

STARTERS

Creamy French Onion Soup

Served with Gruyère Cheese Baguette (1a,1e,4,13)

Sweet'n'Sour Beetroot Salad

Goat Cheese, Chicory, Pomegranate Dressing, Pistachios (3f,4,13)

Crispy Calamari

Sambal & Lemon Aioli (1a,4,6,7,12,13)

Open Prawn Sandwich

Guinness Bread, White Wine Cream, Chili (1a,1d,4,5d,13)

MAINS

10oz Striploin Steak(10€ supplement)

Home Cut Fries, Baby Kale, Pepper Sauce (4,9,12,13)

Sea Bream" Schnitzel"

Sauce Gribiche, Warm Potato Salad (1a,4,7,8,10,12,13)

Supreme Of Chicken

Salt Baked Carrots, Sprouting Broccoli, Mash Potato, Jus (4,9,12,13)

Vegetarian "Garganelli" Pasta

Roast Peppers, Artichokes, Courgettes, Cherry Tomatoes, Parmesan Cheese (1a,4,7,9,13)

DESSERTS

Vanilla Burnt Basque Cheesecake

Blueberry Compote (1a,4,7)

Sticky Toffee Pudding

Roast Banana Ice Cream, Toffee Sauce (1a,4,7)

Chocolate And Orange Crunchy Bar

Mango Coulis, Coconut Sorbet, Pistachio Crumbs (1a,1e,4,7,13)

"Ballilisk Single Rose" Brie

Served with Relish, Grapes, Crackers (1a,3a,3b,3f,4,7, 13)

ALLERGEN KEY

1. Cereals Containing Gluten a)Wheat b)Spelt c)Khorasan d)Rye e)Barley f)Oats 2. Peanuts 3. Nuts: a)Almonds b)Hazelnuts c)Cashews d)Pecan Nut e)Brazil Nuts f)Pistachio g) Macadamia h)Walnut 4. Milk 5. Crustaceans: a)Crab Lobster c)Crayfish d)Shrimp 6. Molluscs 7. Eggs 8. Fish 9. Celery 10. Soy 11. Sesame Seeds 12. Mustard 13. SulphurDioxide & Sulphites 14. Lupin
All products are stored and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.

A min. of 1 main course is to be ordered per guest - A 12.5% Service Charge Will Be Added to Parties of 6 or More.

RYLEIGH'S

ROOFTOP GRILL