

Beaufield Mews Restaurant

Early Bird Menu

2 courses @ €23

3 courses @ €28

Service charge of 10% is added to all groups of 6 & over

STARTERS

Goat's cheese, beetroot, celeriac, golden raisins & rocket (GF)
Carrot & coriander soup, curry oil (GF)
Confit lamb leg terrine, date relish, mint aioli, toasted sourdough

MAINS

Smoked pork kassler, tarragon mash, onion relish (GF)
Pan fried cod fillet, leek & Toulouse sausage cassoulet, dill oil (GF)
Cider glazed celeriac, potato fondant, asparagus, baby carrots and creamy pepper sauce (V) (GF)
8 oz aged rump steak, grilled asparagus, Lyonnaise onions (GF) (extra €2)

DESSERT

Toffee cheesecake, banana purée, chocolate sauce, caramelised peanuts
Yoghurt panna cotta, cashew nut biscuit crumble, passion fruit curd
Selection of ice cream, vanilla, honey, rum & raisin, chocolate sauce, honeycomb
Irish farmhouse cheeses, spiced pear chutney, frozen grapes,
candied walnuts, dried apricots (extra €3.90)

Available Wednesday, Thursday and Sunday all night,
Friday and Saturday 6pm–7pm, Maximum group size of 11 guests

****A full allergy listing is kept in our allergy listing folder at the bar, please ask your waiter for this information if you require it***
(GF) Indicates dishes are gluten free. Kitchen is of a mixed environment. Low risk of cross-contamination may occur.*