

The background of the entire image is a dense, monochromatic pattern of tropical foliage. It features large, elongated leaves with prominent veins, interspersed with clusters of small, light-colored flowers. The overall color palette is a range of dark greens, from deep forest green to almost black tones, creating a rich, textured effect.

Eden
BISTRO • BAR

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STARTERS

Roasted Crown Prince Pumpkin Velouté

Spiced Crème Fraîche, Toasted Pumpkin Seeds ^{7,9}
€13.00 - *Vegan on request*

Wild Mushroom & Truffle Tartlet

Caramelised Shallots, Gruyère Cheese, Pedro Ximénez Gel ^{1A, 7, 12}
€15.00 - *Vegan on request*

St Tola's Goats Cheese Parfait

Roasted Beetroot, Pickled Walnuts, Red Chicory ^{7, 8C, 12}
€16.00

Braised Andarl Farm Pork

Kelly's Black Pudding, Celeriac, Apple, Kohlrabi, Port Jus ^{1A, 7, 12}
€18.00

Sundried Tomato & Roast Pepper Arancini

Smoked Aubergine Purée, Pickled Shallot, Parmesan ^{7, 9, 12}
€17.00 - *Vegan on request*

Kenmare Bay Chilli & Garlic Prawns

Chilli Hummus, Garlic Bread, Tomato Salsa ^{1A, 2, 7, 12}
€18.00

Eden Chowder

Cod, Salmon, Halibut, Smoked Haddock, Creamy White Wine Sauce,
Root Vegetables ^{4, 7, 9, 12}
€15.00

Dexter Beef Carpaccio

Mustard Emulsion, Gherkins, Shallot, Crispy Onions,
Balsamic Glaze ^{1A, 3, 10, 12}
€18.00

Buffalo Chicken Wings

Crisp Celery, Blue Cheese Mayonnaise, Hot Sauce ^{3, 7, 9, 10, 12}
€15.00

MAIN COURSE

8oz 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, Garlic Bread, Tomato Salsa ^{1A, 2, 7, 12}
€36.00

Slow-Roasted Duck

Sweet Potato, Pak Choi, Star Anise & Orange Glaze ^{7, 12}
€36.00

Atlantic Halibut

Dillisk Potato Purée, Sautéed Spinach, Clams, Samphire,
White Wine Sauce ^{4, 7, 12, 14}
€39.00

Butternut Squash Ravioli

Wilted Seasonal Greens, Tomato & Red Chilli Arrabbiata Sauce,
Pecorino. ^{1A, 3, 7, 12}
€30.00 - *Vegan pasta available on request*

Roasted Glin Valley Spatchcock Chicken

Buttered Leeks, Grolle Mushrooms, Fondant Potato, Chicken Jus ^{7, 12}
€36.00

10oz Overnight Braised Irish Feather Blade of Beef

Potato Purée, Baby Carrots, Tenderstem Broccoli, Red Wine Jus ^{7, 12}
€40.00

Wild Irish Venison Loin

Shoulder Boudin, Roasted Beetroot, Pickled Blackberries,
Black Kale, Game Jus ^{1A, 3, 7, 12}
€40.00

Sundried Tomato & Roast Pepper Arancini

Smoked Aubergine Purée, Pickled Shallot, Parmesan ^{7, 9, 12}
€28.00 - *Vegan on request*

All main courses are served with a choice of one side

SIDES

Skinny Fries ^{1A} €7.00

Truffle & Parmesan Fries ^{1A, 7, 12} €8.00

Garden Salad ¹² €7.00

Potato Cubes & Garlic Mayo ^{1A, 3, 12} €7.50

Honey Roasted Root Vegetables ⁷ €7.00

Tenderstem Broccoli ⁷ €7.00

Potato Purée ⁷ €7.00

DESSERTS

Bramley Apple & White Chocolate Cheesecake

Apple Sorbet, White Chocolate Crème Anglaise ^{1A, 3, 7, 8A, 12}
€14.00

Brown Butter Frangipane Tart

Caramelised Banana, Pecan Nuts, Cinnamon Mascarpone Cream ^{1A, 3, 7, 8E, 12}
€14.00

Blackberry Mousse

70% Chocolate Sponge, Candied Pistachio,
Pistachio Ice Cream ^{1A, 3, 7, 8G, 12}
€15.00

Chocolate & Orange Bavaois

Cointreau Curd, Gingerbread Ice Cream, Honeycomb ^{1A, 3, 7, 12}
€15.00

Bailey's Crème Brûlée

Baileys Créméux, Shortbread Biscuit, Seasonal Berries ^{1A, 3, 7, 12}
€14.00

Lyrath Cheeseboard

Cashel Blue, Cooleeny Brie, Hegarty's Cheddar, Durrus,
Artisan Crackers, Grapes, Apple & Plum Chutney,
Quince Membrillo, 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.