



CEDARS RESTAURANT

Á LA CARTE MENU

BEGIN WITH...

- Slow cooked quail, confit leg, cherry compote, liver bon bon,
apple & beetroot puree ①③⑦⑨⑫ €18
Malbec, Aires Andinos, Argentina 2021
- Pan-seared Scallops, garden pea mousseline, onion chutney, fennel,
seafood bisque & bacon crumb ②⑦⑨⑫⑭ (Inclusive supplement €7) €26
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'epices, ham hock & apple ①③⑦⑨⑫ €13
Pinot Grigio, Principato, Italy 2018

FOLLOWED BY...

- Grilled fillet of Irish beef, smoked bacon croquette, celeriac puree, pickled celeriac, wild
mushroom fricasse & veal jus ①③⑦⑨⑫ (Inclusive supplement €15) €49
Shiraz, Soldiers Block, Australia 2020
- Pan-roasted corn-fed chicken, parmesan polenta, black pudding bon bon,
spiced carrot puree, confit leek & 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 €39
Pinot Noir, Domaine Muret, Languedoc, France 2021
- Fish of the day, roast cauliflower puree, samphire, pressed smoked salmon & potato,
trout roe, champagne nage ②④⑦⑨⑫⑭ €38
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 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

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Sulphur Dioxide⑫ Lupin⑬ Molluscs⑭