



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Slow cooked quail, confit leg & foie gras, cherry compote,
apple & beetroot puree **1 3 7 9 12** €18
Malbec, Aires Andinos, Argentina 2021

Pan-seared scallops, garden pea mousseline, onion chutney, fennel,
seafood bisque & bacon crumb **2 7 9 12 14** €26
(Inclusive supplement €7)
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

Roast celeriac & chestnut soup, pain d'epices, ham hock & apple **1 3 7 9 12** €13
Pinot Grigio, Principato, Italy 2018

FOLLOWED BY...

Grilled fillet of Irish beef, celeriac puree, pickled celeriac, chanterelles, foie gras **7 9 12** €49
(Inclusive supplement €15)
Shiraz, Soldiers Block, Australia 2020

Pan-roasted Guineafowl, parmesan polenta, black pudding bon bon,
spiced carrot puree, grain mustard jus **3 7 9 12** €36
Sauvignon Blanc, Domaine du Peras, Languedoc, France 2021

Silverhill Duck breast, confit salsify, parsley root puree, fermented blackberry
& candied pecan **7 8 9 12** €39
Pinot Noir, Domaine Muret, Languedoc, France 2021

Fish of the day, roast cauliflower puree, samphire, pressed smoked salmon & potato,
trout roe, champagne nage **2 4 7 9 12 14** €38
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**



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

FINISH WITH...

Tiramisu – Choux – Mocha Ice cream – Kahlua Crème patisserie ①③⑦⑧ Chardonnay, Kracher Cuvee, Auslesse, Austria	€12
Chocolate & passionfruit delice, mango sorbet ①③⑥⑦ Sauvignon Blanc Semillion , Sauternes i, France	€12
Pistachio, Raspberry & White Chocolate Financier, served with Olive Oil & Pistachio Ice Cream ①③⑥⑦⑧ Gewurztraminer, Bestheim, Alsace, France 2018	€12
Selection of Irish and Continental cheese ①③⑦⑧ 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