



The Byerley Turk Menu

Amuse Bouche

Chef's Choice

Starters

€ 21.00

Risotto of Caramelized Cauliflower

Aged Arborio Rice, Shaved Parmesan & Shallot Oil (6, 12)

Atlantic Prawn Tails

Pan-fried in a Flat Parsley & Garlic Butter (1, 2, 6)
(€12 supplement)

Baked Cooleeney Farm's Mini Goat Cheese

Candied Walnuts, Orange Reduction & Helen G's Honey Pearls (V) (1, 6, 7, 8)

Atlantic Mackerel

Dingle Gin Watermelon, Avocado Puree, Chilled Cucumber Gazpacho,
Toasted Almonds (4, 8, 12)

Slow Poached Terrine of Castaing Free Range Foie Gras

Home Preserved Mirabelle Plums, Baby Brioche Roll (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

€ 42.00

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)

Loin, Lap and Sweet Breads of Irish Spring Lamb

Blueberries, Goats Cheese & Beetroot (6, 12)

Whole Black Sole Meuniere

Vanilla Scented Bisque and Crayfish Tails
(€18.50 Supplement)
(1, 2, 4, 6, 9, 12)

Fresh Atlantic Hake

Spinach and Garlic Couscous Pearls, Shaved Fennel and Apple Salad
(1, 3, 4, 6, 12)

Wild Atlantic Cod

Curly Kale, Chick Peas and Yellow Coconut sauce
(4, 6, 11, 12, 14)

Thyme & Noisette Gnocchi

Assiette of Artichoke, Toasted Hazelnuts & Coconut Milk Foam
(V) (1, 3, 6, 8, 12)

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

Please inform your server if you have any dietary requirements or allergies. A full list of allergens is available for each dish.

Desserts

€12.00

Warm Rice Pudding

scented with Vanilla and Fresh Raspberries, Raspberry Puree,



Served in a Glass Pot (6)

Warm Valrhona Chocolate Fondant

with Homemade Baileys Ice Cream, Chocolate Caviar
(1, 3, 5, 6, 8, 12)

New Season Wexford Strawberries

with Kir Royale Jelly, Vanilla Pastry Cream & Aged 12 Year Balsamic (1, 3, 5, 6, 12)

Rhubarb & Custard

Champagne Poached Rhubarb & Parfait
Custard Meringues
(1, 3, 6, 12)

Selection of Fresh and Matured Irish Cheese

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

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