



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

- CHEF'S SEASONAL SOUP** 8
 Fresh Homemade Seasonal Soup
 served with Homemade Guinness Treacle Bread
Allergens: Gluten - Wheat & Barley | Milk
- BUFFALO CAULIFLOWER BITES** 11
 Marinated Cauliflower Pieces, Coated in Panko & Coconut Crumb,
 drizzled in Hot Sauce with Sweet Chilli Dipping Sauce
Allergens: Gluten - Wheat | Egg | Mustard | Milk | Sulphites
- SLOW BRAISED BBQ BEEF RIB CROQUETTE** 12
 Slow Cooked Beef Rib Croquettes with Candy Beetroot & Red Currant Jus
Allergens: Gluten - Wheat | Egg | Soyabeans | Sulphites
- ATLANTIC PRAWN COCKTAIL & SMOKED SALMON SALAD** 14
 Served with Horseradish, Crème Fraîche,
 Rocket & Homemade Guinness Treacle Bread
Allergens: Gluten - Wheat & Barley | Crustaceans | Fish | Milk | Sulphites
- GOATS CHEESE & BROCCOLI TARTLET** 12
 Served with Mixed Baby Leaves, Apple & Beetroot Purée
 topped with Roasted Cherry Tomatoes
Allergens: Egg | Milk | Sulphites
- CONFIT OF DUCK LEG SPRING ROLL** 11
 Served in a Crispy Egg Noodle Basket, Honey & Hoisin Dipping Sauce
Allergens: Gluten - Wheat | Egg | Milk | Mustard | Sesame Seed | Soyabeans | Sulphites

OUR SIGNATURE

STEAKS

- 8oz FILLET OF IRISH ANGUS BEEF** 38
 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
- 10oz PRIME ANGUS SIRLOIN** 34
 Cut from the rear of the loin and slightly marbled, this
 versatile and popular steak is both tender & tasty
- 10oz RIB EYE OF IRISH ANGUS BEEF** 32
 This boneless cut of meat is rich, tender, juicy and full
 flavoured with generous marbling throughout
- 16oz T-BONE STEAK** 42
 This well marbled cut consists of two lean tender steaks,
 the striploin and the tenderloin, connected with a
 T-Shaped bone
- SURF & TURF** 7
 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

- FRESH CATCH FROM THE SEA** 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
- SLOW BRAISED RUMP OF LAMB** 28
 Served with Stewed Red Cabbage &
 Mashed Sweet Potatoes in a Red Wine Jus
Allergens: Milk | Sulphites
- SLOW BRAISED FEATHERBLADE**..... 26
 Champ Mash, Vegetable Parcel with a Pearl Onion Gravy
Allergens: Celery | Milk | Sulphites
- CHORIZO & PRAWN RISOTTO** 28
 Bursting with Flavours, served with Asparagus & Crostini
Allergens: Gluten - Wheat | Crustaceans | Milk

SIDES

- | | | |
|---|---|---|
| CHAMP MASH5
<i>Allergens: Milk</i> | STEAMED BABY
VEGETABLES 6
<i>Allergens: Milk</i> | ONION RINGS 5
<i>Allergens: Gluten - Wheat</i> |
| CHUNKY CHIPS5 | TRUFFLE &
PARMESAN FRIES ... 6
<i>Allergens: Milk</i> | SWEET POTATO
FRIES 6 |
| HOUSE FRIES 5 | SAUTEED ONIONS
& MUSHROOMS 4 | SPROUTING
BROCCOLI WITH
ALMOND FLAKES ... 8
<i>Allergens: Milk Nuts</i> |
| ASPARAGUS SPEARS . 8
In Garlic Butler with
Parmesan Cheese
<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