

STARTERS

Soup of The Day

Served with Bread and Irish Butter (1a,4)

Confit Duck Leg

Spiced Cherry Sauce, Cabbage, Jalapeno & Herb Slaw, Chardonnay Vinaigrette (12,13)

Garlic Prawns Toast

Buttered Brioche, Prawn Bisque, Chili, Dressed Rocket (1a,4,5b,5d,7,13)

Wild Mushroom & Garden Pea Risotto

Ceps Mascarpone, Pea Cress, Parmesan (4,13)

MAINS

10oz Striploin Steak (€10 Supplement)

Irish Leaves, Peppercorn Sauce, Fries (4,9,13)

Corn Feed Chicken Supreme

Broccoli & Pistachio Cream, Charred Asparagus, Baby Courgette, Potato Gratin, Burnt Lemon Jus (3f,4,9,13)

Porcini Crust Salmon

Roasted Shiitake, Tenderstem Broccoli, Miso-Mustard Emulsion (1a,4,7,8,10,12)

Beef Ragu

Paccheri Pasta, Sour Cream Foam, Pickled Shimeji, Dijon Crumb, Parmesan (1a,4,7,9,12,13)

Roast Heirloom Carrots(Vegan)

Fondant Potatoes, Chared Jalapeno Salsa, Hazelnut Crumbs (3b,13)

DESSERTS

Baked Vanilla Cheesecake

Blueberry Compote (1a,4,7,10)

Sticky Toffee Pudding

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

Lemon Tart

Raspberry Ice Cream (1a,4,7)

Chocolate Brownie

Salted Caramel Sauce, Vanilla Ice Cream (1a,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. 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