

Spring Menu



Celtic Whiskey Bar & Larder

STARTERS

SOUP OF THE DAY &
HOMEMADE BROWN SODA BREAD €6⁵⁰

SMOKED HADDOCK, PRAWN
& SALMON CHOWDER..... €9

GLAZED DUCK LEG..... €11
Orange, kohlrabi, marjoram

DINGLE GIN CURED SALMON €9⁵⁰
Cucumber, pink grapefruit

STEAMED GLENBEIGH MUSSELS €9
With Nduja sausage, coriander oil

CONFIT LAMB BELLY €9⁵⁰
Shimeji mushrooms, celeriac, madeira jus

TO SHARE

IRISH CHARCUTERIE BOARD €16⁵⁰
With olives and pickles

IRISH CHEESE BOARD €16⁵⁰
With chutneys and fruit

A BIT OF BOTH €19⁵⁰

SIDES

CHIPS €3

SEASONAL TOSSED SALAD €3⁵⁰

TRUFFLE AND PARMESAN MASH..... €4⁵⁰

BROCCOLI AND SMOKED ALMONDS..... €4⁵⁰

ROAST AND GLAZED MUSHROOMS, CHIVE €4⁵⁰

MAINS

PAN ROASTED HAKE €19⁵⁰
Smoked hake brandade, capers, brown butter

FREE RANGE ORGANIC IRISH CHICKEN €20⁵⁰
Leek, chicken skin, potato mousseline, chicken butter sauce

ONION RISOTTO €16
Tarragon emulsion, dukkah

BREAST OF SKEAGHNORE DUCK €27⁵⁰
Plum, endive, spiced duck jus

36 DAY DRY AGED FILLET OF BEEF €29⁵⁰
Boulangere potato, bearnaise sauce and glazed pearl onions

CELTIC WHISKEY BAR SLIDERS €17⁵⁰
With brioche bun and chips. Choose from three:
Beef with smoked cheddar and bacon jam. Smoked
hake, chive and polenta or Chickpea with raita.

DESSERTS

64% CHOCOLATE GANACHE..... €8
Blood orange, mascarpone, hazelnut

GLAZED LEMON TART €7⁵⁰
Raspberries, raspberry sorbet

TONKA BEAN PANNA COTTA €8
Rhubarb