

STARTER

Confit Duck Leg	€17
Spiced Cherry Sauce, Cabbage, Jalapeno & Herb slaw, Chardonnay Vinaigrette (12,13)	
Beef Carpaccio	€18.50
Fried Egg & Basil Mayo, Crispy Capers, Dressed Rocket, Parmesan (4,7,12,13)	
Flaggy Shore Oysters	€16
Bloody Mary Mignonette, Fresh Lemon (1e,6,8,9,13)	
Chilli & Garlic Prawns for Two	€23
Creamy Lobster Bisque, Baguette (1a,4,5b,5d,13)	
Yellowfin Tuna Tartare	€17
Sunflower seeds, Hummus, Lime, Chilli, Lotus Chips (8,10)	
Stracciatella Cheese	€15.50
Sweet & Sour Peaches, Chicory, Pistachios (3f,4,8,12,13)	
Wild Mushroom & Garden Pea Risotto	€14.50
Ceps Mascarpone, Pea Cress, Parmesan (4,13)	

MAINS

Corn Feed Chicken Supreme	€29
Broccoli & Pistachio Cream, Charred Asparagus, Baby Courgette, Potato Gratin, Burnt Lemon Jus (3f,4,9,13)	
Porcini Crust Salmon	€30
Roasted Shiitake, Tenderstem Broccoli, Miso-Mustard Emulsion (1a,4,7,8,10,12)	
Beef Ragu	€24
Paccheri Pasta, Sour Cream Foam, Pickled Shimeji, Dijon Crumb, Parmesan (1a,4,7,9,12,13)	
Roast Heirloom Carrots(Vegan)	€25
Fondant Potatoes, Chared Jalapeno Salsa, Hazelnut Crumbs (3b,13)	

SIDES

Fries	€5.50
Truffle & Parmesan Fries (4,7,12)	€6.50
Buttery Champ Mash (4)	€6
Cauliflower Gratin	€7.50
Bacon & Truffle Crust (1a,4,7,13)	
Spicy Corn Ribs	€8.50
Garlic Aioli, Parmesan (4,7,12,13)	
Roast Young Carrot & Broccoli	€8.50
Harissa & Honey Yogurt (4)	
Heirloom Tomato Salad	€8
Shaved Red Onion, Baby Basil, Cherry Vinaigrette (13)	
Bridor Sourdough	€6.50
Served with Irish Butter (1a,4)	

FROM THE GRILL

All of our Beef is
100% Irish

FOR TWO

(Include 2 Sauces & 2 Sides)

34oz/960g Tomahawk Rib Eye	€120
34oz/960g John Stone's T-Bone	€130

FOR ONE

(Served on its own)

14oz/400g Delmonico	€59
8oz/226g Centre Cut Fillet	€51
12oz/340g Striploin	€52
12oz/340g Andarl Farm Pork Chop	€30

STEAK TOPPERS

Fried Wild Mushrooms (4)	€8
Tobacco Onion (1a,4)	€9
Garlic Prawns (4,5d)	€12.50

SAUCES

Pepper Sauce (4,9,13)	€3
Roast Garlic & Gorgonzola Butter (4,13)	€3
Chimichurri (13)	€3

DESSERTS

Vanilla Burnt Basque Cheesecake	€11.95
Blueberry Compote (1a,4,7)	
Crème brûlée	€10.95
Fresh Seasonal Berries (4,7)	
Lemon Tart	€10.95
Raspberry Ice Cream (1a,4,7,10)	
Sticky Toffee Pudding	€11.95
Creme Anglaise, Roast Banana Ice Cream, Toffee Sauce (1a,4,7)	
Honey & Macadamia Sundae	€11.95
Honeycomb Ice Cream, Crushed Honeycomb, Salted Macadamia Nuts, Caramel Sauce (3e,4,7)	
Irish Cheese Board	€16.50
Grapes, Crackers, Mango Chutney, (1a,3a,3b,3f,4,13)	

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 e)Brasil Nuts f)Pistachio g) Macadamia / Queensland Nut h) Walnut 4. Milk 5. Crustaceans a)Crab b)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 *Unpasteurised

Customers: All products/dishes are stored, prepared 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. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries

Service Charge Of 12.5% For Parties Of 6 Or More. Minimum Of A Main Course Is Applied To All Diners.

RYLEIGH'S

