



## The Byerley Turk Menu

### Amuse Bouche

Chef's Choice

### Starters

€ 21.00

#### **Risotto of Aged Acquerello Rice**

Celeriac, Autumn Pear, Celery & Cashed Blue Cheese  
(6, 9, 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)

#### **Connemara Whiskey Cured Hickory Smoked Irish Salmon**

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

#### **Poached Castaing Foie Gras Terrine**

Red Onion Compote & Mirabelle Puree & Warm Brioche  
(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)

#### **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

€12.50

### 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