



CEDARS RESTAURANT

À LA CARTE MENU

BEGIN WITH...

Roast cauliflower and cheese velouté ❶ ❷ ❿	€10
Chardonnay Chenin Blanc, Cremant d'Loire, Deux Vallees, Loire, France NV	
Confit rabbit & ham hock terrine, ❶ ❸ ❷ ❹ ❿	€14
Chenin Blanc, Diemersfontein, Wellington, South Africa 2017	
Caramelised onion and cheddar tart, shallot and walnut ❶ ❸ ❷ ❸ ❿	€12
Picpoule De Pinet, Domaine Muret, Languedoc, France 2017	
Cured salmon, compressed pear, rye and crème fraiche ❶ ❸ ❷	€14
Chardonnay, Domaine du Peras, France 2018	
Donegal crab on toast, apple, avocado, gem and green goddess dressing ❶ ❷ ❸ ❿	€16
Riesling, Bestheim, Alsace, France 2016	
Duck liver parfait, quince, beetroot, sherry and brioche ❶ ❸ ❿	€14
Syrah Cinsault Grenache, Chateau Sainte-Croix Rose, Provence, France 2017	

WINE PAIRINGS...

- Two course wine pairing €24
- Three course wine pairing €30

ALLERGENS

Gluten ❶ Crustaceans ❷ Eggs ❸ Fish ❹ Peanut ❺ Soy ❻ Milk ❼ Nuts ❽ Celery ❾ Mustard ❿ Sesame ❶❶
Sulphur Dioxide ❶❷ Lupin ❶❸ Molluscs ❶❹



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FOLLOWED BY...

Gnocchi, butternut squash, sage, chestnut and truffle pecorino 1 3 Colombard Sauvignon Elisabeth, Vigneronne Cotes de Gascogne, France 2016	€26
Roast Atlantic cod, kohlrabi, black olive, salsa verde and chive 3 4 10 12 Pinot Grigio, Principato, Italy 2017	€30
Halibut, crayfish ravioli, broccoli, bouillabaisse au beurre 1 2 3 4 10 Cortese Gavi Ca Bianca, Piemonte Italy 2017	€32
Glin Valley Irish chicken, celeriac risotto, tipsy grapes and truffle 7 9 12 Pinot Noir, The Edge, Escarpment, Martinborough, NZ 2017	€30
Irish grass-fed fillet of beef, onion, mushroom, bacon, roast garlic and potato 7 9 12 (Inclusive supplement €8) Tempranillo, Luis Canas, Rioja Crianza, Spain 2016	€40
Walsh's pork belly, pumpkin, kale, sheep's curd, pickled mustard, garlic caper jus 1 3 7 8 9 12 Gamay, Organic Fleurie La Réserve, Villa Ponciago, France 2016	€30
Keith Moore Ballinamallard duck, onion, white bean and bacon 9 12 Monastrelle, Casa Carmela, Yecla, Spain 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