

The background of the entire page is a dense, dark green monochromatic photograph of tropical plants. Large, broad leaves with prominent veins are the primary focus, with some smaller, more delicate leaves and clusters of small, light-colored flowers interspersed throughout. The lighting is soft, creating subtle gradients of green and highlighting the textures of the leaves.

# Eden

BISTRO • BAR

# Eden

BISTRO • BAR

## STARTERS

### Spiced Sweet Potato & Coconut Soup

Curry Oil, Sweet Potato Crisps<sup>9</sup>  
€13.00 - Vegan

### Eden Chowder

Cod, Salmon, Halibut, Smoked Haddock,  
Creamy White Wine Sauce, Root Vegetables<sup>4,7,9,12</sup>  
€15.00

### Smoked Goatsbridge Trout

Pickled Cucumber, Fennel, Radish, Lemon Crème Fraiche,  
Focaccia Crisp<sup>1A,4,7,12</sup>  
€18.00

### Heirloom Tomato & Burrata Salad

Aged balsamic vinegar, Chargrilled Courgette, Black Olives,  
Confit Garlic, Toasted Sourdough<sup>1A,7,12</sup>  
€16.00 - Vegan on request

### Kenmare Bay Chilli & Garlic Prawns

Chilli Hummus, Garlic Bread, Tomato Salsa<sup>1A,2,4,7,11,12</sup>  
€18.00

### Buffalo Chicken Wings

Crisp Celery, Blue Cheese Mayonnaise, Hot Sauce<sup>3,7,9,12</sup>  
€15.00

### BBQ Andarl Farm Pulled Pork Croquettes

Jalapeño & Red Pepper Relish, Ruby Slaw<sup>1A,3,7,12</sup>  
€16.00

### Vegetable Gyoza

Dark Soy Sauce, Pickled Ginger, Seasonal Leaves<sup>1A,6,11,12</sup>  
€16.00 - Vegan

### Sundried Tomato & Roast Pepper Arancini

Smoked Aubergine Purée, Pickled Shallot, Parmesan<sup>7,9,12</sup>  
€15.00 - Vegan on request

### Dexter Beef Tataki

Smoked Egg Yolk, Pickled Mustard Seeds,  
Toasted Sesame Dressing<sup>1A,3,6,10,11,12</sup>  
€18.00

## MAIN COURSE

### 8oz Ribeye Beef Burger

Streaky Bacon, Smoked Applewood Cheese, Beef Tomato, Rocket,  
Burger Sauce, Sesame Seed Bun, Chunky Chips<sup>1A,3,7,11,12</sup>  
€30.00

### Confit Duck

Sweet Potato, Pak Choi, Star Anise & Orange Glaze<sup>12</sup>  
€36.00

### Roasted Glin Valley Half Chicken

Sweetcorn Salsa, Charred Tender Stem Broccoli, Fondant Potato,  
Chicken Jus<sup>7,12</sup>  
€32.00

### Rigatoni Pasta

Wilted Spinach, Sundried Tomatoes, Romesco Sauce, Pecorino<sup>1A,3,7,8A,12</sup>  
€30.00

### Atlantic Halibut

Potato Purée, Braised Fennel, Baby Leek, Cockle Beurre Blanc<sup>4,7,9,12,14</sup>  
€36.00

### 12oz Andarl Farm Pork Chop

Burnt Apple Purée, Creamy Mashed Potato, Savoy Cabbage,  
Wild Mushroom & Mustard Sauce<sup>7,10,12</sup>  
€36.00

### 10oz Overnight Braised Irish Feather Blade of Beef

Potato Purée, Baby Carrots, Tender Stem Broccoli, Red Wine Jus<sup>7,9,12</sup>  
€38.00

### 8oz Rump of Irish Dexter Beef

Château Potato, Caramelised Shallot Purée, Baby Leek,  
Peppered Turnip, Port Jus<sup>7,9,12</sup>  
€42.00

### Kenmare Bay Chilli & Garlic Prawns

Chilli Hummus, Garlic Bread, Tomato Salsa<sup>1A,2,4,7,11,12</sup>  
€36.00

### Cauliflower Risotto

Roasted Cauliflower Florets, Toasted Almonds, Parmesan<sup>7,8A,9,12</sup>  
€30.00

## SIDES

Skinny Fries<sup>1A</sup> €7.00

Truffle & Parmesan Fries<sup>1A,7,12</sup> €8.00

Lyrath Garden Salad<sup>12</sup> €7.00

Crispy Potato Cubes & Garlic Mayo<sup>1A,3,12</sup> €7.50

Honey Glazed Carrots & Parsnips<sup>7</sup> €7.00

Pan Roasted Tenderstem Broccoli, Hazelnut Dressing<sup>7,8B</sup> €7.00

Potato Purée, Crispy Onions<sup>1A,7</sup> €7.00

Spiced Sweet Potato Wedges<sup>7</sup> €7.00

Crushed New Potatoes, Spring Onion<sup>7</sup> €7.00

Chargrilled Asparagus, Feta Cheese & Balsamic<sup>7,12</sup> €8.00

## DESSERTS

### Hazelnut Choux Bun

Chocolate Ganache, Cocoa Nib Tuile, Hazelnut Ice Cream<sup>1A,3,7,8B,12,13</sup>  
€16.00

### Bramley Apple Cheesecake

Shortbread Crumb, Crème Anglaise, Apple Sorbet<sup>1A,10,3,7,8A,12,13</sup>  
€16.00

### Mango & Passionfruit Pavlova

White Chocolate Ganache, Pistachio, Coconut Sorbet<sup>3,7,8G,12</sup>  
€16.00

### Strawberry Panna Cotta

Lyrath Garden Rhubarb, Meringue Teardrops, Honeycomb<sup>3,7,12</sup>  
€15.00

### Cointreau Crème Brûlée

Buttery Shortbread Biscuit, Candied Orange<sup>1A,3,7,12,8A</sup>  
€15.00

### Lyrath Cheeseboard

Cashel Blue, Cooleeny Brie, Hegarty's Cheddar, Durrus, Artisan Crackers,  
Grapes, Apple & Plum Chutney, Quince Membrillo, Walnuts<sup>1A,7,8C,12</sup>  
€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.