

THE CELLAR
RESTAURANT & BAR

A LA CARTE DINNER MENU

~~~~~ STARTERS ~~~~~

HOME-CURED ORGANIC IRISH SALMON GRAVADLAX €11

with Horseradish Crème Fraîche, Caper Sprouts, Watercress Gel and Brown Soda Bread Croutons

LISCANNOR CRAB BRULEE €10

with Pickled Cucumber and Arbutus Beer Bread Croutons

FRITTO MISTO €12

with Saffron Aioli, Crispy Red Peppers and Coriander Cress

SEARED BANTRY BAY KING SCALLOPS €13.50

with curried Parsnip Puree, Parsnip Crisps and Cumin foam

WATERCRESS, ROCKET, PINK GRAPEFRUIT AND AVOCADO SALAD €10

with a Tarragon and Shallot Dressing

COUNTRY STYLE TERRINE €10

*with Ham Hock, Foie Gras, Black Pudding, Lardo and Pancetta,
Raisin Caper Jam and Red Cabbage Coleslaw*

VEAL CARPACCIO €10

with Crispy Capers, 36 month aged Parmesan, Rocket Leaves and Truffle Aioli

WHITE BEAN VELOUTE €8.50

with Dublin Bay Prawns, Chorizo Oil and Tarragon

~~~~~ MAIN COURSES ~~~~~

CÔTES DE BOEUF (TO SHARE) €80

*with Portobello Mushrooms, Café De Paris Butter and Shoestring Fries*

JOHN STONE 28-DAY AGED IRISH RIB EYE STEAK (225g) €30

*with Pepper Sauce, Portobello Mushrooms, Overnight Beef Heart Tomato and Watercress Salad*

ROAST RACK OF LAMB €28

*with Pea Puree, Pine Nut, soft Herb and Garlic Crust and Lamb Jus*

ROAST BREAST OF CORNFED CHICKEN €24

*with creamed Savoy Cabbage, Roast Parsnips and Tarragon Jus*

ROAST LOIN OF BALLINWILLIN VENISON €28

*with Celeriac Puree, Pomme Fondant and Blackberry Jus*

SEARED FILLET OF CLARE ISLAND ORGANIC SALMON €26

*with Tempura Oysters, Cucumber and a Spicy Coconut Cream Sauce*

GRILLED KILMORE QUAY BLACK SOLE €42

*with Creamed Garlic Spinach and Lemon a Caper Beurre Noisette*

SEARED HALIBUT €28

*with Castletownbere Scallops, Cockles, Parsley Risotto and Cipolla Onions*

MONKFISH TAIL €26

*with a Langoustine Glaze, Pappardelle, Peas, Pancetta and Creamy Liscannor Crab*

CORN PANCAKES OF PARSNIP, CROZIER BLUE AND LEEK €18

*with Cherry Tomato and Fennel Salsa*

SIDES (€5 per side)

Honey Roasted Parsnips with Sage

Champ Mashed Potatoes with Glenilen Butter

Parmesan and Truffle Fries

Broccoli with Pink Peppercorn Hollandaise

Winter Greens with Walnut Butter

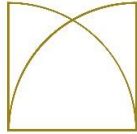
Salad of Baby Spinach with Crozier Blue Cheese, Apple and Rye Bread Croutons

Four Tomato and Basil Salad

Executive Chef: Ed Cooney

Restaurant Manager: Gianpaolo Giuliano

If you suffer from a nut allergy or any other allergens, please do let a member of staff know, as nuts, wheat, gluten and dairy are used in our kitchens.



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## DESSERTS

**'RASPBERRY PISTACHIO BAKEWELL' €11**  
*Raspberry Sorbet and Sauce Anglaise*

**'CHOCOLATE AND PEAR' €11**  
*Milk Chocolate Cremeux, Poached Pear and Vanilla Ice Cream*

**'VANILLA AND CLEMENTINE' €11**  
*Vanilla and Buttermilk Pannacotta with Poached Clementines*

**'BLACKBERRY' €11**  
*Blackberry Soufflé, Mango Sauce and Mango Sorbet*

**'APPLE' €11**  
*Apple Parfait, Olive Oil Cake, Transparent Apple, Meringue, Cinnamon White Chocolate*

## IRISH CHEESE SELECTION

*(Crozier Blue, Coolattin Cheddar, Ardsallagh Goat's Cheese and Milleens) €12*  
*served with Merrion Pantry Red Onion Marmalade, Red Apple, Grapes,*  
*Ditty's Oatcakes and Cream Crackers*

*(All of our desserts can be tailored for those on a gluten free diet).*

## *Recommended Accompaniment*

*Tokaji Aszu – 5 Puttonyos – Château Dereszla – Hungary – 2006 €11.50*

*Seifried Estate – Winemakers Collection – Sweet Agnes Riesling Ice Wine – Nelson,  
New Zealand – 2012 €10.50*

*Jorge Ordonez – Selection Especial #1 – Malaga, Spain – 2012 €7.90*

*Warre's – Otima 10 year old Tawny Port €10.50*