

The philosophy on food is simple but
 choosing dishes cooked with passion and
 using local ingredients is what we do. It's not
 just about the food, it's about the people
 who make it. We want you to enjoy the food
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THE EDGE RESTAURANT



Table d'hôte

Homemade Breads, Balsamic, Olive Oil €4.75

Starters

Veloute of Butternut Squash, Truffled Mascarpone, “Broighter Gold” Rapeseed Oil **1,10,11**

Ham Hock Pithivier, Creamed Cabbage & Smoked Pancetta, Sage Jus **1,3,7,10,12**

Smoked Salmon, Compressed Watermelon, Wholegrain Mustard Crème Fraiche,
Pickled Radish & Sourdough Croute **1,4,10**

Home Oak Smoked Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon,
Creamy Garlic Dressing **1,3,10**

“Fivemiletown” Goats Cheese, Roast Beetroot, Candied Pecans & Apple **8,10**

Chef's Specials

Pan Seared Scallops, Chicken & Chive Crumble, Roast Cauliflower Puree, Pickled “Granny Smith”,
Shallot & Truffle Dressing **1,7,10,14**
€4 supplement

Barbary Duck Rilette, Pickled Red Cabbage, Carrot & Orange, Smoked Almonds & Sultanas **3,8**
€3.50 supplement

Our Beef is sourced in Ireland & Northern Ireland
Prices are inclusive of VAT at the current rate



We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

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

Mains

Daube of Beef, Smoked Celeriac Puree, Roast Salsify, Burnt Onion, Roast Garlic Jus 1,9,12

Pan Fried Breast of Free Range Chicken, Potato Gnocchi, Leek & Smoked Bacon 1,3,12

Pan-fried Seabream, Cherry Tomato & Harissa Fondue, Parsley Root Puree,
Sea Herbs, Black Olive Oil 4,7

Potato & Rosemary Gnocchi, Roast Beetroot, Candied Walnut & Feta Cheese 1,3,8

Roast Fillet of Pork, Black Pudding Bon Bon, Burnt Apple Butter, Glazed Turnips,
Cider & Sage Jus 1,3,7,12

Risotto of Butternut Squash, Wild Mushrooms, Goats Cheese & Truffle, Spiced Pumpkin Seeds 7,10,12

Roast Cod Fillet, Confit Chicken Wings, Mushroom Marmalade, Caper & Raisin 4,12

Chef's Specials

Chargrilled Aged Sirloin Steak, Roast Filed Mushroom, Café de Paris Butter, Brandy Peppercorn Cream 1,12
€8 Supplement

Catch of the day
€6 Supplement

2 courses - €29

3 courses - €39

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Desserts

Sticky Toffee Pudding, Milk & Nutmeg Ice Cream, Molasses Butterscotch 1,3

Chocolate Delice, Match Green Tea Sponge, Coconut Sorbet 1,3

Cardamom Rice Pudding, Roast Pears, Candied Walnut Crumble, Vanilla Ice Cream 7

Baked Banana Custard, Milk Jam, Peanut Granola, Blackberry 1,3,7,8,9

Lemon Curd Cheesecake, Raspberry Meringue, Raspberry Sorbet 1,3

Selection of Irish Cheese, Pear Chutney & Biscuits 1,3,7,8,9,10,11
€4 Supplement

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