

# Beaufield Mews Restaurant

## Summer Lunch Menu 2019

### STARTERS

Roasted red pepper & tomato soup, rosemary oil (GF)

Ham hock terrine, sauerkraut, parsley aioli, sourdough toast

Mozzarella cheese, vine tomatoes, golden beetroot, walnut & rocket salad, tarragon dressing (GF)

Oak smoked salmon, fennel & cucumber salad, mango (GF)

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### MAINS

Cod fillet, potato fondant, cauliflower & anchovy purée,  
asparagus (GF)

Smoked pork kassler, roast garlic mash, onion & thyme confit (GF)

Vegan chilli, sweetcorn, lime & cashew cream, roast sweet potato (GF) (V)

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

Duck seared breast, pressed leg, savoy cabbage, roast garlic gratin (extra €3.90)  
(GF)

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

Mango cheesecake, lime curd, mango gel

Vanilla panna cotta, strawberry compote, honeycomb (GF)

Selection of ice cream, vanilla, pistachio, salted caramel, pineapple compote,  
chantilly & roasted coconut (GF)

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*

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