THE EDGE RESTAURANT

Table d'Hôte Menu

Starters

Velouté of Celeriac, Bacon Jam, Apple, Lovage 7,9

Crispy Ham Hock Fritter, Parsley Emulsion, Pea Fricassee, Islander Kelp Salsa Verdi, Picked Shallots 1,3,7,10,12

Torched Mackerel, Compressed Cucumber, Apple, Horseradish, Chicory, Trout Roe, Sheep's Yoghurt 4,7,10,12

Smoked Chicken Caesar Salad, Baby Gems, Parmesan, Sourdough Croute, Crispy Bacon, Garlic Dressing 1,3,7,10,12

St Tola Goats Cheese, Sauvignon Peach, Beetroot, Hazelnut Dukkha, White Peach Vinaigrette 7,8,10,11,12

Citrus Cured Salmon, Sea Lettuce, Avocado, Radish, Toasted Sesame, Ponzu & Yuzu Dressing, Fennel 1,4,6,10,11,12,14
(€5 Supplement)

Restaurants Association of Ireland

Yes Chef Ireland Awards Twenty Twenty Five — Hotel Restaurant of the Year Winner

2024 ireland-guide.com

Irish Hotel Awards Twenty Twenty Four

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, Tarragon, Puy Lentil, Confit Baby Carrots, Charred Scallion 9,12
(€8 Supplement)

Roast Pork Fillet, Caramelised Belly, Green Thai Curry Velouté, Asparagus, Lychee, Cashew Nut 2,6,8,12

Roast Breast of Chicken, Black Pudding, Sweetcorn, Shitake Mushroom, Celeriac Dauphinoise 1,3,7,12

Pan Fried Sea Trout, White Bean, Dill, Smoked Pancetta, Fennel, Preserved Lemon 4,7,10,12

Roast Cod Fillet, Nduja Tomato Fondue, Saffron Aioli, Courgette, Basil 3,4,7,10,12

Wild Mushroom & Spinach Rigatoni, Pumpkin Seed Pesto, Manchego Cheese 1,3,7,9,12

Irish Beef Fillet, King Oyster Mushrooms, Smoked Onion Puree, Spinach, Maderia Jus 7,12
(€20 Supplement)

All Main Courses served with Seasonal Potatoes and Vegetables

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Desserts

Rhubarb & Ginger Baked Alaska
1,3,7,12

Pistachio & White Chocolate Delice, Cardamom & Redcastle Honey Ice Cream, Raspberry & Rose
1,3,7,8

Tonka Bean Crème Brulee, Blood Orange, Oatmeal & Orange Flapjack
1,3,7

Rum Baba, Roast Pineapple, Coconut Mascarpone, Bee Pollen, Vanilla Custard
1,3,7,12

Selection of Continental Cheeses, Walnuts, Quince and Crackers
1,3,7,8,12
(€12 supplement)

2 course €35
3 course €42

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