



The Byerley Turk Menu

Amuse Bouche

Chef's Choice

Starters

€ 21.00

Connemara Whiskey Cured & House Hickory Smoked Irish Salmon

Cauliflower Puree, Toasted Pinenuts, Sorrel & Pine Oil
(4, 6, 8, 12)

Carpaccio of Higgins Farm Dry Aged Beef

Baby Artichokes, Caper Berries & Castlefarm Cheddar Cheese
(3, 6, 12)

Ravioli of Galway Bay Lobster

Spinach Puree, Sorrel, Glazed Lobster Claw & Lobster Oil
(1, 2, 3, 4, 6, 9, 12)

Castaing Foie Gras Ganache

Preserved Plum from our K Club Victorian Garden, Mirabelle Puree,
& Warm Brioche
(1, 3, 6, 12)

Squab Pigeon

Blackberry Jus, Butternut Squash Fondant, Artichoke Puree
(1, 3, 6, 12)

Please inform your server if you have any dietary requirements or allergies.

1 Gluten	3 Eggs	5 Soy Beans	7 Peanuts	9 Celery	11 Sesame	13 Lupin
2 Crustaceans	4 Fish	6 Milk	8 Nuts	10 Mustard	12 Sulphites	14 Molluscs



Main Courses

€ 45.00

8 Oz Fillet of Irish Beef

Fondant Potato, Onion Compote
Choice of Green Peppercorn, Bordelaise Sauce, Garlic and Parsley Butter or Spicy Harissa Butter
(€10.00 Supplement)
(1, 4, 6, 9, 10, 12)

Silverhill Duck Breast & Leg

Confit Leg with Wild Garlic,
Sweet Pepper Puree & Wild Garlic Duxelles
(6, 12)

Loin of Suckling Pig

Smoked Belly, Caramelized Pear Puree, Crackling
Homemade Spiced Apple Chutney, Sage Oil
(6, 12)

Fresh Atlantic Cod

New Season Feves, Oyster Mushrooms, Spicy Chorizo, Mussels
Almond & Basil Puree
(4, 6, 8, 12, 14)

Fresh Atlantic Halibut

Heritage Carrots, Black Eyed Beans, Tralee Bay Crab
& a Light Coconut Butter
(2, 4, 6)

Whole Black Sole Meuniere

Vanilla Scented Bisque & Crayfish Tails
(€18.50 Supplement)
(1, 2, 4, 6, 12)

Thyme & Noisette Gnocchi

Assiette of Butternut Squash, Toasted Hazelnuts & Carrot Juice Foam
(V) (1, 3, 6, 8, 12)

All our main courses are served with a side of fresh vegetables & potatoes, please ask your server for today's selection

Side Orders

Homemade Chunky Chips €5.50
Sweet Potato Fries €7.50
Creamed Spinach €7.50
Wild Woodland Mushrooms €9.50
Salad of Green Leaves with French Dressing €5.50



Desserts

€13

Warm Rice Pudding

Scented with Vanilla & Fresh Raspberries, Raspberry Puree,
Served In a Glass Pot
(6)

Warm Valrhona Chocolate Fondant

Tonka Bean Mousse, Passionfruit Curd & Honeycomb Crumb
(1, 3, 5, 6, 8, 12)

Glazed Lemon Tart

White Chocolate Cointreau Sauce, 5 Spice Snap
Prune & Armagnac Ice Cream
(1, 3, 6, 12)

Roast Hazelnut Pudding

Caramel Sauce & Homemade Cinnamon Ice Cream
(1, 3, 6, 8)

Selection of Fresh and Matured Irish Cheese

Served with Grapes, Celery, Crackers and Raisin Chutney
(1, 6, 9, 12)

