

Cedars Grill

Starters

Soup of the Day €9

Garden salad, roasted beetroot, toasted chestnuts, Wensleydale cranberry cheese €11

Poached egg,

Baby spinach salad, caramelized walnuts, Cashel blue cheese dressing €9.50

Killybegs mackerel, warm potato salad, smoked caviar €10.50

Crispy pork belly, spiced Armagh apple butter, black pudding €10.50

Duck rilette, toast, poached Donegal pears €9

Crab cakes, apple & ale dip €15

Irish rock Oysters €15.50

Bere island scallops, pickled cauliflower, lentils & curry € 16

Mains

Atlantic Cod €19.50

Salt cod fritter, clam chowder & bacon

Baked Halibut €26

Brown butter, fresh horseradish, Atlantic shrimps, baby potatoes

Turbot €29.50

White onion & thyme risotto, poached Irish rock oysters, ox tail jus

Co. Fermanagh Duck breast €26

Foie gras, port reduction, roasted root vegetables

Venison Wellington € 32

Vegetarian Lasagna €18

Asparagus velouté, Desmond Irish cheese fondue

From the grill

10 oz. Rib eye €28

Porcini rubbed, triple cooked chips, wild rucola,
Shaved Ardsallagh goats' cheese

8 oz. fillet of beef €29.50

Sautéed wild mushrooms, boxty potatoes, béarnaise sauce

36 oz. Côte de boeuf (2 people) €25 per person

Triple cooked chips, grilled mushrooms, red wine sauce

10 oz. Irish rump of Lamb €24.50

Organic honey, lavender-glazed, bean ragu and red wine reduction

Roasted free range chicken (2 people) €18 per person

Mashed potatoes, gravy, spinach

Sides €4.5

Mashed potatoes, Tripled cooked chips, Roasted potatoes, Seasonal vegetables,
Creamed spinach, Braised balsamic shallots, Grilled mushrooms, Caesar salad