

CELLAR BAR – EVENING MENU

‘Executive Chef, Ed Cooney, insists on the promotion and use of indigenous ingredients and the sourcing of local and artisan products whenever possible’.

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.

STARTERS

CHICKEN LIVER AND FOIE GRAS PARFAIT
with sticky red onion marmalade and warm toasted brioche - €11

SAUTÉ WILD MUSHROOMS
with a fried duck egg on lightly toasted sourdough - €8.50

SALMON RILLETTE
with pickled cucumber and soda bread - €11

THE CELLAR BAR PLOUGHMANS
Limerick ham, Crozier blue cheese, celeriac remoulade, piccalilli, celery and toasted sourdough - €13.50

OUR HOUSE SKINNY SOUP
Homemade chicken broth with leeks, carrots and soft herbs - €8

FLORENCE FENNEL SOUP
with parsley cream - €8

SALADS

TOONSBRIDGE MOZZARELLA
with basil pesto, plum tomatoes, rocket and focaccia croutes - €15

‘SUPER SALAD’
with baby spinach, pomegranate, quinoa, broad beans, sprinkled feta cheese and cider vinegar dressing – €15

CELLAR CAESAR SALAD
with rye bread croutons - €15

GRAPEFRUIT AND AVOCADO SALAD
with watercress, rocket, toasted hazelnuts and shallot dressing - €15

All of the above can be served with chicken breast at an additional charge of €6.

MAIN COURSES

STEAMED SMOKED HADDOCK
with crushed potatoes, poached egg and white onion sauce - €18

FISH AND CHIPS
with minted mushy peas and chunky tartare sauce - €20

MERRION CHEESE, TOMATO AND BACON BURGER
with fries and smokey baconnaisse - €17.50

CLARE ISLAND SALMON FISH CAKES
with baby spinach and a lemon and chive Beurre blanc - €18

ROTISSERIE GLAZED CHICKEN
½ roast chicken with dressed Caesar salad.
Choose from Peri Peri, BBQ or Lemon and Herb - €19

O'DONOVAN'S HONEY GLAZED LOIN OF BACON with
savoy cabbage, mash potato and parsley sauce - €16.50

LINGUINI PASTA
with Merinda tomato, red onion, broccoli, red peppers and spinach
with 36 month aged parmesan - €16.50

SHORT RIB OF BEEF OPEN SANDWICH
on toasted sourdough with smoked Toonsbridge Scamorza cheese,
saute onions and balsamic dressed watercress - €18

28 DAY DRY AGED RIB EYE STEAK
with fries, onion rings, watercress and peppercorn sauce - €34

SIDES

SKINNY FRIES

MAC AND CHEESE WITH TRUFFLE

CHAMP MASH

VEGETABLES

All €3.95

NUTRITIONAL ANALYSIS

This menu has been nutritionally analysed so you can make informed choices and can be alerted to the presence of potential allergens. Please scan this code for full details

TO SHARE

SEAFOOD TOWER
Liscannor crab, rock oysters, mussels, seabass ceviche, razor clams and Dublin Bay prawns - €38

ITALIAN PROSCIUTTO
speck, Parma ham, bresaola, mortadella and taleggio with candied clementines - €38

STRAWBERRY BAKED ALASKA
serves two - €18

DESSERTS

FROM OUR AWARD-WINNING PASTRY CHEF PAUL KELLY

PEACH PAVLOVA
with peach sorbet - €10

STRAWBERRIES
with custard and cream - €10

SOMEWHERE IN THE WORLD DESSERT - €10

CRÈME BRULÉE ‘FLAMBÉ’
with vanilla sable- €10

ICE CREAM / SORBET FROM FEATHERBED FARM
€2 per scoop

Ice Creams: Vanilla, Roasted Banana, Strawberry, Honeycomb, Double Chocolate, Salted Caramel, Cookies and Cream, Brownie
Sorbet: Lemongrass and Mascarpone, Mango, Raspberry, Lemon, Lime

CHEESE - €3 per slice
Ardsallagh Goat's Cheese (Goat, Carrigtwohill, Co Cork)
Crozier Blue (Sheep, Cashel, Co Tipperary), Coolatin (Cow, Co Carlow)
Milleens (Cow, West Cork)

COFFEE AND TEA SELECTION AVAILABLE