

CEDAR BRASSERIE

BAR & BISTRO

(Menu available 16.00-21.00 daily)



TO START

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| WARM CHORIZO & PRAWN SALAD | €9.50 |
| <i>tomato, red onion salsa, petit salad, sourdough crisp</i> <small>[1a,3,4,7,8,10,12]</small> | |
| WARM GOATS CHEESE & VEGETABLE PARCEL (V) | €9.50 |
| <i>red pepper coulis, balsamic reduction, side salad</i> <small>[1a,3,6,7,10,12]</small> | |
| GRILLED FLAT BREAD (V) | €8.95 |
| <i>tomato, fresh basil, red onion, mozzarella, dressed rocket, basil pesto</i> <small>[1a,3,6,7,10,11]</small> | |
| PEA PARMESAN & MOZZARELLA ARANCINI (V) | €9.50 |
| <i>tomato & basil ragout</i> <small>[1a,3,6,7,9,12]</small> | |
| GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS (V) | €9.50 |
| <i>cream cheese, garlic & chive dip, side salad</i> <small>[1a,3,6,7,10,12]</small> | |
| CRISPY CHICKEN WINGS | €9.95/€16.50 |
| <i>choose from: bbq, spicy or chilli maple sauce, with a blue cheese dip</i> <small>[1a,3,6]</small> | |
| HOMEMADE SOUP OF THE DAY (V) | €6.75 |
| <i>served with Dina's freshly baked brown bread & country butter</i> <small>[1a,7,9]</small> | |
| HEARTY SEAFOOD CHOWDER | €8.95 |
| <i>smoked & fresh fish, infused with dill & white wine cream, brown soda bread</i> <small>[1a,2,4,7,9,10,12]</small> | |

FROM THE GARDEN

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| SUMMER FALAFAL SALAD (V) | €9.50/€15.50 |
| <i>beetroot, cherry tomato, seasonal leaves, toasted mixed seeds, tahini dressing</i> <small>[1a,6,7,8,9,10,12]</small> | |
| CLASSIC CHICKEN CAESAR SALAD | €9.95/€15.50 |
| <i>herb crouton, shaved parmesan, bacon lardons, grilled spicy chicken, Caesar dressing</i> <small>[1a,3,6,7,10]</small> | |
| THAI BEEF SALAD | €9.95/€17.50 |
| <i>marinated Irish beef strips, Thai spices, lemongrass, ginger, peanut & chilli aioli</i> <small>[1a,3,6,7,10,12]</small> | |
| SHREDDED KOREAN CHICKEN SALAD | €9.50/€16.50 |
| <i>crispy poppadum basket, seasonal leaves, toasted sesame seeds</i> <small>[1a,3,6,7,9,11,12]</small> | |

TO FOLLOW

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| ORIENTAL CHICKEN & VEGETABLE STIR FRY (V) | €18.95 |
| <i>marinated chicken, crispy vegetables, toasted sesame seeds, fine noodles & prawn crackers</i> <small>[1a,3,4,7,8,13]</small> <i>choose rice or noodles</i> | |
| NEW YORK STYLE STEAK SANDWICH | €19.95 |
| <i>soft onion style sub, tender strips of Irish beef, sautéed onions, cheddar cheese, Dijon mustard mayo, salad & golden friess</i> <small>[1a,3,6,7,10,12]</small> (strips cooked mw) | |
| CHEF'S MEXICAN FAJITA FIESTA (V) | |
| <i>baked tortilla wraps, grated cheese, salsa, guacamole, sour cream, chef's salad</i> <small>[1a,6,7,9,12]</small> <i>choose from chicken €18.95 or vegetable €16.95</i> | |
| SEAFOOD LINGUINE | €20.95 |
| <i>muscle meat clams, king prawns smoked & fresh fish, bound in garlic & chili cream, parmesan shavings, garlic bread</i> <small>[1a,3,6,7,9,12]</small> | |
| IRISH ANGUS BEEF BURGER | €18.95 |
| <i>melted mature cheddar, toasted brioche bap, triple cooked chips</i> <small>[1a,3,6,7,10]</small> | |
| SOUTHERN FRIED CHICKEN BURGER | €18.95 |
| <i>vine tomato, baby gem, curry mayo, triple cooked chips</i> <small>[1a,3,6,7,10,12]</small> | |

