



Good Evening and Welcome to Cedars Restaurant

Cedars Menu has been designed and created using locally sourced fresh quality products and prepared by our Chefs to highest of standards. We take pride in using only Irish ingredients in all of our dishes wherever possible. Our Grill menu uses prime Hereford and Angus Beef that has been aged for 28 days, and all of our fish is sourced daily from the west coast.

On behalf of all the Culinary Team I wish you a pleasant dining experience and look forward to providing tasty and unique dishes for you to enjoy.

The food allergens used in the preparation of our food can be viewed in the separate menu available at the host desk. Please ask a member of staff if you need additional information on food allergens.
Enjoy your evening!

From The Grill...

(Supplement of €10 on Table d'hôte on all steaks including one side)

Fillet of Angus Beef	225g / 8oz	€ 38
Lean and very tender cut of beef It is best served rare to medium		
Dry Aged Hereford Sirloin Steak	240g / 8.5oz	€ 36
Well balanced cut with a cap of fat on the outside It is best served rare to medium		
Dry Aged Hereford Rib Eye Steak	240g / 8.5oz	€ 36
Rich cut with an eye of fat and marbling throughout the meat It is best served medium rare to medium and maintain good flavour medium well		
T Bone Steak	454g / 1lb	€ 38
Contains a sirloin on one side and fillet on the other side of the bone It is best served rare to medium		

All steaks are served with a side of your choosing

To share:

The 900g / 2lb bone in Tomahawk steak

Served with triple cooked potato wedges, baby leaves and feta salad and a sauce of your choosing from the list
Rich cut with an eye of fat and marbling throughout the meat
It is best served medium rare to medium and maintain good flavour medium well
€ 65

Choice of Sauce:

Pepper sauce	Garlic butter
Béarnaise sauce	Mushroom sauce
Red wine jus	BBQ sauce

A La Carte Menu

Begin with...

Sweetcorn Velouté € 9
Slow roasted garlic, smoked gubbeen chorizo, brown butter

Finest Air Dried Ham € 11
James McGeough's cured ham, rocket, hazelnut, parmesan custard

Goat Cheese and Peach € 14
Organic St Tola goat cheese, lime, pistachio and lavender biscotti

Summer Tomato Tasting € 11
Macroom Irish mozzarella, olive

Black Pudding and Mango € 12
Oat crusted black pudding, mango, espelette pepper

Potted Sea Trout € 12
Smoked and fresh trout, beetroot, charred multigrain bread

Crisp Crab Bonbons € 16
Kalamansi gel and radish
(Supplement of €3 for Table d'hôte)

Followed by...

12 Hours Braised Beef € 28
Anna potato, texture of onions red wine jus

Lamb Journey € 34
Tasting of Irish lamb, pomegranate, yogurt, mint and almond
(Supplement of 6€ for Table d'hôte)

Corn-fed Chicken € 26
Fondant potato, summer vegetables, jus

Duck & Hibiscus € 28
Anna potato, rhubarb, celeriac purée, hibiscus broth

Fillet of Cod € 28
Fondante potato, fennel and citrus, Artichoke purée, matcha tea

Monkfish BBQ € 34
Charred monkfish, tender stem broccoli and orange, salt baked potatoes
(Supplement of 6€ for Table d'hôte)

Baked Vegetable Wellington € 26
Carrot gel, young vegetables

Parmesan Risotto € 26
Arborio rice, Parmesan, semi dried cherry tomato, balsamic

Side orders € 3.50 each

Mashed potato
Onion rings
Sweet potato fries
Crispy fries
Green beans with toasted almond
Side salad with feta cheese

Sautéed mushrooms and onions
Broccoli with orange and garlic butter
Cauliflower and cheddar cheese
Seasonal vegetables
Salt baked baby potatoes