

STARTERS

Spiced Squash & Lentil Soup

Coconut Cream, Bridor Sourdough (1a,4)

Goat Cheese Beignets

Carrot Soubise, Roast Pear, Pecan Tuille, Bitter Leaves (1a,3d,13)

Beef Ragu Croquette

Green Peppercorn Mayo, Pickled Red Onion, Smoked Gubbeen (1a,4,7,12,13)

Crab Crostini

Rye Toast, Charred Jalapeno, Garlic-Miso Mayo, Avocado, Dill (1d,5a,7,12,13)

MAIN COURSE

10oz Striploin

Mash Potato, Charred Serrano Peppers, Garlic & Gorgonzola Butter (4,13)

Lamb Tomahawk

Gratin Potato, Chestnut Cream, Steamed Sprouts, Grain Mustard Sauce (4,12,13)

Chicken Supreme

Carrot Puree, Charred Snap Peas, Wild Mushroom, Fondant Potatoes, Burnt Citrus Jus (4,9,13)

Porcini Crust Salmon

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

Roast Spiced Cauliflower

Pomegranate, Spiced Squash, Pumpkin & Jalapeno Romesco, Black Cabbage (13)

DESSERT

Irish Cheese Plate

Irish Cheese Selection, Honeycomb, Grapes, Crackers (1a,3a,3b,3f,4,13)

Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream (1a,4,7,13)

Christmas Pudding

Crème anglaise, Clementines, Red Currant, Vanilla Ice Cream (1a,4,7,13)

Black Forest Sundae

Cherry Sauce, Dark Chocolate, Honeycomb (1a,4,7)

Baked Basque Cheesecake

Cranberry Marmalade, Gingerbread Crumbs (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.

Please note: The set menu is available for group bookings only!
A 12.5% Service Charge Will Be Added to Parties of 6 or More.

— RYLEIGH'S —

