

A dense, dark green background featuring various tropical plants, including large banana leaves and clusters of small white flowers.

Eden

BISTRO • BAR

Eden

BISTRO • BAR

STARTERS

Lyrath Estate Wild Garlic Soup

Smoked Gubeen Cheese Cream, Sourdough Crouton ^{1A, 7, 9}
€13.00

Eden Chowder

Cod, Smoked Haddock, Salmon, Halibut, Creamy White Wine Sauce,
Root Vegetables ^{4, 7, 9, 12}
€14.00

Spicy Buffalo Chicken Wings

Crisp Celery, Sesame Seeds, Blue Cheese Mayonnaise ^{3, 7, 9, 12}
€14.00

Kildare Lamb Shoulder Croquettes

Mint & Cucumber Raita, Pickled Fennel Salad ^{1A, 3, 7, 12}
€16.00

Kenmare Bay Chilli & Garlic Prawns

Chilli Hummus, Crusty Garlic Bread, Tomato Salsa ^{1A, 2, 12}
€17.00

Wild Mushroom & Smoked Bacon Bruschetta

Confit Garlic Puree, Rocket Salad ^{1A, 7, 12}
(Vegetarian option on request)
€15.00

Ballykeefe Gin Compressed Watermelon & Feta Cheese

Macerated Lyrath Strawberries, Black Olive, Sesame Seeds &
Seasonal Leaves ^{7, 12}
€15.00

MAIN COURSE

8oz Irish Ribeye Beef Burger

Streaky Bacon, Smoked Applewood Cheese, Beef Tomato, Rocket,
Burger Sauce, Sesame Seed Bun ^{1A, 3, 7, 12}
€30.00

Kenmare Bay Chilli & Garlic Prawns

Chilli Hummus, Crusty Garlic Bread, Tomato Salsa ^{1A, 2, 12}
€32.00

Tempura Of Galway Seabass

Garden Pea Puree, Tartare Sauce ^{1A, 3, 7, 12}
€30.00

Slow Roasted Duck

Star Anise & Orange Reduction, Sweet Potato Fondant ^{7, 10, 12}
€34.00

Pan Seared Atlantic Halibut

Creamed Potatoes, Mussel & Vermouth Beurre Blanc ^{4, 7, 9, 12, 14}
€34.00

Prawn & Mussel Linguine

Spiced Tomato Sauce, Cherry Tomatoes, Garlic Bread, Rocket &
Parmesan Salad ^{1A, 2, 3, 7, 12, 14}
€30.00

10oz Irish Overnight Braised Feather Blade Of Beef

Wild Mushrooms, Baby Leek, Pomme Puree, Pearl Onion & Smoked
Bacon Jus ^{7, 12}
€38.00

Abi's Madras Vegetable Curry

Basmati Rice, Mango Chutney, Crispy Onions, Poppadom ^{1A, 11, 12, 13}
€28.00

Add chicken €5.00 Add prawns €6.00

All main courses are served with a choice of one side

SIDES

Parmesan & Truffle Fries ^{1A, 7, 12} €8

Pomme Puree ⁷ €6.50

Roasted Root Vegetables ⁷ €6.50

Crispy Potato Cubes, Garlic Mayo ^{1A, 3, 12} €6.50

Lyrath Garden Salad ¹² €6.50

Tender Stem Broccoli ⁷ €6.50

DESSERTS

Lyrath Rhubarb, Strawberries, Cinnamon & Oat Crumble

White Chocolate Mousse, Strawberry Sorbet ^{10, 3, 7, 12, 13}
€13.00

Vanilla Crème Brulee

Fresh Berries, Raspberry Pate De Fruits, Crème Patisserie,
Shortbread Biscuit ^{1A, 3, 7, 12, 13}
€13.00

Dark Chocolate Bavarois

Lychee Jelly, Chocolate Sponge, Gingerbread Ice Cream ^{3, 7, 12}
€14.00

Eton Mess

Fresh Strawberries, Meringue, Cream ^{3, 7, 12}
€12.00

Lemon Tartlet

Fresh Raspberries, Raspberry Sorbet, Candied Pistachios ^{3, 7, 8G, 12}
€13.00

Lyrath Cheeseboard

Cashel Blue, Cooleeny Brie, Hegartys Cheddar, Durrus, Artisan
Crackers, Grapes, Fig Chutney, Quince Jelly, Walnuts ^{1A, 7, 8C, 12}
€18.00

1 = Gluten (A - Wheat, B - Rye, C - Barley, D - Oats) | 2 = Crustaceans | 3 = Eggs | 4 = Fish |
5 = Peanuts | 6 = Soybeans | 7 = Milk | 8 = Nuts (A - Almonds, B - Hazelnuts, C - Walnuts, D -
Cashews, E - Pecans, F - Brazil, G - Pistachio, H - Macadamia/Queensland, I - Chestnut |
9 = Celery | 10 = Mustard | 11 = Sesame seeds | 12 = Sulphites | 13 = Lupin | 14 = Molluscs
Please let your server know if you have an allergy to any food, even if it is
not contained in the dish.