

THE EDGE RESTAURANT

Starters

Cauliflower Veloute, Roast Cauliflower, Black Truffle & Brown Chicken Emulsion 7,9,12 €8

Oak Smoked Gubbeen & Onion Tartlet, Soused Onion, Candied Walnuts, Fine Herb Salad 1,3,7,8,10 €10

Salmon Pastrami, Beetroot Salad, Sheep's Curd, Charred Clementine Dressing 1,4,7,10 €12

Redcastle Smoked Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, Creamy House Dressing, Garlic Croute 1,3,7 €9

Chicken Liver Parfait, Onion Marmalade, Toasted Sour Dough, Sherry Caramel 1,3,7,10,12 €11

Seared "Kilkeel" Scallops, Confit Rabbit Leg, Caper & Raisin, Pickled Carrot 1,3,7,9,10,12,14 €13
(€8 Inclusive Dinner Menu Supplement)

Braised Pork Cheek "Bourguignon", Celeriac Puree, Pork Crackling, Apple 9,10,12 €11
(€6 Inclusive Dinner Menu Supplement)

Mains

Breast of Free-Range Chicken, Butternut Squash, Sage, Macaroni & Cheese Fritter,
Hazelnut Jus 1,3,7,8,9,12 €19

"The Edge" Glazed Daube of Beef, Jerusalem Artichoke, Cavolo Nero, Smoked Bone Marrow 7,9,12 €22

Pan Fried "Greencastle" Cod, Roast Onion Puree, Romanesco, White Bean & Bacon Chive Cream 4,12 €25

Roast Butternut Squash, King Oyster, Sage & Chestnut Rigatoni, Salt Cured Hens Yolk 1,3,12 €16

Wild Mushroom & Creamed Leek Pithivier, Winter Vegetables, Black Garlic Veloute 1,3,7,12 €17

Wicklow Pheasant, Roast Parsnip, Brussel Sprout, Chestnut, Pancetta & Lentil Jus 7,8,9,12
May contain shot, Subject to availability €28 (€8 Inclusive Dinner Menu Supplement)

Ras el hanout Spiced Monkfish, Baba Ganoush, Charred Scallion Salsa Verdi, Salsify Yuzu 4,10,11 €27
(€7 Inclusive Dinner Menu Supplement)

Chargrilled Aged Irish Sirloin Steak, Thyme Roasted Field Mushroom, Confit Tomato, Brandy Peppercorn Cream 12, €32
(€13 Inclusive Dinner Menu Supplement)

All main course served with a selection of seasonal vegetables and potatoes

Desserts

Sticky Toffee Pudding, Butterscotch, Banana & Toffee Pop-Corn Ice-Cream 1,3,7 €8

Cherry & Almond Financier, Mulled Berry Ripple, Egnog Espuma 1,3,7,8 €8

Irish Whiskey & Oat Crème Brulee, Malt Cracker 1,3,7, €8

Vanilla Creamed Rice Pudding, Caramelised Pear, Walnut Granola, Maple Ice-Cream 1,3,7,8 €8

Hot Chocolate Fondant, Pistachio Brittle, Pistachio Ice-Cream 1,3,7,8 €9
Please allow 15 minutes cooking time(€3 Inclusive Dinner Menu Supplement)

White Chocolate & Passion Fruit Cheesecake, Coconut Meringue, Black Sesame Ice-Cream 1,3,7,11 €9
(€3 Inclusive Dinner Menu Supplement)

Selection of Irish & Continental Cheeses, Pear Chutney, Biscuits 1,3,11 €13
(€7 Inclusive Dinner Menu Supplement)

Awarded two AA Rosettes for Culinary Excellence

Awarded Best Hotel Restaurant Ulster 2017, 2018 by YesChef



Allergens: 1Wheat2Crustaceans3Eggs4Fish5Peanuts6Soybeans7Milk8Nuts
Namely9Celery10Mustard11Sesame Seeds12Sulphur Dioxide13Lupin14Molluscs