



Good Evening and Welcome to Cedars Restaurant

Cedars Menu has been designed and created using locally sourced fresh quality products and prepared by our Chefs to highest of standards. We take pride in using only Irish ingredients in all of our dishes wherever possible. Our Grill menu uses prime Hereford and Angus Beef that has been aged for 28 days, and all of our fish is sourced daily from the west coast.

On behalf of all the Culinary Team I wish you a pleasant dining experience and look forward to providing tasty and unique dishes for you to enjoy.

The food allergens used in the preparation of our food can be viewed in the separate menu available at the host desk. Please ask a member of staff if you need additional information on food allergens.  
Enjoy your evening!

### From The Grill...

**(Supplement of €15 for Table d'hôte on all steaks including one side)**

<b>Fillet Of Angus Beef</b>	<b>225g / 8oz</b>	<b>€ 38</b>
Lean and Very Tender Cut of Beef It is Best Served Rare to Medium		
<b>Dry Aged Hereford Sirloin Steak</b>	<b>240g / 8.5oz</b>	<b>€ 36</b>
Well Balanced Cut with a Cap of Fat on the Outside It is Best Served Rare to Medium		
<b>Dry Aged Hereford Rib Eye Steak</b>	<b>240g / 8.5oz</b>	<b>€ 36</b>
Rich Cut with an Eye of Fat and Marbling Throughout the Meat It is Best Served Medium Rare to Medium and Maintain Good Flavour Medium Well		
<b>T Bone Steak</b>	<b>454g / 1lb</b>	<b>€ 38</b>
Contains a Sirloin on One Side and Fillet on the Other Side of the Bone It is Best Served Rare to Medium		

**All Steaks are Served with a Side of Your Choosing**

#### To Share:

##### **The 900g / 2lb Bone in Tomahawk**

Served with Fries, Baby Leaves and Feta Salad and a Sauce of Your Choosing from the List.

Rich Cut with an Eye of Fat and Marbling Throughout the Meat.

It is Best Served Medium Rare to Medium and Maintain Good Flavour Medium Well

**€ 65**

#### Choice of Sauce:

Pepper Sauce	Garlic Butter
Béarnaise Sauce	Mushroom Sauce
Red Wine Jus	BBQ Sauce

## A La Carte Menu

Begin with...

(Supplement of €5 for Table d'hôte on all starters that are not part of the set menu)

<b>Soup of the Day</b>	€ 8	<b>Walk in the Forest</b>	€ 14
		Mushroom Tasting, Chestnut Cream, Blackberries	
<b>Ox Tail &amp; Smoked Gubbeen</b>	€ 11	<b>Goat Cheese &amp; Pear</b>	€ 12
Beef Consommé, Poached Egg, Caramelised Onions		Organic St Tola Goat Cheese, Bergerac Wine Poached Pear, Pistachio Biscotti	
<b>Cider Glazed Irish Pork Cheek</b>	€ 10	<b>Kilkeel Scallops &amp; Squash</b>	€ 16
Braised Barley, Apple		Charred King Oyster Mushroom	
<b>Pine Cured Donegal Salmon</b>	€ 11	<b>Crisp Crab Bonbons</b>	€ 14
Al Dúlamán Gin Tonic Gel, Orange, Irish Trout Caviar		Kalamansi Gel and Radish	

Followed by...

(Supplement of €10 for Table D'Hôte on all main courses including one side that are not part of the set menu)

<b>Venison Winter Pot</b>	€ 34	<b>Fillet of Sole Grenobloise</b>	€ 32
Grilled Venison Cutlet, Stewed Shoulder and Roasted Artisan Sausage, Kale, Salsify		Crepinette of Sole, Lemon, Capers, Croutons, Chateau Potatoes and Liquorice	
<b>Corn-Fed Chicken</b>	€ 26	<b>Monkfish &amp; Mussels</b>	€ 30
Fondant Potato, Parsnip, Truffle, Jus		Charred Monkfish, Saffron and Orange Butter Sauce, Confit Of Vegetables, Saffron Potato	
<b>Duck &amp; Hibiscus</b>	€ 28	<b>Wild Mushroom Risotto</b>	€ 26
Anna Potato, Nutmeg, Celeriac Purée		Arborio Rice, Parmesan, Semi Dried Cherry Tomato, Balsamic	
<b>Lamb Journey</b>	€ 32		
Tasting of Irish Lamb, Pomegranate, Yogurt, Mint,			

### Side Orders € 3.50 each

Mashed Potato	Sautéed Mushrooms and Onions
Onion Rings	Seasonal Vegetables
Sweet Potato Fries	Green Beans
Crispy Fries	Baby Potatoes
Side Salad with Feta Cheese	