

STARTERS

Roast Leek and White Onion Soup

Honey and Truffle Chantiny, Gruyere Toast (1a,4,9,13)

Burata Cheese

Fennel, Pomegranate Seeds, Blood Orange Salad, Candied Pecans (3d,4,12,13)

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

Flat Iron Steak (10€ supplement)

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

Bone Marrow Burger

Bacon, Cheddar, Caramelyed Onion, House Relish, Hand Cut Fries (1a,4,7,13)

Half Roast Chicken

Heirloom Tomatos & Red Onion Salad, Potato Gratin (4,13)

Grilled Artichoke (Vegan)

Polenta Crostini, Salsa Molcajete, Black Kale (13)

DESSERTS

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)

Black Forest Sundae

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

Baked Basque Cheesecake

Ruhbarb Ragu (1a,4,7)

A 12.5% Service Charge Will Be Added to Parties of 6 or More
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