



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

- Potato and leek velouté, garlic potato & chive **1 7** €12
Pinot Grigio, Principatio, Italy 2018
- Potato terrine, Hegarty cheese & onion quiche, cheese sable & chive **1 3 7 9 12** €14
Riesling, Bestheim, Alsace, France 2019
- Smoked haddock & chorizo "Kiev", fennel and apple, caviar velouté
smoked paprika aioli **1 2 3 4 7 9 10 12 14** €16
Macabao, Casa Carmela, Spain 2020
- Garlic & thyme roast chicken, gem, sourdough croute, parmesan, crispy bacon, Caesar dressing.
1 3 7 12 €14
Pinot Grigio, Principatio, Italy 2018

FOLLOWED BY...

- Roast butternut squash, tagliatelle, chestnut, kale, herb velouté. **1 3 7 9 12** €32
Sauvignon Blanc, Gravel and Loam , New Zealand 2020
- Market Fish, Roast Cauliflower, Hazelnut, Capers, Sea Herbs, Tarragon Velouté **2 4 7 8 9 12 14** €38
Sauvignon Blanc Colombar, Elisabeth Vigneronne Cotes de Gascoigne 2018
- Walsh's chicken, Salt Baked Celeriac, Truffle & Shallot, Port Jus. **1 7 9 12** €34
Monastrell, Casa Carmela, Yecla, Spain 2019
- Fillet of beef, Bourguignon, confit shitake mushroom, smoked bacon, pearl onion, garlic
pomme purée (Inclusive supplement €15) **7 9 12** €49
Shiraz, Andrews Estate, Australia 2020
- Roast breast of duck, slow cooked leg, duck fat carrot, blackberry, potato & chive **1 6 7 9 10 12** €36
Pinot Noir, Domaine Muret, Languedoc, France 2020

WINE PAIRINGS...

- Two course wine pairing €24
Three course wine pairing €30

ALLERGENS

Gluten **1** Crustaceans **2** Eggs **3** Fish **4** Peanut **5** Soy **6** Milk **7** Nuts **8** Celery **9** Mustard **10** Sesame **11**
Sulphur Dioxide **12** Lupin **13** Molluscs **14**



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"I can resist anything, except temptation" - Oscar Wilde

FINISH WITH...

Tirami – Choux – Coffee Ice cream – Kahlua Crème patisserie 1 3 7 8 Chardonnay, Kracher Cuvee, Auslesse, Austria	€12
Chocolate & passionfruit delice, mango sorbet 1 3 6 7 Sauvignon Blanc Semillion , Sauternes i, France	€12
Raspberry, white chocolate, pistachio ice cream & olive oil 1 3 6 7 8 Gewurztraminer, Bestheim, Alsace, France 2018	€12
Selection of Irish and Continental cheese 1 3 7 8 Cabernet Sauvignon, Domaine du Peras, France 2018	€18

DESSERT WINE SUGGESTIONS

Dow`s Nirvana "Chocolate" Port €9.50
Dow`s Tawny Port €14.50
Kracher Cuvee, Auslesse €11
Chateau Barbier Sauternes €12.50

AFTER DINNER COCKTAILS €15

Grasshopper Martini
Passion Fruit Martini
Espresso Martini

SPECIALITY COFFEES €9

Classic Irish
Calypso
Baileys
French

ALLERGENS

Gluten¹ Crustaceans² Eggs³ Fish⁴ Peanut⁵ Soy⁶ Milk⁷ Nuts⁸ Celery⁹ Mustard¹⁰ Sesame¹¹
Sulphur Dioxide¹² Lupin¹³ Molluscs¹⁴