

Yew

R E S T A U R A N T

Starters

Roasted Butternut Squash and Apple Soup (MK/SP)	11.00€
Cinnamon Cream, Watercress Oil	
Red Wine Braised Beef Short Rib (MK/CY/MD/SP)	14.00€
Parsnip, Red Onion, Horseradish Jus	
Irish Smoked Salmon Tartare (MK/SP/FH/MD)	14.00€
Dill Crème Fraiche, Capers, Cucumber	
Pan Fried Scallops (MK/TN/MS/SP)	18.00€
Radish, Watercress, Pomegranate and Pine Nut Salsa	
Baked Tofu (Vegan) (SY/MD/SP)	12.00€
Daikon, Beech Mushroom, Sweet and Chili Sauce	

Mains

Beef Fillet (MK/TN/SP)	44.00€
Celeriac, Fine Beans, Almonds, Red Port Jus	
Halibut and Cockles (MK/FH/MS/MD/SP)	35.00€
Serrano Ham, Leek, Potato, Beurre Blanc	
Chicken Supreme (MK/CY/MD/SP)	29.50€
Gubbeen Chorizo, White Beans, Carrot, Chicken Sauce	
Black Sole (Served on the bone) (MK/FH/SE/SP)	49.50€
Golden Raisin, Irish Seaweed, Lemon, Parsley, Burnt Butter	
Parsnip Steak (Vegan) (TN/WH/LP/SY/CY/SP)	28.00€
Pearl Barley, Hazelnut, Figs, Blackberry Jus	

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

Desserts

Black Forest Mousse (WH/LP/EG/MK/SY/SP)	13.00€
Cherry Curd, 70% Chocolate, Blackberry, Tuile	
Pear and Lavender Galette (WH/LP/EG/MK/SY/SP)	13.00€
White Chocolate Ganache, Maple Syrup, Oat	
Pistachio Parfait (TN/EG/MK/SY/SP)	13.50€
Lemon, Raspberry Bavoiur, Pistachio Marshmallow	
Almond Kulfi (Vegan) (TN/WH/LP/MK/SY/SP)	13.00€
Candied Orange Zest, Almond Crème Fraiche	
Selection of Irish Cheeses (TN/WH/LP/EG/MK/SY/SP)	18.00€
Crackers, Grapes, Fig, Celery, Walnuts	

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 – Sulphites