



CEDARS RESTAURANT

SPIRIT OF IRELAND DINNER MENU

AMUSE BOUCHE

Crab, pink grapefruit, jasmine, Muff gin, avocado taco

STARTER

Caramelised onion and Hagerty cheddar tart, soused onion, walnut and herb salad

OR

Pork cheek, squash, white bean, shallot, Irish dry cider

MAIN COURSE

Cod, kohlrabi, black olive, salsa verde, herb vinaigrette

OR

Fillet of beef, salt baked swede, cauliflower, roast bone marrow

DESSERT

Irish whiskey and toasted oat cream brûlée, malt cracker

Tea or coffee with homemade petit fours

The food allergens used in the preparation of our food can be viewed on a separate menu at Cedars Restaurant host desk. Please ask a member of our team if you require additional information on food allergens.