

THE RESTAURANT AT LISS ARD ESTATE

<i>Entrées & Vegetables</i>	€
Roasted Oyster, Chicken & Black Pudding Butter (7,14)	4
Hen of The Woods, White Soy, Potato (7)	12
Mussels, XO, Seaweed (2,7,14)	16
Whole Quail, Caramel, Furikake (8,11)	18
Mackerel Sashimi, Wild Garlic, Paperleaf (4)	18
Endive, Orange, Coolea (7,10)	12
Roasted Potatoe, Labneh, Chili (5,7,8)	12
Roasted Cauliflower, Espuma, Leek Ash (5,7)	14
Potato Rösti, Egg Butter, Jus (3,7)	14
<i>Mains</i>	
Market Fish, Dashi, Wild Garlic, Kombu (2,7,14)	35
Braised Beef Cheek, Maltose Glaze, Sunchoke, Chimichurri (7)	30
Skeaghanore Smoked Duck Breast, Celeriac, Pickled Shallot, Plum (7,9)	35
<i>Sweets</i>	
Coconut, Kaffir Lime Sorbet, Galangal, Meringue (3,11)	12
Apple Roti, Goats Milk Ice Cream, Caramel (1,3,7)	12
Crêpe Brûlée, Orange Caramel, Pastry Cream (1,3,7)	12

* Please inform your waiter if you have any dietary requirements or allergies. All our beef is 100% Irish. 15% service charge will be charged for tables of 6 or more.
Allergens: 1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soya 7-Milk/Dairy 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide/Sulphites
13-Lupin 14-Mollusc

02/03/25