



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Roast cauliflower and cheese velouté ① ⑦ ⑩ Chardonnay Chenin Blanc, Cremant d'Loire, Deux Vallees, Loire, France NV	€10
Confit rabbit & ham hock terrine, ① ③ ⑦ ⑨ ⑩ ⑫ Chenin Blanc, Diemersfontein, Wellington, South Africa 2018	€14
Caramelised onion and cheddar tart, shallot and walnut ① ③ ⑦ ⑧ ⑩ Picpoule De Pinet, Domaine Muret, Languedoc, France 2019	€12
Cured salmon, compressed pear, rye and crème fraiche ① ③ ④ ⑦ ⑩ Chardonnay, Domaine du Peras, France 2019	€14
Donegal crab on toast, apple, avocado, gem and green goddess dressing ① ② ③ ⑩ Sauvignon Blanc, Domaine Du Peras, Languedoc, France 2019	€16
Duck liver parfait, quince, beetroot, sherry and brioche ① ③ ⑦ ⑫ Syrah Cinsault Grenache, Chateau Sainte-Croix Rose, Provence, France 2017	€14

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 9 Colombard Sauvignon Elisabeth, Vigneronne Cotes de Gascogne, France 2017	€26
Roast Atlantic cod, kohlrabi, black olive, salsa verde and chive 4 7 9 10 12 Pinot Grigio, Principato, Italy 2017	€30
Monkfish Tail, crayfish ravioli, broccoli, bouillabaisse au beurre 1 2 3 4 7 9 10 12 Verdejo, Val De Vid, Spain 2017	€32
Glin Valley Irish chicken, celeriac risotto, tipsy grapes and truffle 6 7 9 12 Pinot Noir, The Edge, Escarpment, Martinborough, NZ 2018	€30
Irish grass-fed fillet of beef, onion, mushroom, bacon, roast garlic and potato 1 7 9 12 (Inclusive supplement €8) Tempranillo, Llebregat, Costers del Segre, Catalonia Spain 2017	€40
Walsh's pork belly, pumpkin, kale, sheep's curd, pickled mustard, garlic caper jus 1 3 6 7 8 9 10 12 Gamay, Organic Fleurie La Réserve, Villa Ponciago, France 2016	€30
Keith Moore Ballinamallard duck, onion, white bean and bacon 6 7 9 12 Monastrelle, Casa Carmela, Yecla, Spain 2018	€36

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