

STARTER

Confit Duck Leg €18.00

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

Beef Carpaccio €19.00

Fried Egg & Basil Mayo, Crispy Capers, Dressed Rocket, Parmesan (4,7,12,13)

Crab Toast €17.00

Rye Sourdough, Avocado, Wasabi & Sesame Vinaigrette (1a,1d,5a,10,11,13)

Chilli & Garlic Prawns for Two €25.00

Creamy Lobster Bisque, Baguette (1a,4,5b,5d,13)

Yellowfin Tuna Tartare €18.00

Sunflower seeds, Hummus, Lime, Chilli, Lotus Chips (8,10)

Burata Cheese €14.00

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

Wild Mushroom & Garden Pea Risotto €14.50

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

MAINS

Honey Spiced Duck Breast €37.00

Cabbage & Confit Pulled Duck Leg, Baby Beets, Walnut Ketchup, Rosemary Jus (3h,4,9,13)

Sesame & Herbs Crusted Salmon €32.00

Purple Sprouting Broccoli, King Oyster Mushroom, Crispy Shallot, Citrus & Tahini Emulsion (1a,1d,5a,10,11,13)

Beef Ragu €26.00

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

Grilled Artichoke (Vegan) €25.00

Polenta Crostini, Salsa Molcajete, Black Kale (13)

SIDES

Fries €5.50

Truffle & Parmesan Fries (4,7,12) €6.50

Buttery Champ Mash (4) €6.00

Cauliflower Gratin €7.50

Bacon & Truffle Crust (1a,4,7,13)

Spicy Corn Ribs €8.50

Garlic Aioli, Parmesan (4,7,12,13)

Snap Peas, Cucumber & Jalapeno Salad €8.00

Watercress, Citrus Dressing, Crème Fraiche (4,12,13)

Tender Green Beans & Asparagus €8.00

Charred Tomato & Chipotle Salsa, Lime

Bridor Sourdough €6.50

Served with Irish Butter (1a,4)

FROM THE GRILL

All of our Beef is

100% Irish

FOR TWO

(Includes 2 Sauces & 2 Sides)

34oz/960g Tomahawk Rib Eye €125.00

34oz/960g T-Bone €130.00

FOR ONE

(Served on its own)

14oz/400g Delmonico €62.00

8oz/226g Centre Cut Fillet €55.00

12oz/340g Striploin €54.00

12oz/340g Andarl Farm Pork Chop €30.00

STEAK TOPPERS

Fried Wild Mushrooms (4) €8.00

Tobacco Onion (1a,4) €9.00

Garlic Prawns (4,5d) €12.50

SAUCES

Pepper Sauce (4,9,13) €3.00

Roast Garlic & Gorgonzola Butter (4,13) €3.00

Chimichurri (13) €3.00

DESSERTS

Baked Basque Cheesecake €12.00

Rhubarb Ragu (1a,4,7)

Crème brûlée €12.00

Fresh Seasonal Berries (4,7)

Sticky Toffee Pudding €13.00

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

Black Forest Sundae €12.00

Crushed Honeycomb, Cherry Sauce, Dark Chocolate (4,7)

Irish Cheese Board €16.50

Grapes, Crackers, Honeycomb

(1a,3a,3b,3f,4,13)

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 e) Brasil Nuts f) Pistachio g) Macadamia / Queensland Nut h) Walnut 4. Milk 5. Crustaceans a) Crab b) 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 *Unpasteurised

Customers: All products/dishes are stored, prepared 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 see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries

Service Charge Of 12.5% For Parties Of 6 Or More. Minimum Of A Main Course Is Applied To All Diners.

RYLEIGH'S

