

---

## STARTERS

---

### TOONSBRIDGE MOZZARELLA

*with Plum Tomato, Arugula, Apple Balsamic Treacle and Vinaigrette* €11.00

### SALT AND PEPPER CALAMARI

*with Cherry Tomato and Red Pepper Compote and Lemon Mayonnaise* €10.00

### KATAIFI DUBLIN BAY PRAWNS

*with Avocado, Mango Salsa and Coriander Cress* €14.00

### THE CELLAR 'SUPER SALAD'

*with Baby Spinach, Pomegranate, Feta Cheese, Quinoa, Broadbeans and Cider Vinegar Dressing* €9.00

### FOIE GRAS, HAM HOCK AND PARSLEY TERRINE

*with Hot and Sour Cucumber and Honey Jelly* €10.00

### v WOODLAND MUSHROOM VELOUTE

*with a Mushroom Croquette and Toasted Brioche* €9.00

### FLAKED SMOKED HADDOCK, SPINACH, PARMESAN AND POTATO CAKE

*with a Crispy Hens Egg, Chorizo and Caper Butter* €12.00

### SEARED IRISH KING SCALLOPS

*with Tommy Doherty's Black Pudding and Cauliflower Puree* €14.00

---

## MAIN COURSES

---

### JOHN STONE 28 DAY DRY AGED RIB EYE STEAK (225 gr)

*with Overnight Beef Tomato, Broccoli Hollandaise, Champ Mash and Truffle Butter* €29.00  
recommended accompaniment

Catena Zapata - Malbec - Mendoza, Argentina - 2011 €10.40

### ROAST BREAST OF FREE RANGE IRISH CHICKEN

*with Thomas Doherty's Black Pudding, Caramelised Apple, Herb Mash and a Tarragon Chicken Jus* €26.00  
recommended accompaniment

Torres - Ibericos Tempranillo - Rioja, Spain - 2011 €8.20

### SICHWAN PEPPERCORN MARINATED SKEAGHANORE DUCK BREAST

*with Carrot and Star Anise Puree, Sprouting Broccoli, Pomme Fondant and Blood Orange Jus* €29.00  
recommended accompaniment

Geil - Pinot Noir - Rheinhessen, Germany - 2012 €10.60

### ROASTED FINNEBROGUE LOIN OF VENISON

*with crushed Roasted Pumpkin, Tarte Tatin of Honey Roasted Red Onions and a Golden Raisin Madeira Jus* €27.50  
recommended accompaniment

Carmen - Gran Reserva Cabernet Sauvignon - Maipo Valley, Chile - 2009 €10.40

### PAT MCLAUGHLIN'S MUSTARD MARINATED ROAST LEG OF LAMB

*with Parsnip Puree, Pastie of Shank of Lamb, Cep Jus and Cep Herb Butter* €27.50  
recommended accompaniment

Domaine Mouton - Givry 1er Cru La Grange Berge - Burgundy, France - 2011 €15.70

**SEARED IRISH ROSE CALVES LIVER**

*with Champ Mash, Onion Gravy and Crispy Streaky Bacon* €27.00  
recommended accompaniment

Domaine des Lises - Equinoxe Crozes Hermitage - Rhone Valley, France - 2012 €11.50

**ROASTED FILLETS OF MONKFISH MARINATED IN PEARL BLACK CURRY POWDER**

*with Aubergine Compote and Red Pepper Relish, Tandoori Curry Oil and Coriander Cress* €28.50  
recommended accompaniment

Geil - Riesling - Rheinhessen, Germany - 2012 €10.00

**KILMORE QUAY GRILLED BLACK SOLE**

*with Garlic Spinach, Lemon and Caper Beurre Noisette* €42.00  
recommended accompaniment

Domaine Vacheron - Sancerre - Loire Valley, France - 2012 €18.40

**SEARED FILLET OF HAKE**

*with Spinach Sauce and Seared King Scallops* €28.00  
recommended accompaniment

Domaine Jean Marc Brocard - Chablis Sainte Claire - Burgundy, France - 2012 €13.20

**SEARED FILLET OF IRISH SALMON**

*with Celeriac Puree, Pancetta, Tomato and Black Olive Dressing and Celery Cress* €28.00  
recommended accompaniment

Predina - Pinot Grigio - Alto Mincio, Italy - 2012 €11.40

**HOME-MADE POTATO GNOCCHI**

*with Wild Mushrooms, Spinach, 36 Month Aged Parmesan and Salsa Verde* €18.00  
Enate - Rosado Cabernet Sauvignon - Somontano, Spain - 2010 €11.40

v (Vegetarian Option)

**ALSO AVAILABLE**

**'EARLY BIRD' MENU**

**€29.95**

*If you suffer from a nut allergy or any other allergens, please do let a member of staff know, as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.*