

Cedar Brasserie Lunch Menu

(Available 12.00 - 16.00 daily)

TO START

CRISPY CHICKEN WINGS	8.95
<i>Choose your sauce; BBQ, Spicy or Chili Maple Sauce, served with a Blue Cheese Dip [1a,3,6]</i>	
HOMEMADE SOUP OF THE DAY	5.95
<i>Served with Dina's freshly baked brown bread & country butter [1a,7,9]</i>	
SEAFOOD CHOWDER	8.50
<i>A mix of Smoked & Fresh Fish, infused with Dill & White Wine Cream, served with Brown Soda Bread [1a,2,4,7,9,10,12]</i>	

SANDWICH CORNER

TUNA & SWEETCORN MELT	6.95
<i>Homemade brown soda bread, glazed mature cheddar, mixed leaf salad [1a,4,7,10]</i>	
GOATS CHEESE CROSTINI	7.95
<i>Toasted sourdough, sundried tomato, tapenade baby leaf salad & split balsamic reduction [1a,6,7,10,12]</i>	
SMOKED SALMON BAGEL	7.95
<i>Cream cheese & dressed baby leaf salad [1a,3,7,10]</i>	
CREATE YOUR OWN TOASTED SANDWICH	5.95
<i>Choose 3: Chicken, ham, tuna, cheese, lettuce, onion, tomato, peppers [choice dependent]</i>	

FROM THE GARDEN

FIVE MILE TOWN GOAT'S CHEESE	8.50 / 14.95
<i>Beetroot emulsion, crushed walnuts, balsamic reduction [1a,7,10,12]</i>	
CLASSIC CHICKEN CAESAR SALAD	8.50 / 14.95
<i>Herb Croutons, Shaved Parmesan, Bacon Lardons, and Grilled Spicy Chicken topped with Caesar Dressing [1.1,2,9]</i>	
SPICED BUTTERMILK CHICKEN SALAD	8.50 / 14.95
<i>Seasonal leaves, cherry tomato, roasted peppers, ranch dressing [1a,3,6,10]</i>	
WARM BLACK PUDDING AND CHORIZO SALAD	8.50 / 14.95
<i>seasonal leaves, honey & mustard dressing [1a,1c,6,7,9,10,12]</i>	

TO FOLLOW

THE BIG TRIPLE DECKER CLUB SANDWICH <i>Grilled bacon, chicken, lettuce, tomato, egg, served with salad and fries [1a,3,6,7,10]</i>	13.95
CHEFS THAI GREEN CURRY <i>Saffron rice & crisp poppadum [1a,3,6,7,12]</i>	VEGETARIAN 15.95 ADD CHICKEN 17.95
CRISPY BUTTERMILK CHICKEN BURGER <i>Smoked onion jam Brioche bun, ranch dressing [1a,3,6,7,10]</i>	16.95
BEER BATTERED MARKET FISH & CHIPS <i>Tartar sauce, mint crushed peas, lemon wedge [1a,4,5,6,9]</i>	17.95
BOURBON BBQ PULLED PORK BAP <i>Asian slaw, chunky chips (1a,1c,3,6,7,8,10)</i>	16.95
WILD MUSHROOM, SPINACH & CHERRY TOMATO RAVIOLI <i>Hazelnut dust, parmesan shavings [1a,3,7,8,9,12]</i>	16.95
IRISH ANGUS BEEF BURGER <i>Melted mature cheddar, toasted brioche bap, triple cooked chips [1a,3,6,7,10]</i>	16.95
CHEF'S TRADITIONAL ROAST OF THE DAY <i>Champ mashed potato, seasonal vegetables, homemade gravy [1a,6,7,9,12]</i>	14.95
AUTHENTIC PASTA CARBONARA <i>Smoked pancetta & mushroom sound in white wine & garlic cream, garlic bread [1a,3,7,9,12]</i>	16.95

SIDES

CHUNKY CHIPS [1a,6]	3.95
SELECTION OF SEASONAL VEGETABLES [2]	3.95
BEER BATTERED ONION RINGS [1a,6,12,13]	3.95
CHAMP MASHED POTATOES [2]	3.95
HOUSE SIDE SALAD [6,10]	3.95
CHEESE GARLIC BREAD [1a,7]	3.95

TO FINISH

POTTED APPLE & BERRY CRUMBLE <i>Vanilla Bean Ice-Cream, Real Custard [1a,3,7]</i>	7.50
BAILEYS & MALTESER CHEESECAKE <i>Wild Berry Compote & Chantilly Cream [1a,3,7,8]</i>	7.50
FRESH FRUIT PAVLOVA <i>Vanilla ice-cream, summer fruits [3,7]</i>	7.50
PASSIONFRUIT PANNA COTTA <i>Orange crisp [7]</i>	7.50
RICH CHOCOLATE BROWNIE <i>Belgian chocolate sauce, vanilla ice-cream [1,7,8]</i>	7.50

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.