

STARTERS

Creamy French Onion Soup

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

Baked Goat Cheese

Grapes, Crispy Rocket, White Balsamic Cream, Pistachio (1a,3f,4,13)

Tempura Enoki Mushrooms (V)

Pickled Walnut Ketchup, Fermented Chilli Dip(1a,1e,3h,10,13)

Ryleigh's Chicken Caesar Salad

Marinated Chicken, Smoked Bacon Lardon, Shaved Parmesan, Herb Crouton, Crispy Anchovis(1a,4,7,8,12,13)

MAINS

Flat Iron Steak(10€ supplement)

Truffle Mash, Sprouting Broccoli, Pepper Sauce (4,9,12,13)

Sea Bream'Schnitzel"

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

Half RoastChicken

Heirloom Tomatos &RedOnion salad, Mash Potato Bake(4,13)

Roast HeritageCarrots(V)

Berlotti Beans Stew, Cavolo Nero, Pomegranate (9,13)

Baked Broccoli Mac'n'Cheese

Whipped Burrata, Basil Pesto (1a,4,7,12,13)

DESSERTS

Vanilla BurntBasqueCheesecake

Blueberry Compote (1a,4,7)

StickyToffee Pudding

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

ChocolateAndOrangeCrunchyBar

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

"BalliliskSingleRose"Brie

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

PLEASE NOTE: SET MENU IS AVAILABLE FOR GROUP BOOKINGS ONLY.

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