

# CHESTERFIELD RESTAURANT

## DINNER MENU

### STARTERS

<b>CAULIFLOWER AND APPLE SOUP</b> Crispy capers, stout bread (1a, 3, 6, 7, 9) (Gluten Free available)	€8.50
<b>WHISKEY AND CITRUS CURED SALMON</b> Wasabi aioli, pickled cucumber, kohlrabi relish (3, 4, 7, 10, 12)	€14.50
<b>HEIRLOOM ROAST CARROTS</b> Spiced cashew cream, avocado puree, harissa, pickled carrots, hazelnut and pistachio dukkah (8b, 8g, 12)	€14.00
<b>PAN-FRIED IRISH SCALLOPS</b> Celeriac and apple puree, brown butter celeriac, samphire, pickled golden raisins, smoked pancetta (2, 7, 9, 12, 14) (€8 supplement on Dinner Inclusive)	€18.50
<b>CHICKEN CROQUETTES</b> Caesar emulsion, parmesan, romaine lettuce, crispy pancetta (1a, 3, 4, 7, 9, 10, 12)	€13.00
<b>ST TOLA'S GOATS CHEESE SALAD</b> Wine poached pears, chicory, orange, grapefruit, brioche croutons, hazelnuts, mixed leaves, citrus dressing (1a, 3, 4, 7, 10, 12) (Gluten Free available)	€13.50
<b>CHICKEN LIVER PARFAIT</b> Orange fig and date chutney, orange gel, candied walnuts, brioche toast (1a, 3, 6, 7, 8c, 9, 12) (Gluten Free available)	€14.00

### MAIN COURSE

<b>ROAST RAS EL HANOUT CAULIFLOWER STEAK</b> Bulgur wheat salad, smoked chimichurri, roast hazelnuts, roast parsnips (1a, 5, 6, 7, 8b, 8c, 8g, 9, 10, 12) (V)	€21.00
<b>PAN SEARED SALMON FILLET</b> Creamy mash potato, citrus beurre blanc, Irish mussels, capers, samphire, parsley, chive, salmon caviar, tenderstem broccoli (4, 7, 12, 14)	€26.00
<b>ROAST MONKFISH TAIL</b> Bouillabaisse sauce, tiger prawns, confit fennel, overnight tomatoes, asparagus, nori potatoes, saffron aioli, samphire (1a, 2, 3, 7, 12, 14)	€29.00
<b>24-HOUR SLOW-COOKED DAUBE OF BEEF</b> Creamy mash potato, spiced carrot puree, glazed carrots, asparagus, smoked lardon and pearl onion jus (1a, 7, 12)	€26.00
<b>PAN-FRIED SUPREME OF CHICKEN</b> Pomme puree, garden peas, romaine lettuce, smoked lardons, tenderstem broccoli, butter sauce (7, 12)	€24.00
<b>BUTTERNUT SQUASH RISOTTO</b> Roast butternut squash, crispy sage, roast pine nuts, parmesan shavings (7, 8i, 12) (Can be made vegan)	€21.00
<b>12OZ DRY AGED ANGUS SIRLOIN</b> tarragon pressed potatoes, portobello mushrooms, overnight cherry tomatoes, peppercorn sauce (1a, 6, 7, 9, 12) (€15.00 Supplement on Dinner Inclusive)	€38.00
<b>PRESSED IRISH PORK BELLY</b> Colcannon mashed potato, apple puree, roast parsnips, baby turnip, morteau sausage jus (1a, 6, 7, 9, 10, 12)	€26.00
<b>IRISH TURKEY AND LIMERICK HAM</b> Herb stuffing, colcannon mashed potato, glazed carrots, roast parsnips, tenderstem broccoli, cranberry jus (1a, 3, 6, 7, 9, 12)	€27.00

### DESSERT

<b>SELECTION OF ICE CREAM</b> (GF) (Vegan options available) (6, 7, 12)	€7.50	<b>SELECTION OF IRISH CHEESES</b> Selection of water biscuits, red pepper relish, grapes, quince jelly (1a, 1b, 1c, 1d, 3, 6, 7, 8c, 12)	€16.00
<b>FESTIVE DUO OF DESSERTS</b> Warm Christmas pudding, whiskey crème anglaise, gingerbread ice-cream, mixed berry eton mess (1a, 3, 6, 7, 8a, 8b, 8c, 12)	€11.50	<b>BREAD AND BUTTER PUDDING</b> Festive spices, croissant, sultanas, apricot gel, chestnut honey ice-cream, chocolate crumb (1a, 1b, 3, 6, 7, 12)	€10.50
<b>ORANGE PANNA COTTA</b> Blood orange jelly, orange segments, honeycomb and chocolate pearls (1a, 3, 6, 7)	€9.00	<b>VEGAN COCONUT AND LATE TART</b> Vegan vanilla ice-cream (6, 8a, 8b, 8c, 8d, 8e, 8f, 8h, 12)	€10.50

Our meat is 100% of Irish provenance. Our fish is sustainably sourced.

1= Gluten (a. wheat, b. rye, c. barley, d. oats), 2=Crustaceans, 3= Eggs, 4= Fish, 5= Peanuts, 6= Soybeans, 7= Milk, 8= Nuts (a. almonds, b. hazelnuts, c. walnuts, d. cashews, e. pecan nuts, f. Brazil nuts, g. pistachio nuts, h. macadamia/Queensland nut) 9= Celery, 10= Mustard, 11= Sesame Seeds, 12= Sulphur Dioxide, 13= Lupin, 14= Molluscs

Our menu prices are inclusive of 13.5% VAT