



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

Cauliflower, hazelnut & apple velouté, parmesan gougère ①③⑦⑧⑨ Chardonnay, Birchmore, Australia 2018	€12
Potato terrine, Hegarty cheese & onion quiche, cheese sable & chive ①③⑦⑨⑫ Picpoul De Pinet, Domaine Muret, Languedoc, France 2017	€14
Soused mackerel, salt baked beetroot, mandarin & pumpernickel ①②④⑦⑫⑭ Riesling, Bestheim, Alsace, France 2016	€14
Pan roasted scallops, kohlrabi, pear, parsley & buttermilk ②④⑦⑨⑫⑭ (Inclusive supplement €5) Gewurztraminer, Bestheim, Alsace, France 2018	€16
Chicken liver parfait, 70% cacao chocolate, fig & apple jam, Japanese milk bread ①③⑦⑫ Carignan, Carignan Old Vines, Pays d'Hérault, France 2018	€14
Braised pork cheek, cabbage, shallot & walnut dukkha ①⑥⑦⑧⑨⑫ Pinot Noir, Domaine Muret, Languedoc, France 2018	€16

#### 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...

Confit leek & mushroom pithivier, sautéed greens, herb velouté ❶❸❷❹❹❹	€32
Chardonnay, Birchmore, Australia 2018	
Market Fish, crab crumpet, red pepper, salsify, bouillabaisse au beurre ❶❷❸❹❷❹❹❹❹❹❹	€MP
Riesling, Bestheim, Alsace, France 2016	
Fillet of pork, herb & cheese crust, pig head fritter, celeriac, porto mustard, red cabbage ❶❸❷❹❹❹❹❹	€34
Monastrell, Casa Carmela, Yecla, Spain 2017	
Walsh's chicken, mushroom, sweetcorn, confit leg, roast onion & port jus ❶❷❹❹❹	€34
Macabeo, Casa Carmela, Spain 2018	
Fillet of beef, smoked bacon, short rib & puy lentil ragu, garlic pomme purée, bordelaise sauce (Inclusive supplement €8) ❷❹❹	€40
Tempranillo Luis Cañas, Rioja, Spain 2016	
Roast breast of duck, slow cooked leg, broccoli, salted cherry, potato & chive ❶❷❷❹❹❹❹❹	€36
Pinot Noir, Domaine Muret, Languedoc, France 2018	

All main courses are served with seasonal vegetables and potatoes

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### 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 Rouse Foods, Lynas Foods, Pallas Foods



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

### FINISH WITH...

Rhubarb soufflé, vanilla crème anglaise, raspberry ripple ice cream ③⑦	€12
Sauvignon Sémillon, Chateau Barbier, Sauternes, France	
Tiramisu ③⑦	€12
Chardonnay, Kracher Cuvee, Auslese, Austria	
Chocolate & passionfruit delice, mango sorbet ①③⑥⑦	€12
Dow`s Nirvana ``Chocolate`` Port, Douro, Portugal	
Strawberries & cream ③⑥⑦	€12
Dow`s Tawny Port, Douro, Portugal	
Raspberry, white chocolate, pistachio & green olive ①③⑥⑦⑧	€12
Gewurztraminer, Late Harvest, Alsace, France	
Selection of Irish and Continental cheese ①③⑦⑧	€18
Pinot Noir, Domaine Muret, Languedoc, France 2018	

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