



RYLEIGH'S

ROOFTOP GRILL

VALENTINE'S DAY MENU

75 per person

BREAD COURSE

Crispy chicken skin whipped butter and warm Irish sourdough ^{1A,4}

STARTERS

Pan fried duck liver

sweet and sour cherry chutney and a warm brioche ^{1A,4,7,13}

Flaggy shore Oysters

bloody mary mignonette ^{1E,6,8,9,13}

Crab toast

tangy avocado cream and fresh radishes ^{1A,5A,8,10,13}

Beef ragu croquette

dressed leaves, peppercorn mayo, smoked cheddar ^{1A,4,7,9,13}

Roast butternut squash tartare

avocado hummus, pumpkin seed and aged balsamic vinaigrette ^{10,11,13}

MAIN COURSE

10oz striploin or rib eye surf & turf

garlic and chilli prawns, creamy mash (10€ supp) ^{4,5A,5D,9,13}

Duck breast, leg croquette, confit leg

red cabbage, golden beetroot ketchup, fondant potato, rosemary duck jus ^{1A,4,7,9,13}

Lamb chops

gratin potato, mint sauce, red wine jus ^{4,9,13}

Grilled monkfish tail

chilli & tomato glaze, lemon & herb risotto ^{4,8,10,13}

Roast heirloom carrots

potato rosti, padron pepper jam, hazelnut tuille ^{3B,10,13}

DESSERT

Chocolate lava cake

strawberry coulis, fresh whipped cream ^{4,7}

Rhubarb Crème Brûlée

shortbread biscuits ^{4,7}

Basque cheesecake

blueberries ^{1A,4,7}

Selection of Irish cheeses

fresh honeycomb, grapes and crackers ^{1A,3A,3B,3F,4,1}

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. Sulphur Dioxide & 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 12.5% service charge will be added to parties of 6 or more.

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