

THE RESTAURANT AT LISS ARD ESTATE

CHARCOAL COOKED RATATOUILLE,
ZUCCHINI FROM OUR GARDEN, MARINATED PEPPERS 14€

HEIRLOOM TOMATO SALAD,
NASTURTIUM PESTO, GREENS (7) 12€

GRILLED CABBAGE, CHILI CRISP VINAIGRETTE,
GUBBEEN CHEESE AND POTATO ESPUMA (7) 16€

LOCAL BUFFALO MILK MOZZARELLA,
RYE FLATBREAD, OUR TOMATOES (1,7) 14€

GRILLED SALMON,
SWISS CHARD, DILL YOGURT (4,7) 18€

NEW POTATO PAVÉ,
LOCAL SEAWEEDS, OUR FRENCH BEANS (7) 15€

SALT-BAKED ONION FROM THE GARDEN,
OXTAIL BROTH, REDUCED WHEY, LEEKS, OXTAIL & CHEESE BUN (1, 3,7) 14€

SKEAGHANORE DUCK,
WILD BLACKBERRIES, BEET GREENS, RED ONIONS (1,3,7) 18€

FORAGED CHAMOMILE BRAISED BEEF CHEEKS,
CAMELIZED ONION, YOUNG CARROTS (7) 18€

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STICKY MARIGOLD PUDDING,
MARIGOLD ICE CREAM, TREACLE CARAMEL (1,3,7) 10€

FORAGED ELDERFLOWER BAKED ALASKA,
CITRUS CURD, ITALIAN MERINGUE (1,3) 10€

MURPHY'S CHOCOLATE MOUSSE,
DARK CHOCOLATE CRUMB (1,3,7) 10€

Please inform your waiter if you have any dietary requirements or allergies. All our beef is 100% Irish. 10% 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-Mollusk

