

Yew RESTAURANT

Starters

Wild Garlic Soup (MK/CY) CHIVE CREAM	9.50€
House Cured Salmon Gravlax (TN/MK/FH/MD/SP) WASABI CREAM, PICKLED CUCUMBER, ALMONDS	13.50€
Seared Fillet of Irish Beef Carpaccio (MK/SP) SZECHUAN PEPPER, WATERCRESS, PARMESAN, CRISPY CAPER	12.50€
Garlic Butter Tossed Tiger Prawns (WH/MK/CS/MD/SP) ROAST RED PEPPERS AND NDUJA PURÉE, SPINACH, CIABATTA BREAD	13.50€
Pan Fried Scallops (WH/LP/MK/MS/CY/MD/SP) LENTIL AND BLACK PUDDING RAGOUT, BEURRE ROUGE	17.00€
Ham Hock Terrine (TN/CY/MD/SP) TOMATO CHUTNEY, PISTACHIO, MUSTARD VINAIGRETTE	12.00€

Mains

Beef Fillet (MK/CY/SP) CELERIAC, ROUND SHALLOT, BABY CARROT, MADEIRA JUS	44.00€
Halibut (MK/FH/MS/SP) MUSSEL RISOTTO, TENDERSTEM BROCCOLI, BEURRE BLANC	34.00€
Chicken Supreme (MK/SP) WILD MUSHROOMS, SMOKED BACON, CHICKEN SAUCE	28.00€
Black Sole (Served on the bone) (MK/FH/MD/SP) SHITAKE MUSHROOM, IRISH SEAWEED, CAPER BUTTER	49.50€
Barbary Duck Breast (MK/SP) PURPLE ENDIVE, ORANGE REDUCTION	30.00€
Italian Sausage Ravioli (WH/LP/EG/MK/MD/SP) PARMESAN SHAVINGS, TRUFFLE, WHITE WINE CREAM SAUCE	28.00€

All dishes are served with their own type of Potato and the Vegetable of The Day

Desserts

Hazelnut Bavaois Cream (TN/EG/WH/SY/MK/LP/SP) CHOCOLATE SPONGE, CRUSHED HAZELNUTS	12.00€
White Chocolate & Passion Fruit Cheesecake (WH/EG/MK/SY/SP) SALSA, MANGO GEL, MERINGUE CRISPS	12.00€
Spiced Panna Cotta (WH/EG/MK/SY/SP) POACHED PEAR, PEAR PURÉE, GRANOLA CRUMB	12.00€
Selection of Irish Farmhouse Cheeses (PN/TN/SE/WH/LP/EG/MK/SP/SY/CY) SERVED WITH CRACKERS AND RELISH	18.00€

ALLERGENS

PN - Peanuts, TN - Tree Nuts, SE - Sesame, WH - Wheat, LP - Lupin, EG - Egg, MK - Milk, SY - Soya, FH - Fish, MS - Mollusks, CS - Crustaceans, CY - Celery, MD - Mustard, SP - Sulphite