

Cedar Brasserie Lunch Menu

(Available 12.00 - 16.00 daily)

TO START

CRISPY CHICKEN WINGS <i>Choose your sauce; BBQ, Spicy or Chili Maple Sauce, served with a Blue Cheese Dip [1a,3,6]</i>	8.95
HOMEMADE SOUP OF THE DAY <i>Served with Dina's freshly baked brown bread & country butter [1a,7,9]</i>	5.95
SEAFOOD CHOWDER <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>	8.50
GOLDEN FRIED BRIE FRITTERS <i>Cranberry & port compote, red onion jam, petit salad [1a,3,6,7,10]</i>	8.95

SANDWICH CORNER

TUNA & SWEETCORN MELT <i>Homemade brown soda bread, glazed mature cheddar, mixed leaf salad [1a,4,7,10]</i>	6.95
GOATS CHEESE CROSTINI <i>Toasted sourdough, sundried tomato, tapenade baby leaf salad & split balsamic reduction [1a,6,7,10,12]</i>	8.95
SMOKED SALMON BAGEL <i>Cream cheese & dressed baby leaf salad [1a,3,7,10]</i>	7.95
CREATE YOUR OWN TOASTED SANDWICH <i>Choose 3: Chicken, ham, tuna, cheese, lettuce, onion, tomato, peppers [choice dependent]</i>	5.95
THE BIG TRIPLE DECKER CLUB SANDWICH <i>Grilled bacon, chicken, lettuce, tomato, egg, petit salad [1a,3,6,7,10]</i>	9.25
BRIE, RED PEPPER & BASIL PESTO PANINI <i>Rich brie, roasted red pepper, homemade pesto, petit salad [1a,6,7,8,10,12]</i>	9.25

FROM THE GARDEN

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

TO FOLLOW

CHEFS THAI CHICKEN & COCONUT CURRY	VEGETARIAN 15.95 ADD CHICKEN 17.95
<i>Bell pepper, scented rice, coriander, grilled naan [1a,4,6,7,9]</i>	
BEER BATTERED MARKET FISH & CHIPS	17.95
<i>Tartar sauce, mint crushed peas, lemon wedge [1a,4,5,6,9]</i>	
WILD MUSHROOM, SPINACH & CHERRY TOMATO RAVIOLI	16.95
<i>Hazelnut dust, parmesan shavings [1a,3,7,8,9,12]</i>	
IRISH ANGUS BEEF BURGER	16.95
<i>Melted mature cheddar, toasted brioche bap, triple cooked chips [1a,3,6,7,10]</i>	
CHEF'S TRADITIONAL ROAST OF THE DAY	14.95
<i>Champ mashed potato, seasonal vegetables, homemade gravy [1a,6,7,9,12]</i>	
AUTHENTIC PASTA CARBONARA	16.95
<i>Smoked pancetta & mushroom sound in white wine & garlic cream, garlic bread [1a,3,7,9,12]</i>	
GRILLED PIRI PIRI CHICKEN BURGER	16.95
<i>Roasted pepper, fresh guacamole, baby gem, toasted brioche [1a,3,6,12]</i>	
ORIENTAL CHICKEN & VEGETABLE STIR FRY	17.95
<i>marinated chicken, crispy vegetables, toasted sesame seeds, herb infused basmati rice & prawn crackers [1a,3,4,7,8,13]</i>	

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

Chefs Homemade Dessert Selection

RICH CHOCOLATE BROWNIE	7.50
<i>Belgian chocolate sauce, vanilla ice-cream [1,7,8]</i>	
POTTED APPLE & BERRY CRUMBLE	7.50
<i>Vanilla bean ice-cream, real custard [1a,3,7]</i>	
CLASSIC BANOFFEE PIE	7.50
<i>Sliced banana, thick caramel sauce, fresh cream, caramel ice cream [1a,3,7,8]</i>	
WHITE CHOCOLATE & BERRY ROULADE	7.50
<i>Berry compote, strawberry ice cream [3,6,7,8]</i>	
WARM STICKY TOFFEE PUDDING	7.50
<i>Toffee sauce, vanilla ice cream [3,6,7,8]</i>	

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.