

THE **MENU** RESTAURANT

STARTER

SOUP OF THE EVENING

served with homemade bread, Glenilen butter
(1A,4,9)
€9.50

WHIPPED GOAT'S CHEESE

fennel granola, beetroot
(1F,4)
€14.00

WARM HAM HOCK TERRINE

crispy egg, celeriac remoulade
(1A,4,7)
€14.00

KILMORE QUAY CRAB "WALDORF"

sourdough bread, pickled walnut
(1A,4,7,5F)
€15.00

TEMPURA PINK TAIL PRAWN

avocado purée, chilli jam, cucumber salad
(1A,4,5A)
€15.00

PRIOR TO ORDERING, PLEASE SHARE ANY ALLERGIES OR DIETARY RESTRICTIONS WITH
YOUR SERVER FOR A TAILORED DINING EXPERIENCE.

THE IVEAGH RESTAURANT

MAIN

10oz BLACK ANGUS SIRLOIN STEAK

pink peppercorn sauce, roast garlic butter
with one side of your choice

(1A,4,12,13)

€35.00

ROAST CHICKEN SUPREME

pressed thigh, new season asparagus,
Clonakilty black pudding

(1A,4)

€23.00

OVERNIGHT BRAISED BEEF CHEEK

heritage carrots, kale, braising juices

(4,13)

€23.00

SEARED MARKET FISH

Please ask your server for the details

butternut squash, crab bon bon, fennel, blood orange

(1A,4,7,8)

SEARED DUCK BREAST

salsify, spiced pear, duck leg pastilla, natural jus

(1A,4,7)

€30.00

HOME MADE POTATO GNOCCHI

spring vegetables, pumpkin, aged parmesan,
olive crumb

(1A,4,7)

€20.00

SIDES €5

TRIPLE COOKED CHIPS (13) STEAMED GREENS, CHILLI & GARLIC CHAMP MASH POTATO (4)

CRISPY BUTTERMILK SHOESTRING ONIONS (1A,4) SMOKED BACON MAC & CHEESE (1A,4)

THE IVEAGH RESTAURANT

DESSERT

€9.50

70% CHOCOLATE FONDANT

Please ask your server for the details
salted caramel ice cream, hazelnut
(1A,3B,4,7)

VANILLA CRÈME BRÛLÉE

pistachio biscotti
(1a,3F,4,7)

NEW SEASON RHUBARB

white chocolate Crèmeux,
homemade Camden honeycomb
(1A,4,7)

ICE CREAM & SORBET SELECTION

served with brandy snaps
(1A,4,7)