

CHESTERFIELD RESTAURANT

DINNER MENU

STARTERS

CAULIFLOWER AND APPLE SOUP Crispy capers, stout bread (1a, 3, 6, 7, 9) (Gluten Free available)	€8.50
WHISKEY AND CITRUS CURED SALMON Wasabi aioli, pickled cucumber, kohlrabi relish (3, 4, 7, 10, 12)	€14.50
HEIRLOOM ROAST CARROTS Spiced cashew cream, avocado puree, harissa, pickled carrots, hazelnut and pistachio dukkah (8b, 8g, 12)	€14.00
PAN-FRIED IRISH SCALLOPS 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
CHICKEN CROQUETTES Caesar emulsion, parmesan, romaine lettuce, crispy pancetta (1a, 3, 4, 7, 9, 10, 12)	€13.00
ST TOLA'S GOATS CHEESE SALAD Wine poached pears, chicory, orange, grapefruit, brioche croutons, hazelnuts, mixed leaves, citrus dressing (1a, 3, 4, 7, 10, 12) (Gluten Free available)	€13.50
CHICKEN LIVER PARFAIT 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

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

DESSERT

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