



Cellar One Sample Set Menu

Panko Crumbed Goats Cheese (c) (v)

Carpaccio of Beetroot, Herb Salad, Thyme & Honey Dressing

Smoked Duck, Prosciutto, Fig, Walnut & Feta Bruschetta (c)

Rocket Leaves & Basil Pesto

Wok Fried Mussels

Ginger, Chilli & Spring Onion Butter

Homemade Carrot & Parsnip Soup

Cajun Calamari

Bloody Mary Mayonnaise

Char-Grilled Lamb Pattie (c)

Goats Cheese, Beetroot Salsa, Mango Chutney,
Curried Riata, Pitta Bread

Seared Pork Medallions (c)

Stir Fry Vegetables, Panko Prawns, Ginger Jus

Confit of Skeaghanore Duck Leg (g)

Sweet Potato Mash, Baby Onion Jus

Seared Fillet of Cod (c)

Pea Risotto, Cajun Calamari & Basil Oil

Char-Grilled Saffron Chicken Breast (c)

Black Pudding Mash, Sweet Tomato Jam & Truffle Jus

Beef & Vegetable Stir-Fry (n)

In a Sweet & Sour Chilli Sauce & Firecracker Rice

Blue Agave Tequila Prawns (g)

Chilli, Garlic & Ginger Butter, Coriander Scented Basmati Rice

Linguine Pasta (v)

Confit of Pepper, Red Onion, Walnuts, Parsley Pesto &
Boilie Goats Cheese

Double Chocolate Brownie, Toffee Crunch Ice-Cream

Rhubarb, Strawberry & Rosewater Crumble

Sauce Anglaise, Fresh Cream

The Ross Ultimate Knickerbocker Glory (c)

Banoffi Pie,

Fresh Cream & Chocolate Sauce

Mango Cheesecake

Pineapple, Lime & Chilli Compote,
Coconut Crumb & Pineapple Crisp

2 Courses €32

3 Courses €38

(g) = gluten free

(c) = coeliac adaptable (please advise your server)

(v) = vegetarian

(n)= contains traces of nuts

