Rocket,  
Truffle Mayo  
**11.95**

**BASALT CRISPY CHICKEN**  
Crispy Chicken Escalope, Lemon,  
Parmesan, Rocket Salad  
**14.95**

**DOUBLE BREASTED  
CHICKEN**  
Peri-Peri  
or Classic Grilled  
Game Crisps, Salad &  
Peri Peri Sauce  
**18.95**

### SIDES

Homemade Chips **4.00**

Garlic & Parmesan Bread **4.00**

Mash **4.00**

Champ **4.00**

Fondue Fries **4.50**

Parmesan & Truffle Fries **4.50**

Garlic & Thyme Fries **4.50**

Mac & Cheese **5.00**

### VEGETABLES

Onion Rings **4.50**

Garlic Mushrooms **4.50**

Green Beans, Pine-nuts,  
& Lemon **4.50**

Creamed Spinach **4.50**

Crispy Goat's Cheese  
Olives **4.50**

### SALADS

Greek Salad **4.00**

Rocket & Parmesan **4.00**

Caesar **4.00**

Tomato & Onion Salad **4.00**

# WINES

## HOUSE WINES

### WHITE



	125ml	250ml	75cl
<b>PLEYADES</b> Macebeo Chardonnay, Spain	4.25	7.50	19.95
<b>CORNELLANA</b> Sauvignon Blanc, Chile	4.25	7.50	19.95
<b>BOLLA</b> Pinot Grigio, Valdagige, Italy	4.25	7.95	19.95
<b>THORNBURY</b> Marlborough Sauvignon Blanc, New Zealand	4.75	8.50	24.95
<b>ALBARINO</b> Rias Biaxas, Spain	4.95	8.50	25.95

### ROSÉ



<b>PLEYADES</b> Rosado, Spain	4.25	6.95	19.95
<b>CHATEAU DES FERRAGES</b> "Note" Rosé, France			25.95

### RED



<b>PALMENTO</b> Shiraz, Spain	4.25	7.50	19.95
<b>SENORIO DE LABARTA</b> Rioja, Spain	4.25	7.50	21.95
<b>CORNELLANA</b> Merlot, Chile	4.25	7.50	21.95
<b>RESERVE ST MARTIN</b> Pinot Noir, France	4.75	8.50	24.95
<b>ARGENTO</b> Malbec Seleccion, Argentina	4.75	8.95	24.95

## CHAMPAGNE & SPARKLING



<b>PROSECCO BOLLA</b> Italy	5.95		26.95
<b>TAITTINGER</b> Brut N.V., France			75.00
<b>TAITTINGER</b> Prestige Brut N.V., France			95.00
<b>LAURENT PERRIER</b> Brut N.V., France			99.95
<b>LAURENT PERRIER</b> Rosé N.V., France			159.95
<b>DOM PERIGNON V.</b> 2012, France			350.00

## WHITE WINES



<b>YALUMBA "Y SERIES"</b> Viognier, Australia			22.95
<b>TORRES "LAS MULAS"</b> Chardonnay (Vegan & Organic), Chile			22.95
<b>LEYDA 'GARUMA'</b> Single Vineyard Sauvignon Blanc, Chile			29.95
<b>GAVI DE GAVI</b> Piemonte, Italy			39.95
<b>SANCERRE</b> France			55.95
<b>MACON VILLAGES</b> Chardonnay, France			36.95
<b>VILLA MARIA CLIFFORD BAY</b> Sauvignon Blanc, New Zealand			39.95

## RED WINES



<b>LA CELIA MALBEC</b> Reserva, Argentina			26.95
<b>BEAUJOLAIS VILLAGES</b> France			29.95
<b>PORTIA</b> Ribero Del Duero, Spain			29.95
<b>FAUSTINO</b> Crianza (Rioja), Spain			31.75
<b>MONTES ALPHA</b> Cabernet Sauvignon, Chile			31.95
<b>ANTIGAL "UNO"</b> Malbec, Mendoza, Argentina			31.95
<b>ZUCCARDI "Serie A"</b> Malbec, Uco Valley, Argentina			34.95
<b>LEFTFIELD</b> Malbec, Hawkes Bay, New Zealand			39.95
<b>CROZES HERMITAGE</b> France			52.95
<b>FAUSTINO 1</b> Gran Reserva Rioja, Spain			54.95

## FROM THE CELLAR WHITE WINES



<b>PULIGNY MONTRACHET</b> France			89.95
<b>MEURSAULT</b> France			99.95

## RED WINES



<b>GEVRY CHAMBERTIN</b> France			98.95
<b>TORRES MAS LA PALMA</b> Cabernet Sauvignon, Spain			125.00
<b>TIGNANELLO, ANTINORI</b> Italy			250.00
<b>CHATEAU GISCOURS</b> 1989, Margaux, Bordeaux			250.00
<b>CHATEAU LYNCH BAGES</b> 1989, Pauillac, Bordeaux			325.00
<b>2015 OPUS ONE, NAPA VALLEY</b> , California, USA			950.00

Purity and brilliance on the nose with so much currant and flower character. Roses, currant bush and fresh leaves, too. Brightness is the word that comes to mind. Full-bodied and broad-shouldered. Juicy and so gorgeous now. Balance is so wonderful here.