



LISS ARD ESTATE

THE RESTAURANT AT LISS ARD ESTATE SAMPLE DINNER MENU*

HEIRLOOM TOMATOES,
RYE TART, NETTLE PESTO, ARUGULA (1,8) 16€

GRILLED CABBAGE, CHILI VINAIGRETTE,
GUBBEEN AND POTATO ESPUMA (7) 15€

WILD MUSHROOMS,
GARLIC POLENTA, MUSHROOM VINAIGRETTE 16€

HOUSE RICOTTA, CHARRED BROCCOLINI,
PICKLED RADISHES, HAZELNUTS (7,8) 14€

RYE FLATBREAD, LOCAL CLAMS,
GARLIC AND ROSEMARY (1,2,14) 12€

NEW POTATO PAVÉ,
GRILLED ASPARAGUS, PEAS, LOCAL SEaweEDS 14€

GRILLED SALMON,
SWISS CHARD, GOAT YOGURT (4) 18€

LOCAL DUCK,
CHERRIES, KALE, DUCK FAT VINAIGRETTE 18€

GRILLED FILET OF BEEF,
BEEF FAT POTATOES, CHIMICHURRI 28€

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MARIGOLD CAKE,
MARIGOLD ICE CREAM, TREACLE CARAMEL (1,3,7) 10€

MURPHY'S CHOCOLATE MOUSSE
DARK CHOCOLATE CRUMB, WHIPPED CREAM (3,7) 10€

ELDERFLOWER BAKED ALASKA,
CITRUS CURD, ITALIAN MERINGUE (3) 10€

*Our menu changes according to the best ingredients available and the chef's inspiration for their preparation

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 table 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