



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Cauliflower, hazelnut & apple velouté, parmesan gougère ①③⑦⑧⑨ Cortese, Gavi Ca Bianca, Piemonte Italy 2017	€12
Potato terrine, Hegarty cheese & onion quiche, cheese sable & chive ①③⑦⑨⑫ Riesling, Bestheim, Alsace, France 2016	€14
Soused mackerel, salt baked beetroot, mandarin & pumpernickel ①②④⑦⑫⑭ Picpoul De Pinet, Domaine Muret, Languedoc, France 2017	€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 Chenin Blanc, Diemersfontein, Wellington, South Africa 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 1 3 7 9 12 Sauvignon Blanc, Gravel and Loam, New Zealand 2018	€32
Market Fish, crab crumpet, red pepper, salsify, bouillabaisse au beurre 1 2 3 4 7 9 10 12 14 Sauvignon Blanc Colombard , Elisabeth Vigneronne Cotes de Gascogne 2017	€MP
Fillet of pork, herb & cheese crust, pig head fritter, celeriac, porto mustard, red cabbage 1 3 6 7 9 10 12 Carignan, Carignan Old Vines, Pays d’Hérault, France 2018	€34
Walsh's chicken, mushroom, sweetcorn, confit leg, roast onion & port jus 1 7 9 12 Monastrell, Casa Carmela, Yecla, Spain 2017	€34
Fillet of beef, smoked bacon, short rib & puy lentil ragu, garlic pomme purée, bordelaise sauce (Inclusive supplement €8) 7 9 12 Shiraz, Andrews Estate, Australia 2018	€40
Roast breast of duck, slow cooked leg, broccoli, salted cherry, potato & chive 1 2 6 7 9 10 12 Pinot Noir, Domaine Muret, Languedoc, France 2018	€36

All main courses are served with seasonal vegetables and potatoes

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

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



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

FINISH WITH...

Rhubarb soufflé, vanilla crème anglaise, raspberry ripple ice cream 3 7 Chardonnay, Kracher Cuvee, Auslesse, Austria	€12
Tiramisu 3 7 Sauvignon Semillion, Chateau Barbier, Sauternes, France	€12
Chocolate & passionfruit delice, mango sorbet 1 3 6 7 Sauvignon Blanc Semillion Muscadelle, Chateau Vari, France	€12
Strawberries & cream 3 6 7 Pinot Grigio Blush, Italy 2019	€12
Raspberry, white chocolate, pistachio & green olive 1 3 6 7 8 Gewurztraminer, Bestheim, Alsace, France 2018	€12
Selection of Irish and Continental cheese 1 3 7 8 Cabernet Sauvignon, Domaine du Peras, France 2018	€18

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