



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

Butternut squash velouté, pumpkin seeds, sheep's curd, parmesan gougères ①③⑦⑨ €12  
Chardonnay, Birchmore, Australia 2018

Chicken liver parfait, 70% cacao chocolate, fig & apple jam, Japanese milk bread ①③⑦⑫ €14  
Carignan, Carignan Old Vines, Pays d'Hérault, France 2018

Breast of quail, Jerusalem artichoke, pear, smoked pancetta, sherry jus ⑦⑨⑩⑫ €16  
Pinot Noir, Domaine Muret, Languedoc, France 2018

Poached smoked haddock, cheese & leek quiche, sable crumble ①②③④⑦⑨⑫⑭ €14  
Riesling, Bestheim, Alsace, France 2016

Pan roasted scallops, cauliflower, apple, hazelnut jus gras ②④⑦⑧⑨⑫⑭ €16  
Gewurztraminer, Bestheim, Alsace, France 2018

Roast king oyster mushroom, mushroom puree, toasted sourdough crumble,  
honey truffle dressing, tarragon ①③⑨⑩⑫ €16  
Picpoule De Pinet, Domaine Muret, Languedoc, 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...

- Pheasant breast & braised leg, celeriac, Brussel sprouts, pancetta, chestnut ①③⑦⑨⑫ €34  
Monastrelle, Casa Carmela, Yecla, Spain 2017
- Confit leek & leek pithivier, sautéed winter greens, herb velouté ①③⑦⑨⑫ €32  
Chardonnay, Birchmore, Australia 2018
- Market Fish, salt cod & brown shrimp "Kiev", salsify, pickled pear chutney, two roe beurre blanc ①②③④⑦⑨⑫⑭ €MP  
Riesling, Bestheim, Alsace, France 2016
- Glin valley Irish chicken, cèpe marmalade, sweetcorn, confit leg ①③⑦⑨⑫ €34  
Macabeo, Casa Carmela, Spain 2018
- Fillet of beef, roast English onion, soubise, crispy bone marrow, Bordelaise sauce (Inclusive supplement €8) ①③⑦⑨⑫ €40  
Tempranillo Luis Canas, Rioja, Spain 2016
- Rump of lamb, braised lamb "Shepherd's pie", salt baked carrot, carrot ketchup, pickled mustard seed ①⑦⑨⑩⑫ €36  
Pinot Noir, Domaine Muret, Languedoc, France 2018

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



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

### FINISH WITH...

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| Blackberry soufflé, burnt apple, vanilla ice cream ①③⑦<br>Sauvignon Semillion, Chateau Barbier, Sauternes, France | €12 |
| Banana, pineapple & rum baked Alaska ①③⑦<br>Chardonnay, Kracher Cuvee, Auslesse, Austria                          | €12 |
| Chocolate & passionfruit delice, mango sorbet ③⑥⑦<br>Dow`s Nirvana ``Chocolate`` Port, Douro, Portugal            | €12 |
| Espresso martini crème brûlée, malt cracker ①③⑦<br>Dow`s Tawny Port, Douro, Portugal                              | €12 |
| Raspberry, white chocolate, pistachio & green olive ①③⑦⑧<br>Gewürztraminer, Late Harvest, Alsace, France          | €12 |
| Selection of Irish and Continental cheese ①③⑦⑧<br>Pinot Noir, Domaine Muret, Languedoc, France 2018               | €18 |