



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

HOMEMADE SOUP OF THE DAY 8

Fresh Homemade Seasonal Soup
served with Homemade Guinness Treacle Bread
Allergens: Gluten - Wheat & Barley | Milk

CHICKEN & WILD MUSHROOM BOUCHÉE 12

In a Toasted Vol Au Vent Pastry in a Light Creamy Sauce
Allergens: Gluten - Wheat | Milk | Sulphites

SALMON GRAVLAX 13

Piccalilli Vegetables, Lemon Cream & Beetroot Purée
Allergens: Milk | Sulphites | Fish

GOATS CHEESE & BROCCOLI TARTLET 11

Served with Mixed Leaves, Cumberland Sauce & Toasted Almonds
Allergens: Gluten | Milk

CHICKEN LIVER PATE 11

Sweet Cumberland Sauce, Crispy Focaccia Bread, Red Currant & Blackberries
Allergens: Gluten - Wheat | Egg | Milk | Mustard | Soyabean | Sulphites

OUR SIGNATURE

STEAKS

8oz FILLET OF IRISH ANGUS BEEF 38

Known for its 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 PRIME RIBEYE 36

The steak has a pronounced beefy flavour, making it a favourite among steak lovers. The fat along the edge is often left on for extra flavour & known for its tenderness, marbling, and rich taste.

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

- 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
Black Pudding Mash, Vegetable Parcel & Port Jus
Allergens: Gluten - Wheat | Egg | Milk | Mustard | Sulphites
- PAN SEARED FILLET OF SEA BASS** 29
Creamy Arborio Rice, Carrot Purée, Garden Peas, Grilled Asparagus, Shimeji Mushrooms,
Sauce Vierge & Grana Padano Snow
Allergens: Fish | Milk | Sulphites
- SLOW BRAISED FEATHERBLADE** 26
Champ Mash, Vegetable Parcel with a Pearl Onion & Smoked Bacon Red Wine Jus
Allergens: Celery | Milk | Sulphites
- FRESH TOMATO & BASIL TOFU LINGUINE** 24
Served with Tomato Confit, Basil Pesto and Halloumi Crisp
Allergens: Gluten - Wheat | Egg | Milk | Mustard

SIDES

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|---|---|---|
| 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 | SAUTÉED ONIONS & MUSHROOMS 4 | SPROUTING BROCCOLI WITH ALMOND FLAKES ... 8
<i>Allergens: Milk Nuts</i> |
| ASPARAGUS SPEARS . 8
Garlic Butter 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

COURT YARD CHEESECAKE

Please ask your server for our Cheesecake Flavour

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

Vegan & coeliac friendly options available