



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

- Slow cooked quail, confit leg, cherry compote, liver bon bon,
apple & beetroot puree ①③⑦⑨⑫ €18
Chardonnay or Pinot Noir, Domaine du Peras, Languedoc, France 2021/22
- Pan-seared scallops, garden pea mousseline, onion chutney, fennel,
seafood bisque & bacon crumb ②⑦⑨⑫⑭ (Inclusive supplement €7) €28
Chardonnay, Domaine du Peras, Languedoc, France 2022
- Baked wild mushroom pithivier, leek velouté, black truffle & grain mustard ①③⑥⑦⑨⑩⑫ €17
Merlot, Domaine du Peras, Languedoc, France 2020
- Roast celeriac & chestnut soup, pain d'espice, ham hock & apple ①③⑦⑨⑫ €13
Pinot Grigio, Principato, Italy 2018
- Pressed pork belly, glazed mustard, plum & apple chutney, juniper berry jus ⑦⑨⑩⑫ €21
Riesling, Bestheim Alsace, France 2019

FOLLOWED BY...

- 8oz sirloin of Hereford Irish beef, smoked bacon croquette, celeriac puree,
pickled celeriac, wild mushroom fricassée & veal jus ①③⑦⑨⑫ (Inclusive supplement €10) €42
Shiraz, Soldiers Block, Australia 2020
- Slow braised short rib of Beef, glazed parsnip, mille feuille potato,
pepper crumble, red wine jus ①⑥⑦⑨⑫ €36
Cabernet Sauvignon, Domaine du Peras, France 2018 or Malbec, Aires Andinos, Argentina 2021
- Pan-roasted corn-fed chicken, parmesan polenta, black pudding bon bon,
spiced carrot puree, spring onion & grain mustard jus ③⑦⑨⑫ €36
Sauvignon Blanc, Domaine du Peras, Languedoc, France 2021
- Silverhill duck breast, confit salsify, parsley root puree, fermented blackberry
& candied pecan ⑦⑧⑨⑫ €41
Pinot Noir, Domaine Muret, Languedoc, France 2021
- Fish of the day, roast cauliflower puree, samphire, pressed potato,
trout roe, marinated prawn, champagne nage ②④⑦⑨⑫⑭ €41
Sauvignon Blanc / Colombard, Elisabeth Vigneronne Cotes de Gascoigne 2018

ALLERGENS

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

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

FINISH WITH...

Tirami – choux – mocha ice cream – Kahlua crème patisserie ❶❸❷❸ Chardonnay, Kracher Cuvee, Auslesse, Austria	€15
Chocolate & passionfruit delice, mango sorbet ❶❸❸❷ Sauvignon Blanc Semillion, Sauternes, France	€17
Pistachio, raspberry & white chocolate financier, served with olive oil & pistachio ice cream ❶❸❸❷❸ Gewurztraminer, Bestheim, Alsace, France 2018	€15
Selection of Irish and continental cheese ❶❸❷❸ 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

Gluten❶ Crustaceans❷ Eggs❸ Fish❹ Peanut❺ Soy❻ Milk❼ Nuts❽ Celery❾ Mustard❿ Sesame⓫
Sulphur Dioxide⓬ Lupin⓭ Molluscs⓮