

## STARTERS

### Creamy French Onion Soup

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

### Baked Goat Cheese

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

### Tempura Enoki Mushrooms (V)

Basil Mayo, Green Pepper Salsa(1a,3a,4,7,9,13)

### Parmesan Chicken Caesar Salad

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

## MAINS

### 8oz Striploin Steak (€10 Supplement)

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

### Lamb Ragu Orecchiette

Swiss Chard, Parmesan Cheese, Basil (1a,4,7,9,13)

### Half Roast Chicken

Root Vegetable, Mash, Pancetta Jus (4,9,12,13)

### Sage Crust Hake

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

### Roast Heirloom Carrots

Crispy Potatoes, Charred Salsa Verde, Hazelnut (1a,13)

## DESSERTS

### Baked Vanilla Cheesecake

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

### Sticky Toffee Pudding

Creme Anglaise, Roast Banana Ice Cream, Toffee Sauce (1a,4,7,13)

### Lemon Tart

Raspberry Ice Cream (1a,4,7,13)

### Creme Brulee

Winter Berries (1a,4,7)

#### 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**