

The Veagh Restaurant

Starter

Artisan Soup (changes daily) Sour dough bread [1A]	€7.00
Fig, Burrata & Prosciutto Tartine Basil oil, balsamic reduction [1A,4,13]	€8.50
Lemon Pepper & Salted Calamari Mango salsa, fresh lime & garlic aioli [1A,6F,7]	€10.00
Baby Corn, Coconut, Quinoa Salad Sweet potato, kale & pomegranate, with cashew nut yoghurt [1A,3D]	€10.00
Crab, Shrimp & Avocado Tian Cucumber & lime mayonnaise [5A,5D,7]	€11.00
Ardsmallagh Goats Cheese Crostini Roast beetroot, orange, rocket & fennel salad, Toasted hazelnuts, olive tapenade [1A,3B,4,13]	€10.50

From the Grill

8oz/395g Irish Rib Eye Beef	€25.00
6oz/226g Irish Centre Cut Fillet	€28.00
Served with roast tomatoes, onion rings & hand cut chips	
& a choice of one of the following:	
Red wine jus [13]	
Green peppercorn & Irish whiskey cream [4,13]	
Garlic & rosemary butter [4]	

ALLERGENS: (1) Gluten (A - Wheat, B - Spelt, C - Khorasan, D - Rye, E - Barley, F - Oats)
(2) Peanuts (3) Nuts (A - Almonds, B - Hazelnuts, C - Cashews, D - Pecans, E - Brazil,
F - Pistachio, G - Macadamia, H - Walnut, I - Pine Nuts) (4) Milk (5) Crustaceans (A - Crab,
B - Lobster, C - Crayfish, D - Shrimp, E - Prawn) (6) Mollusc (A - Clams, B - Oysters, C - Mussels,
D - Scallops, E - Cockles, F - Squid) (7) Eggs (8) Fish (9) Celery (10) Soya (11) Sesame Seeds
(12) Mustard (13) Sulphur Dioxide & Sulphites (14) Lupin

Main Course

Slow braised lamb rump **€21.00**

Roast garlic & shallot mash, roast baby carrots, leeks,
 pink peppercorn & rosemary jus **[4,13]**

Pancetta Wrapped Salmon **€19.50**

Parmesan mash, grilled asparagus
 with seafood & garlic butter sauce **[4,6C,6E,8,13]**

Chicken Chorizo Tagliatelle **€17.00**

Tagliatelle pasta, creamy chorizo & mushroom sauce,
 scallions & aged parmesan **[1A,4,13]**

Oven Poached Fillet of Cod **€20.00**

Artichoke & pea risotto, fresh clams & romesco sauce **[4,6A,8,13]**

Pan Roast Supreme of Chicken Chorizo **€19.00**

Sweet potato, orange & sage mash,
 burnt tender stem broccoli & salsa verde **[4]**

Leek & Gubeen Tart with Grilled Asparagus **€17.00**

Courgette salad, lemon & mint oil **[1A,4,7,12]**

Sides

Hand cut or skinny fries **€4.00**

Roast garlic mash **€4.00**

Roasted seasonal vegetables **€4.00**

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Dessert

Lemon Meringue Pie	€8.00
Vanilla syrup, white chocolate sauce [1A,4,7,13]	
Mango & Passion Fruit Cheesecake	€8.00
Stewed blueberries & vanilla anglaise [1A,4,7,10]	
Bailey's Chocolate Dome	€8.00
Toasted Hazelnut & caramel cream [1A,3B,4,7,10]	
Selection of Ice Cream	€6.00
Dark chocolate sauce, toasted almonds [3A,4,7]	
Irish artisan cheese selection	€8.00
Wafer crackers and Irish honey [1A,1E,4]	

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