

THE RESTAURANT AT LISS ARD ESTATE

Week of December 2nd, 2024

SMALL

- GRILLED SWEET POTATO, SALSA VERDE, ANCHOVY, CAPER (4,7) 12€
BRAISED ENDIVE, CELERY, FENNEL, PARMESAN, WHITE TRUFFLE OIL (7,9) 12€
SHAVED BRUSSELS SPROUTS SALAD, BROWN BUTTER VINAIGRETTE (7) 12€
POTATO DUMPLINGS, BALTIMORE BACON, SOUR CREAM (1,3,7,12) 14€

MEDIUM

- GARDEN POTATOES, ROARING WATER BAY MUSSEL EMULSION, TROUT ROE (4,7,14) 16€
WHEY ROASTED CABBAGE, CHILI VINAIGRETTE, GUBBEEN CHEESE (7) 16€
BUFFALO MILK MOZZARELLA, WHEAT FLATBREAD, OUR TOMATOES (1,7,14) 16€
FOIE GRAS COOKED SWEDE TARTE, CARAMELIZED ONIONS (1,7) 16€
SKEAGHANORE DUCK CONFIT PIE, CHERRY WOOD SMOKED DUCK BREAST (1,3,7) 26€

LARGE

- CHARCOAL COOKED WHOLE SEA BASS, GRILLED CITRUS, GARDEN HERBS (4,7) 24€
CHARCOAL COOKED BONE IN RIB-EYE, DILLISK AND WHITE PEPPER SAUCE (7) 60€

SWEETS

- JERUSALEM ARTICHOKE ICE CREAM, CANDIED HAZELNUTS (7,8) 10€
STICKY MARIGOLD PUDDING, MARIGOLD ICE CREAM, TREACLE CARAMEL (1,3,7) 10€
HONEY GRILLED PEAR, CHESTNUT CAKE, WHISKY CREME (1,3,7,8) 10€
CARRAGEEN MOSS PUDDING, SALTED CARAMEL, WHIPPED CREAM (1,3,7) 10€
BUTTERNUT SQUASH FLOATING ISLAND, PUMPKIN SPICE CREAM (3,7) 10€

Please inform your waiter if you have any dietary requirements or allergies. All our beef is 100% Irish. 10% service charge will be charged for tables of 6 or more.

Allergens: 1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soya 7-Milk/Dairy 8-Nuts
9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide/Sulphites 13-Lupin 14-Mollusk

