

Beaufield Mews Restaurant

Spring Lunch Menu 2019

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

Oak smoked salmon, baby potato salad, spring onions, lemon yoghurt (GF)

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### MAINS

Smoked pork kassler, tarragon mash, onion relish (GF)

Pan fried cod fillet, leek & Toulouse sausage cassoulet, dill oil (GF)

Supreme of chicken, wild mushroom risotto, sage oil (GF)

Cider glazed celeriac, potato fondant, asparagus, baby carrots and

creamy pepper sauce (V) (GF)

Duck seared breast, spiced confit leg, rhubarb, black garlic, saffron gratin (GF)  
(extra €3.90)

Roast sirloin of beef, salt baked purple carrots, grilled vine tomatoes, truffle aioli,  
Yorkshire pudding, gingerbread crumb (extra €3.90)

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DESSERTS

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)

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€27 + 10% service charge

*\*\*\*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) Gluten free option denotes ingredients used are regarded gluten free but that the food served is made in a mixed food environment*