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| PEA, ASPARAGUS & WILD MUSHROOM RISOTTO (V) | €17.95 |
| <i>spinach, parmesan crisp, truffle oil</i> <small>[6,7,9,12]</small> | |
| CHEF'S TRADITIONAL ROAST OF THE DAY | €16.95 |
| <i>champ mashed potato, roasted potato, red wine jus</i> <small>[1a,6,7,9,12]</small> | |
| GRILLED 10OZ IRISH SIRLOIN STEAK | €30.95 |
| <i>sautéed mushroom & onion, crispy onions, triple cooked chips choice of sauce: garlic butter, peppercorn sauce</i> <small>[1a,6,7,9,12]</small> | |
| BEER BATTERED MARKET FISH & CHIPS | €19.50 |
| <i>tartar sauce, mushy peas, petit salad</i> <small>[1a,4,5,6,9]</small> | |
| CHEF'S HOMEMADE VEGGIE BURGER (V) | €16.95 |
| <i>toasted brioche bun, roasted red pepper, guacamole, baby gem lettuce, triple cooked chips</i> <small>[1a,6,7,10,12]</small> | |
| SLOW BRAISED BEEF SHORT RIB | €23.95 |
| <i>champ mashed potato, glazed root vegetables, Guinness & pearl onion jus</i> <small>[6,7,9,12]</small> | |
| GRILLED FILLET OF SEABASS | €23.95 |
| <i>crushed new potatoes, red onion petals, mange tout, sundried tomato, caper butter</i> <small>[1a,3,7,9,12]</small> | |
| THE BIG DOUBLE STACK BEEF BURGER | €19.95 |
| <i>two 4oz Irish beef patties, streaky bacon, mature cheddar, caramelised onion, tomato relish, crispy onion & golden fries</i> <small>[1a,3,6,7,10]</small> | |
| ASPARAGUS, RED PEPPER & SPINACH PENNE (V) | €16.95 |
| <i>blistered cherry tomato, glazed parmesan, basil pesto, garlic bread</i> <small>[1a,3,6,7,9,12]</small> | |
| CHICKEN, CHORIZO & SPINACH LINGUINE | €18.95 |
| <i>parmesan shavings, crispy garlic bread</i> <small>[1a,3,6,7,9,12]</small> | |
| THAI COCONUT CHICKEN CURRY | €18.95 |
| <i>infused with soft stem herbs, saffron rice, crisp poppadum, soft herbs</i> <small>[1a,6,7,9]</small> <i>(vegetarian option with chickpeas available)</i> | |

SIDES

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

TO FINISH

Chef's Homemade Dessert Selection

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| WARM RHUBARB & GINGER CRUMBLE | €7.95 |
| <i>berry compote, vanilla ice cream, sauce anglaise</i> <small>[1a,3,7]</small> | |
| HAZELNUT & CHOCOLATE CRÈME BRULÉE | €7.95 |
| <i>shortbread biscuit, seasonal compote</i> <small>[1a,3,6,7,8]</small> | |
| FRESH SUMMER FRUIT PAVLOVA | €7.95 |
| <i>strawberry ice cream</i> <small>[3,6,7]</small> | |
| PASSIONFRUIT PANNA COTTA | €7.95 |
| <i>berry compote</i> <small>[1a,3,6,7]</small> | |
| CHOCOLATE ORANGE CHEESECAKE | €7.95 |
| <i>cherry purée, chocolate orange ice cream</i> <small>[1,3,6,7,8]</small> | |
| WARM CHOCOLATE & HAZELNUT BROWNIE | €7.95 |
| <i>Belgian chocolate sauce, Chantilly cream, vanilla ice cream</i> <small>[1a,3,6,7,8]</small> | |

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. (V) = Vegetarian.





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Menu
