



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

Roast cauliflower and cheese ① ⑦ ⑩	€10
Chardonnay Chenin Blanc, Cremant d'Loire, Deux Valles, Loire, France NV	
Confit rabbit & ham hock terrine, ① ③ ⑦ ⑨ ⑫	€14
Chenin Blanc, Diemersfontein, Wellington, South Africa 2017	
Caramelised onion and cheddar tart, shallot and walnut ① ③ ⑦ ⑧ ⑩	€12
Picpoule De Pinet, Domaine Muret, Languedoc, France 2017	
Cured salmon, compressed pear, rye and crème fraiche ① ③ ⑦	€14
Chardonnay, Domaine du Peras, France 2018	
Donegal crab on toast, apple, avocado, gem and green goddess dressing ① ② ③ ⑩	€16
Riesling, Bestheim, Alsace, France 2016	
Duck liver parfait, quince, beetroot, sherry and brioche ① ③ ⑫	€14
Syrah Cinsault Grenache, Chateau Sainte-Croix Rose, Provence, France 2017	

#### WINE PAIRINGS...

Two course wine pairing €24

Three course wine pairing €30

#### ALLERGENS

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



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### FOLLOWED BY...

Gnocchi, butternut squash, sage, chestnut and truffle pecorino 1 3	€26
Colombard Sauvignon Elisabeth, Vigneronne Cotes de Gascogne, France 2016	
Roast Atlantic cod, kohlrabi, black olive, salsa verde and chive 3 4 10 12	€30
Pinot Grigio, Principato, Italy 2017	
Halibut, crayfish raviolo, broccoli, bouillabaisse au beurre 1 3 4 10	€32
Cortese Gavi Ca Bianca, Piemonte Italy 2017	
Glin Valley Irish chicken, celeriac risotto, tipsy grapes and truffle 7 9 12	€30
Pinot Noir, The Edge, Escarpment, Martinborough, NZ 2017	
Irish grass-fed fillet of beef, onion, mushroom, bacon, roast garlic and potato 7 9 12 (Inclusive supplement €8)	€40
Tempranillo, Luis Canas, Rioja Crianza, Spain 2016	
Walsh's pork belly, pumpkin, kale, sheep's curd, pickled mustard, garlic caper jus 1 3 7 8 9 12	€30
Gamay, Organic Fleurie La Réserve, Villa Ponciago, France 2016	
Keith Moore Ballinamallard duck, onion, white bean and bacon 9 12	€36
Monastrelle, Casa Carmela, Yecla, Spain 2017	

All main courses are served with seasonal vegetables and potatoes

### OUR SUPPLIERS

Albatross Seafood, Aurivo (Donegal Creameries), Doherty Roe Fruit & Vegetables  
Donegal Craft Bakery, Donegal Rapeseed Oil Company, Eddie Walsh & Son's Butchers Glenborin Eggs, La  
Rousse Foods, Lynas Foods, Pallas Foods