



A La Carte Menu

Cedars Menu has been designed and created using locally sourced fresh quality products.
 We take pride in using only Irish ingredients in all of our dishes wherever possible.
 All of our fish is sourced daily from the west coast of Ireland.

Begin with...

Soup of the Day	€ 8	Cider Glazed Irish Pork Cheek	€ 10
		Braised barley, apple	
Ox Tail & Smoked Gubbeen	€ 11	Pine Cured Donegal Salmon	€ 11
Beef consommé, poached egg, caramelised Onions		Al Dúlamán gin tonic gel, orange Irish trout caviar	
Goat Cheese & Pear	€ 12	Kilkeel Scallops & Squash	€16
Organic St Tola goat cheese, Bergerac wine poached pear, pistachio biscotti		Charred king oyster mushroom, feta cheese (€5 inclusive supplement)	
Crisp Crab bonbons	€ 14		
Kalamansi gel and radish (€5 inclusive supplement)			

Followed by...

Braised Beef Short Ribs	€ 28	Pan Roasted Hake	€ 26
Anna potato, onion marmalade, Red wine jus		Fondant potato, fennel and citrus salad, Hollandaise	
Corn-fed Chicken	€ 26	Pan Seared Seabass	€ 28
Fondant potato, parsnip, truffle, jus		Saffron potato, langoustine sauce	
Duck & Hibiscus	€ 28	Monkfish & Mussels	€ 30
Anna potato, nutmeg, Celeriac purée		Saffron and orange butter sauce, Confit of vegetables, saffron potato (€10 inclusive supplement)	
Lamb Journey	€ 32	Wild Mushroom Risotto	€ 26
Tasting of Irish lamb, pomegranate, Yogurt, mint (€10 inclusive supplement)		Tomato, balsamic	

Side orders € 3.50 each

Mashed Potato	Baby potatoes	Sweet potato Fries
Crispy Fries	Onion Rings	Sautéed mushrooms and onions
Side Salad with Feta cheese	Seasonal vegetables	Green beans

The food allergens used in the preparation of our food can be viewed in the separate menu available at the host desk. Please ask a member of staff if you need additional information on food allergens.



Our Grill menu uses Prime cuts of grass fed Irish Hereford and Angus Beef that has been aged
For a minimum of 28 days.

From Cedars Grill...

Fillet of Angus Beef Lean and very tender cut of beef It is best served rare to medium (€15 inclusive supplement)	225g / 8oz	€ 38
Dry Aged Hereford Sirloin steak Well balanced cut with a cap of fat on the outside It is best served rare to medium (€15 inclusive supplement)	240g / 8.5oz	€ 36
Dry aged Hereford rib eye steak Rich cut with an eye of fat and marbling throughout the meat It is best served medium rare to medium and maintain good flavour medium well (€15 inclusive supplement)	240g / 8.5oz	€ 36
T Bone Steak Contains a sirloin on one side and fillet on the other side of the bone It is best served rare to medium (€15 inclusive supplement)	454g / 1lb	€ 38

All steaks are served with a side of your choosing

To Share:

The 900g / 2lb Bone in Tomahawk

Served with Fries, baby leaves and feta salad and
Sauce of your choosing

Rich cut with an eye of fat and marbling throughout the meat
It is best served medium rare to medium and maintain good flavour medium well
(Cooking time 40 min)
(€30 inclusive supplement)
€ 65

Choice of Sauce:

Pepper sauce
Red wine jus

Béarnaise sauce
Garlic butter

BBQ sauce
Mushroom sauce

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