

# Zew

R E S T A U R A N T

## Starters

<b>CONFIT PORK BELLY</b> (FH, SY, WH, SE, EG, MD, CY) Apple & Ginger, Bok Choi, Sesame, Miso Emulsion	€12.50
<b>POACHED LANGOUSTINE</b> (CS, SP, TN) Gin Compressed Watermelon, Wasabi Avocado Puree, Shellfish Oil *€6 Supplement	€16.00
<b>CITRUS CURED AND SMOKED IRISH SALMON</b> (WH, FH, SE) Beech Mushroom, Kalamata Olive Crumb, Beetroot	€13.00
<b>MARINATED HEIRLOOM TOMATOES</b> (WH, SP) <span style="color: orange;">●</span> Consommé, Basil Granita, Black Olive	€10.50

## Mains

<b>LAMB RUMP</b> (MK, EG, WH, CY, SP) Pumpkin Seed Dukka, Ricotta & Sheep Cheese Dumpling, French Beans, Gremolata, Light Lamb Jus	€38.00
<b>FILLET OF BEEF</b> (SP, MD, MK) Pickled Onion, Asparagus, Girolles, Blue Cheese Butter *€12 Supplement	€42.00
<b>FRESH ATLANTIC TURBOT</b> (FH, MS, CS, CY, SP, MD, MK) Courgette Fresh Summer Peas, Courgette & Basil Purée, Sauce Bouillabaisse	€36.00
<b>HALIBUT</b> (FH, MS, CS, CY, SP, MD, MK) Rainbow Chard, Grapes, Poached Mussels, Shellfish, Dill Sauce	€34.00
<b>CAULIFLOWER</b> (TN, SY, SP) <span style="color: orange;">●</span> Ras el hanout, Poached Figs, Pickled Wakame, Hazelnut	€27.50

## Dessert

<b>ORANGE CRÈME BRULEE</b> (MK, EG, WH) Vanilla Mascarpone Cream, Pistachio Biscotti, Orange Fluid Gel	€12.00
<b>RHUBARB PANNA COTTA</b> (MK, EG, WH, SP) Poached Rhubarb, Sauce Anglaise, Raspberry & Rhubarb Purée, Meringue Shards	€12.00
<b>DARK CHOCOLATE SALTED CARAMEL MOUSSE</b> (MK, SY, SP) Chocolate Crème, Caramel Crumble, Chocolate Sorbet	€12.00
<b>DECONSTRUCTED PASSIONFRUIT MERINGUE PIE</b> (MK, EG, SP, WH) Passionfruit Curd, Shortbread Soil, Toasted Meringue, Mango Sorbet	€12.00
<b>SELECTION OF IRISH ARTISAN CHEESE</b> (MK, CY, TN) Crackers, Homemade Chutney	€14.00



Please note this menu is subject to change daily based on market availability.  
\*Supplement price applicable to guests staying on dinner inclusive packages.