



## CEDARS RESTAURANT

### BEGIN WITH...

Vegetable soup, Hasselback potato and herb oil 7 9

Roast chicken, garlic croutons, little gem lettuce, parmesan and ceasar dressing 1  
3 7 12

Smoked and cured salmon tartare, crispy capers, lemon puree 1 2 4 12

Saint Tola goats cheese bon bons, beetroot carpaccio and blackberry gel

### FOLLOWED BY...

Market fish, creamed leeks, peas, bacon and herb velouté 2 4 7 9 12 14

Pork belly, roast carrot purée, braised cheek, grape and mustard gus 7 9 10 12

Poussin, butternut squash, braised gem, black pudding Scotch egg and port jus 1  
3 7 9 12

Roast sirloin of beef, pomme purée, Yorkshre pudding and red wine gravy 1 3 7  
9 12

Pithivier, leek, wild mushroom, broccoli, kale and chive velouté 1 3 7 9 12

### FINISH WITH...

Apple, cherry and oat crumble with raspberry ripple ice cream 1 3 7

Vanilla panna cotta , berries and lemon shortbread 1 3 7 8 12

Sticky toffee pudding, rum and raisin ice cream with caramel sauce 1 7

Selection of ice creams 7,

€35 per adult for three courses | €16 per child for two courses

### 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