



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Potato and leek soup with sheep's curd 7	€10
Macabeo, Casa Carmela, Yecla, Spain 2017	
Caramelised onion and cheddar tart, shallot and walnut 1 3 7 8 10	€12
Picpoule De Pinet, Domaine Muret, Languedoc, France 2017	
Cured salmon, compressed pear, pear blini and crème fraiche 1 3 7	€14
Taittinger Brut Reserve NV, Champagne, France	
Donegal crab on toast, apple, avocado, gem and green goddess dressing 1 2 3 10	€16
Pinot Grigio, Sole Invicto, Carrato, Italy 2018	
Roast Irish pork fillet, celeriac, black garlic, shimeji, broad bean and mustard 7 9 10 12	€14
Viognier, Chateau Pesquie, Southern Rhone, France 2016	
Chicken live parfait, rhubarb, beetroot, sherry and brioche 1 3 12	€14
Pinot Noir, The Edge, Escarpment, Martinborough, NZ 2017	
Confit of rabbit, smoked bacon, mushroom, truffle and kale 1 3 7 9 12	€14
Pinot Noir, Domaine Muret, Languedoc, France 2017	

WINE PAIRINGS...

Two course wine pairing €20

Three course wine pairing €30

ALLERGENS

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**



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FOLLOWED BY...

Gnocchi, asparagus, pea, truffle and gremolata ❶ ❸ Macabeo, Casa Carmela, Yecla, Spain 2017	€26
Roast Atlantic cod, kohlrabi, black olive, salsa verdi and chive ❸ ❹ ❷ ❹ Sauvignon Blanc, Domaine du Peras, France 2018	€30
Stone bass, chimichurri, tender stem, anchovy aioli and crumble ❶ ❸ ❹ ❷ Chardonnay, Domaine du Peras, France 2018	€32
Monkfish, cabbage, cauliflower and pickled mustard ❹ ❷ ❹ Sauvignon Blanc, Gravel and Loam, Marlborough, NZ 2017	€30
Glin Valley Irish chicken, celeriac risotto, tipsy grapes and truffle ❷ ❹ ❷ Monastrelle, Casa Carmela, Yecla, Spain 2017	€30
Irish grass-fed fillet of beef, onion, mushroom, bacon, roast garlic and potato ❷ ❹ ❷ Temparnillo, Luis Canas, Rioja Crianza, Spain 2016	€40
Roast Irish rump of lamb, sweet bread, artichoke, pea, hazelnut and mint ❶ ❸ ❷ ❸ ❹ ❷ Malbec, Domaine Bousquet, Mendoza, Argentina 2018	€36
Keith Moore Ballinamallard duck, onion, white bean and bacon ❹ ❷ Pinot Noir, Domaine Muret, Languedoc, France 2017	€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