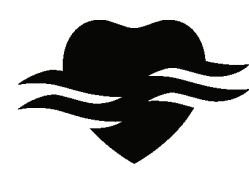


# Winter Menu



## Celtic Whiskey Bar & Larder

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### STARTERS

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CHICKEN LIVER PARFAIT ..... €9<sup>25</sup>  
Port, fig, homemade brioche

SPICED SQUASH SOUP ..... €9  
St Tola goats cheese tortellini

STEAMED GLENBEIGH MUSSELS..... €9/€17  
Nduja, sourdough

CURED SALMON ..... €11<sup>50</sup>  
Beetroot, citrus

OLD BAY CHICKEN WINGS..... €9  
Celery, blue cheese dip

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### TO SHARE

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ON THE WILD SIDE CHARCUTERIE..... €16<sup>50</sup>  
Pickles, olives, toasted sourdough

IRISH CHEESE BOARD ..... €12<sup>50</sup>  
Port jelly, homemade crackers

A BIT OF BOTH..... €22<sup>50</sup>

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### MAINS

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AGED COOLEA AGNOLOTTI ..... €16<sup>50</sup>  
Onion broth, celeriac

ROAST DUCK BREAST ..... €26<sup>50</sup>  
Turnip, bitter leaves, Madeira jus

PAN-FRIED HAKE..... €18<sup>50</sup>  
Salt baked celeriac, leek vinaigrette

CRONIN'S 8OZ FILLET OF BEEF ..... €29<sup>25</sup>  
Confit shallot, bone marrow, bearnaise  
sauce, triple cooked chips

CELTIC WHISKEY BAR SLIDERS..... €16<sup>50</sup>  
With brioche bun and chips. Choose from three:  
Pulled pork, with apple and BBQ sauce, Fried chicken  
with sriracha aioli OR Spiced chickpea with raita.

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### SIDES

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TRIPLE COOKED CHIPS ..... €3<sup>50</sup>

HONEY & LAVENDER ROOT VEG ..... €4<sup>50</sup>

MASH POTATO ..... €4<sup>50</sup>

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### DESSERTS

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NUTMEG CUSTARD TART ..... €8  
Clotted cream

EVES PUDDING ..... €8  
Creme anglaise

BAKED CAVANBERT ..... €9  
White wine, sourdough