

STARTERS

Creamy French Onion Soup

Served with Gruyère Cheese Baguette (1a,4,9,12,13)

Baked Goat Cheese

Grapes, Fried Rocket, Pistachio (3f,4,13)

Tempura Enoki Mushrooms (V)

Basil Mayo, Green Pepper Salsa(1a,1e,3h,10,13)

Parmesan Chicken Caesar Salad

Gem, Anchovy, Dijon Crumb (1a,7,8,12,13)

MAINS

10oz Striploin Steak (€10 Supplement)

Rocket & Parmesan Salad, Pepper Sauce (4,9,13)

12oz Pork Chop

Black Pudding Champ, Black Kale, Apple Puree, Jus (4,9,12,13)

Supreme Of Chicken

Roast Carrot, Leek Cream Sauce, Mash, Pancetta Jus (4,9,13)

Sage Crust Hake

Cauliflower Puree, Brown Shrimp, Olive & Tomato, Confit Potatoes (1a,4,5d,8,13)

Roast Heirloom Carrots

Crispy Potatoes, Charred Salsa Verde, Hazelnut (13)

DESSERTS

Baked Vanilla Cheesecake

Blueberry Compote (1a,4,7,13)

Sticky Toffee Pudding

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

Lemon Tart

Raspberry Ice Cream (1a,4,7)

Crème Brûlée

Winter Berries (4,7)

Please Note : Set Menu is subject to availability.
A 12.5% Service Charge Will Be Added to Parties of 6 or More

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. Sulphur Dioxide & 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