

Our philosophy on food is simple but
 stunning dishes created with passion and
 served with attention to detail. We work
 with local suppliers to source the best
 ingredients so you can enjoy the best in
 Irish food. All our meats and fish are
 100% Irish and fully traceable from farm
 to fork and the team work hard to ensure
 you can sit back, relax and enjoy the food,
 the wine, the view and of course the
 stunning views.

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THE EDGE RESTAURANT



Table d'Hôte Menu

Starters

Veloute of Celeriac, Nduja Arancini, Mushroom

1,3,7

Crispy Hens Egg, Clonakilty Black Pudding, Wild Garlic

1,3,7

Warm Smoked Gubeen Chorizo Salad, Baby Gems, Sourdough Croutes, Parmesan,
Garlic Dressing

1,3,7

Fivemiletown Goats Cheese, Onion Ash, Roast Beets, Apple, Pumpkin, Fennel

1,3,7,10

Warm Whiskey Cured Salmon, Cucumber, Dill, Cornichons, Horseradish

4,7,10

(€6 Supplement)



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs

Main Courses

Braised Daube of Beef, Chantenay Carrots, Roast Shitake, Shallot & Thyme
1,9

Breast of Free-Range Chicken, Confit Leg, Puy Lentil & Smoked Bacon Jus, Lovage
1,3,7

Pan Fried Hake, Saffron, White Bean, Mussel, Buttered Asparagus, Smoked Paprika,
Fennel
4,7,12,14

Wild Mushroom & Sweetcorn Pithivier, Lyonnaise Onions, Split Chive Velouté
1,3,7

Roast Breast of Duck, Leg Croquette, Cherries, Aubergine, Radicchio,
Pistachio & Sesame Dukkha
1,3,7,8,10,11
(€10 Supplement)

Chargrilled Aged Irish Sirloin Steak, Thyme Roasted Field Mushroom, Brandy
Peppercorn Cream
7, 12
(€14 Supplement)

All Main Courses are served with a Selection of Vegetables and Potatoes



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Desserts

Cherry & Almond Financier, Vanilla Espuma, Crystallised Thyme, Pistachio Ice Cream
1,3,7,8

Lavender & Honey Crème Brulee, Oatmeal & Coconut Flapjack
1,3,7

Rhubarb & White Chocolate Panna Cotta, Ginger, Blood Orange Sorbet
1,3,7

Espresso Mousse, Sauvignon Poached Peaches, Candied Walnuts, Cardamom,
Baileys Ice cream
3,7

72% Chocolate Fondant Tartlet, Seville Orange Marmalade Ice Cream, Cacao Nibs
1,3,7
(€3 Supplement)

Selection of Continental Cheeses, Walnuts, Quince and Crackers
1,3,7,10
(€8 Supplement)

2 Courses €35

3 Courses €42



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