



CEDARS RESTAURANT

Á LA CARTE MENU

BEGIN WITH...

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

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 Macabeo, Casa Carmela, Yecla, Spain 2017 ① ③	€26
Roast Atlantic cod, kohlrabi, black olive, salsa verdi and chive Sauvignon Blanc, Domaine du Peras, France 2018 ③ ④ ⑩ ⑫	€30
Stone bass, chimichurri, tender stem, anchovy aioli and crumble Chardonnay, Domaine du Peras, France 2018 ① ③ ④ ⑩	€32
Monkfish, cabbage, cauliflower and pickled mustard Sauvignon Blanc, Gravel and Loam, Marlborough, NZ 2017 ④ ⑩ ⑫	€30
Glin Valley Irish chicken, celeriac risotto, tipsy grapes and truffle Monastrelle, Casa Carmela, Yecla, Spain 2017 ⑦ ⑨ ⑫	€30
Irish grass-fed fillet of beef, onion, mushroom, bacon, roast garlic and potato Temparnillo, Luis Canas, Rioja Crianza, Spain 2016 ⑦ ⑨ ⑫	€40
Roast Irish rump of lamb, sweet bread, artichoke, pea, hazelnut and mint Malbec, Domaine Bousquet, Mendoza, Argentina 2018 ① ③ ⑦ ⑧ ⑨ ⑫	€36
Keith Moore Ballinamallard duck, onion, white bean and bacon Pinot Noir, Domaine Muret, Languedoc, France 2017 ⑨ ⑫	€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