

YEW TREE

RESTAURANT

*“A modern interpretation of classical cooking
with the best the Island has to offer”*

As part of our policy of developing a direct relationship with our growers and producers - much of the produce used is sourced from the island of Ireland. Menus are generally altered each season, according to best available produce. These changes generally follow the seasonal calendar, although Mother Nature, marching entirely to her own drum frequently throws some surprises at us.

Yew Tree Menu

€57.00

(Inclusive with dinner packages, including tea/coffee and petite fours)

(Please find individual prices next to each meal)

STARTERS

Squash Velouté

€12.50

Brioche Croute, Quail Egg, Pumpkin Seed

Contains Allergens: 1 - wheat, 3, 6, 12

Chianti Castiglioni, Frescobaldi, DOCG, Tuscany, Italy €11.50 / glass

John Dory

€14.50

Beluga Lentils, Bacon Lardons, Green Peas

Contains Allergens: 4, 6, 9, 10, 12

Palacios Remondo, Pláacet, White Rioja, Valtomelloso, Spain €16.00 / glass

Crab & Smoked Salmon

€14.50

Apple, Fennel, Celery, Horseradish

Contains Allergens: 2, 3, 4, 6, 9, 10, 12

Bouchard Finlayson, Crocodile's Lair, Chardonnay, Overberg, South Africa €16.00 / glass

Allergen information for each dish is numbered in the dish description.

(1) Cereals/Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Soybeans (6) Dairy (7) Peanuts
(8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs

Pork & Rabbit Terrine

€14.50

House Made Chardonnay Mustard, Pistachio

Contains Allergens: 1 - wheat, 3, 6, 8 - pistachio, 9, 10, 12

Koyle Royale, Carmenere, Alto Colchagua, Chile, €14.00 / glass

Heirloom Carrot

€12.50

Whipped Smoked Mozzarella, Almonds, Cider Vinaigrette

Contains Allergens 6, 8 – almond, 10, 12

Abadia de San Campio, Albariño, Rías Baixas, Spain €12.00 / glass

Toasted Spelt Berry Risotto

€12.50

Asparagus, Salt Baked Celeriac

Contains Allergens: 1 - spelt, 12

'K', Weinlaubenhof Kracher, Burgenland, Austria €17.50 / glass

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MAIN COURSES

Dexter Irish Beef

€38.00

28 Day Aged Striploin & Braised Beef Shin
King Oyster Mushroom, Shallot, Truffle Mouseline
Contains Allergens 6, 9, 12

Supplement €10.00 applies with Dinner Package

Galpin Peak, Pinot Noir, Bouchard Finlayson, Walker Bay, South Africa €26.00 / glass

Duck

€32.50

Barbary Duck Breast, Honey Glazed Turnip 'Tatin', Corn, Hazelnut
Contains Allergens 1 - wheat, 6, 8 - hazelnut, 9, 12

Camins del Priorat, Alvaro Palacios, Priorat DOC, Spain €15.30 / glass

Lamb

€32.50

Irish Lamb Loin, Mushroom,
Samphire, Pearl Onions, Confit Potato
Contains Allergens 6, 9, 10, 12

Château de l'Annonciation, Saint-Emillion Grand Cru, Bordeaux, France €17.60 / glass

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Black Sole

€32.50

Samphire, Potato, Truffle Butter, Spinach

Contains Allergens 4, 6, 9, 10, 12

Villa Huesgen, Pinot Blanc, Weissburgunder, Mosel, Germany €11.30 / glass

Spiced Cauliflower

€25.50

Roasted Cauliflower, Quinoa & Beluga Lentil Pilaf, Curry Spices

Contains Allergens 9, 10, 12

Castello della Salla, Conte della Vipera, Antinori, Umbria IGT, Italy €18.90 / glass

Green Pea Risotto

€25.50

Green Peas, Arborio Rice Risotto, Parmesan Reggiano, Pine Nuts

Contains Allergens 6, 8 - pine nut, 9, 12

Sancerre Rosé, Domaine Thomas & Fils, Loire Valley, France €16.50 / glass

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DESSERTS

Orange

€11.50

Orange Sponge, Pistachio Curd, Buttermilk, Orange Ice Cream

Contains Allergens 1- wheat, 3, 6, 8 – pistachio, almond

Veuve Cliquot Demi-Sec, Reims, France, NV €18.50 / glass

Coconut

€11.50

Coconut Panna Cotta, Passion Fruit Gel

Contains Allergen 12

Dow's Fine White Port, Portugal, €8.50 / glass

Chocolate

€11.50

70% Chocolate Tart, Lime Butterscotch, Hazelnut Praline, Vanilla Ice Cream

Contains Allergens 1- wheat, 6, 8 - hazelnut, 12

Antique Pedro Ximénez Sherry, Fernando de Castilla, Jerez, Spain €14.00 / glass

Blackberry Plate

€11.50

Frozen Blackberry Soufflé, Raspberry Sorbet,

Candied Ginger

Contains Allergens 3, 6

Kracher, Auslese, Neusiedlersee, Austria €14.70 / glass

Artisan Cheeses

€11.50

Artisan Cheese Board, Grapes, Biscuits, House Preserves

Contains Allergens 1-wheat, 3, 6

Supplement €5.00 applies with Dinner Package

10 yrs old Tawny Port, Dow's €8.90 / glass

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Port & Sherry Specials

(contains 12)

Dow's Fine White Port	Glass: €8.50	Bottle: €65.00
Dow's 10 yrs old Tawny Port	Glass: €8.90	Bottle: €85.00
Nirvana Reserve Port, Dow's	Glass: €9.90	Bottle: €49.00
Amontillado Sherry, Fernando de Castilla	Glass: €9.90	Bottle: €65.00
Fino Sherry, Fernando de Castilla	Glass: €9.10	Bottle: €60.00
Antique Pedro Ximénez Sherry, Fernando de Castilla	Glass: €14.00	Bottle: €96.00

Dessert Wine

(contains 12)

Kracher, Auslese, Neusiedlersee, Burgenland, Austria, 2015	Glass: €14.70	Bottle: €44.00
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