Today's Cheese Selection Please choose 5

- ❖ **Cashel Blue** *Pasteurized Cow milk -Co. Tipperary
Mild, creamy, semi-soft*
- ❖ **Knockanore** *(Smoked) Unpasteurised cows' milk – Co. Waterford
Rich, intently smoky flavour, meaty*
- ❖ **Cratloe Hills** *Pasteurised sheep milk- Co. Clare
Nutty and caramel notes being developed as the cheese ages*
- ❖ **Cooleeney** *Made with both, raw and pasteurized cow's milk - Co. Tipperary
Soft and smooth, notes of white mushroom and pleasant bitterness*
- ❖ **Gubeen** *Pasteurized cow's milk -Co. Cork
Butter, hazelnut, meadow flowers & notes of earth, mushroom and hay develop when matured*
- ❖ **Chuilcoill** *Goats milk - Co. Tipperary
Semi soft, light nutty taste*
- ❖ **Castlefarm** *Organic Cow's milk -Co. Kildare
Tasty, creamy Gouda.*



Dessert Wines by the Glass

Muscat de Beaune de Venise	Rhone Valley, France	€13.50
Chateau de Rayne Vigneau, Sauternes	Bordeaux, France	€18.00

Special Dessert Wines & Ports (Coravin System)

1361	Chateau Lauferie Peyraguey, – Sauternes	1988	Gls €30.00	Btl €140.00
1375	Chateau d'Yquem – Sauternes	2003	Gls €125.00	Btl €450.00
1363	Schoenleber Beerenauslese - Germany	1999	Gls €22.50	Btl €95.00
1406	Dows Silver Jubilee Vintage Port	1977	Gls €25.00	Btl €195.00
1365	Blandys Bual Madeira	1920	Gls €65.00	Btl €595.00

Selection of Freshly Ground Bean Coffees €6.50

(All varieties are available in decaffeinated form)

Espresso, Double Espresso, Cappuccino, Latte, Macchiato,
Mochaccino, Americano, Black Coffee

Teas & Infusions €6.50

Irish Breakfast Tea, Earl Grey, Darjeeling, Green Tea, Peppermint, Camomile

Speciality Coffees €9.50

(All varieties are available in decaffeinated form)

❖ **Irish Coffee**

❖ **Baileys Coffee**

❖ **French Coffee**, prepared with Cognac

❖ **Normandy Coffee**, prepared with Calvados

❖ **Gaelic Coffee**, prepared with Scotch Whisky

❖ **Calypso Coffee**, prepared with Tia Maria Coffee Liqueur

❖ **Mexican Coffee**, prepared with Kahlua Coffee Liqueur

❖ **Italian Coffee**, prepared with Amaretto

❖ **Chocolate Coffee**, prepared with Dark Cocoa Liqueur

❖ **Hazelnut Coffee**, prepared with Frangelico Liqueur

❖ **Prince Charles Coffee**, prepared with Drambuie

❖ **Monks Coffee**, prepared with Benedictine

❖ **Jamaican Coffee**, prepared with Jamaican Rum



After Dinner Cocktails €15.70

- ❖ **B-52** - Kahlua, Baileys Irish Cream, Grand Marnier
 - ❖ **B&B** - Brandy & Benedictine
 - ❖ **Black Russian**- Vodka, Kahlua
- ❖ **Brandy Alexander** -Brandy, Creme de Cacao Brown, Fresh Cream
 - ❖ **French Connection** -Brandy, Amaretto
- ❖ **Golden Cadillac**- Galliano, White Creme de Cacao, Fresh Cream
- ❖ **Golden Dream**-Galliano, Cointreau, Fresh Orange Juice, Fresh Cream
- ❖ **Grass Hooper**-Creme de Menthe Green, Creme de Cacao, Fresh Cream
- ❖ **Nutty Professor**- Grand Marnier, Frangelico, Bailey's Irish Cream
 - ❖ **Rusty Nail**- Scotch, Drambuie
 - ❖ **Road Runner** -Vodka, Amaretto, Coconut Cream
 - ❖ **Stinger** -Brandy, Creme de Menthe White
 - ❖ **Espresso-tini** -Vodka, Kahlua, Espresso Coffee