CEDAR BRASSERIE

BAR & BISTRO

(Menu available 16.00-21.00 daily)



KATAIFI PRAWNS citrus & sweet aioli, petit salad (1a, 3, 4, 7, 8, 10, 12)	€9.50
GOLDEN FRIED BRIE cranberry & port reduction, side salad [1a, 3, 6, 7, 10, 12]	€9.50
ORIENTAL CONFIT DUCK SPRING ROLL caramelised orange, Asian dressing, toasted sesame seeds [1a, 3, 6, 7, 10, 11]	€9.75
GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS cream cheese, garlic & chive dip, side salad [1a, 3, 6, 7, 10, 12]	€8.95
CRISPY CHICKEN WINGS choose your sauce; bbq, spicy or chilli maple sauce, served with a blue cheese dip (1a, 3, 6)	€9.50/€15.50
HOMEMADE SOUP OF THE DAY (VG) served with Dina's freshly baked brown bread & country butter (1a, 7, 9)	€6.50
HEARTY SEAFOOD CHOWDER a mix of smoked & fresh fish, infused with dill & white wine cream, served with brown soda bread [1a, 2, 4, 7, 9, 10, 12]	€8.95

FROM THE GARDEN

BAKED GOATS CHEESE SALAD pickled beetroot, seasonal leaves, pecan nuts, balsamic reduction ^[1a, 6, 7, 8, 9, 10, 12]	€9.50/€15.50
CLASSIC CHICKEN CAESAR SALAD herb croutons, shaved parmesan, bacon lardons, grilled spicy chicken, caesar dressing (1a, 3, 6, 7, 10)	€9.50/€15.50
THAI BEEF SALAD marinated strips of Irish beef, Thai spices, lemongrass, ginger, peanut & chilli aioli (1a, 3, 6, 7, 10, 12)	€9.50/€15.50
TO FOLLOW	
ORIENTAL CHICKEN & VEGETABLE STIR FRY (V) marinated chicken, crispy vegetables, toasted sesame seeds, fine noodles & prawn crackers (11a, 3, 4, 7, 8, 13) choose rice or noodles	€17.95
NEW YORK STYLE STEAK SANDWICH	€19.95

CHEF'S TRADITIONAL ROAST OF THE DAY champ mashed potato, seasonal vegetables, homemade gravy [1a, 6, 7, 9, 12]	€16.50
GRILLED 10OZ IRISH SIRLOIN STEAK sautéed mushroom & onion, crispy beer battered onion rings, triple cooked chips choice of sauce; garlic butter, peppercorn sauce [1a, 6, 7, 9, 12]	€30.95
BEER BATTERED MARKET FISH & CHIPS tartar sauce, mushy peas, petit salad [1a, 4, 5, 6, 9]	€19.50
GOLDEN FRIED HALLOUMI BURGER toasted brioche bun, roasted red pepper, baby gem lettuce, triple cooked chips ^[1a, 6, 7, 10, 12]	€16.95
SLOW BRAISED LAMB SHANK champ mashed potato, roast root vegetables, rosemary, redcurrant jus (16, 7, 9, 12)	€23.95
ORIENTAL STYLE TERIYAKI SALMON egg noodles, Asian vegetables, curry oil [1a, 3, 7, 9, 12]	€19.95
THE BIG DOUBLE STACK BEEF BURGER two 4oz Irish beef patties, crispy bacon, mature cheddar, tomato relish, beer battered onion ring & golden fries [1a, 3, 6, 7, 10]	€19.95
COURGETTE, RED PEPPER & SPINACH TAGLIATELLE pesto drizzle, blistered cherry tomato, glazed parmesan, garlic bread (11a, 3, 6, 7, 9, 1	€16.95
CHICKEN, CHORIZO & SPINACH TAGLIATELLE parmesan shavings, crispy garlic bread [1a, 3, 6, 7, 9, 12]	€18.95
CHICKEN MADRAS CURRY saffron rice, crispy poppadom, soft herbs [1a, 6, 7, 9]	€18.50

SIDES

	€4.25
SELECTION OF SEASONAL VEGETABLES [2]	€4.25
BEER BATTERED ONION RINGS [1a, 6, 12, 13]	€4.25
CHAMP MASHED POTATO [2]	€4.25
HOUSE SIDE SALAD [6, 10]	€4.25
GARLIC CHEESE BREAD [1a, 7]	€4.25

TO FINISH

Chef's Homemade Dessert Selection

POTTED APPLE & BLACKBERRY CRUMBLE berry compote, vanilla ice-cream, sauce anglaise [1a,3,7]	€7.95
STICKY TOFFEE PUDDING	€7.95



cheddar cheese, dijon mustard mayo, salad & triple cooked chips |1a, 3, 6, 7, 10, 12| (strips cooked mw)

soft onion style sub, tender strips of Irish beef, sautéed onions,

winter berry compote, vanilla ice-cream |3, 6, 7|

IRISH ANGUS BEEF BURGER melted mature cheddar, toasted brioche bap, triple cooked chips (1a, 3, 6, 7, 10)	€17.95	ORANGE CRÈME BRULEE shortbread biscuit, berry compote, vanilla ice-cream (1a, 3, 6, 7)	€7.95
SOUTHERN FRIED CHICKEN BURGER pickled red onion, sriracha mayo, triple cooked chips (1a 3, 6, 7, 10, 12)	€17.50	TRADITIONAL ITALIAN TIRAMISU chocolate shavings, chocolate orange ice-cream [1,3,6,7,8]	€7.95
BEETROOT & GOATS CHEESE RISOTTO parsnip crisp, lemon oil 16, 7,9, 12/	€16.95	WARM CHOCOLATE & HAZELNUT BROWNIE Belgian chocolate sauce, Chantilly cream, vanilla ice cream [1a, 3, 6, 7, 8]	€7.95

Allergen Index

1. Cereals Containing Gluten – Ia: Wheat, Ib: Oats, Ic: Barley, Id: 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.



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Menu

