



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

Slow cooked pigeon, sesame confit leg, golden beetroot puree, rhubarb compote, liver parfait bon bon **1 3 7 9 11 12** €18  
Chardonnay or Pinot Noir, Domaine du Peras, Languedoc, France 2021/22

Pan-seared scallops, green asparagus, cauliflower puree, apple and fennel jam, chicken skin crumble, saffron & miso sauce **4 6 7 9 12 14** (Inclusive supplement €7) €28  
Chardonnay, Domaine du Peras, Languedoc, France 2022

Baked wild mushroom pithivier, leek velouté, black truffle & grain mustard **1 3 6 7 9 10 12** €17  
Merlot, Domaine du Peras, Languedoc, France 2020

Sweet corn soup, crab, chilli, spring onion, sourdough crouton **1 2 6 7 9** €13  
Pinot Grigio, Principato, Italy 2018

Pressed pork belly, glazed mustard, plum & apple chutney, confit carrot pont neuf, wasabi aioli & juniper berry jus **3 6 9 10 12** €21  
Riesling, Bestheim Alsace, France 2019

#### FOLLOWED BY...

Grilled fillet of Irish beef, smoked bacon croquette, roast celeriac puree, pickled celeriac, wild mushroom fricassee, fermented black garlic puree & veal jus **1 3 7 9 12** (Inclusive supplement €15) €48  
Shiraz, Soldiers Block, Australia 2020

Slow braised feather blade of beef, crushed peppercorn crust, confit carrot, potato millefeuille, tomato compote & Guinness jus **1 6 7 9 12**  
Cabernet Sauvignon, Domaine du Peras, France 2018 or Malbec, Aires Andinos, Argentina 2021

Supreme of chicken, Parma ham, sage, spring onion, madras polenta, chorizo bon bon, roast carrot puree **1 3 7 9 12** €36  
Sauvignon Blanc, Domaine du Peras, Languedoc, France 2021

Rump of Slaney Valley lamb, aubergine caviar, char-grilled artichoke, mint crust, parsnip puree, tagine jus **1 7 9 12** €41  
Pinot Noir, Domaine Muret, Languedoc, France 2021

Market fish of the day, roast cauliflower puree, lobster aioli, potato terrine, citrus nage, marinated prawn, saffron powder & trout roe **2 4 7 9 12** €41  
Sauvignon Blanc / Colombard, Elisabeth Vigneronne Cotes de Gascoigne 2018

#### 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**

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

## FINISH WITH...

Tirami – Choux – mocha ice-cream – Kahlua crème patisserie ①③⑦⑧ Chardonnay, Kracher Cuvee, Auslesse, Austria	€15
Chocolate, hazelnut & passionfruit creameux, served with mango sorbet & chocolate soil ①③⑥⑦⑧ Sauvignon Blanc Semillion , Sauternes, France	€15
Buttermilk panna cotta, banana & redcurrant sorbet, banana cake, caramelised oats, dulce de leche ①③⑦ Gewurztraminer, Bestheim, Alsace, France 2018	€15
Summer fruit baba, lemon-soaked sponge, Crème Diplomat, raspberry compote & vanilla anglaise ①③⑦ Gewurztraminer, Bestheim, Alsace, France 2018	€15
Selection of Irish and continental cheese ①③⑦⑧ Cabernet Sauvignon, Domaine du Peras, France 2018	€21

## 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