


2015

## L'Ecrivain Restaurant

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## Dinner Menu

### Starters

€

#### Whipped Fivemiletown Goats Cheese

17

Confit Yolk, Fresh Truffle, Hazelnut, Pork Skin (MK, N, E)

#### John Dory

19

Fennel, Shrimp, Monk's Beard, Roasting Jus (F, C, MK)

#### Poached Lambay Lobster

25

Claw Tortellini, Broad Beans, Espuma, Lobster Broth (C, E, G)

#### Slow Cooked Pork Cheek

18

Carrot Purée, Walnut, Star Anise, Pork Jus (MK, N, CY)

#### Foie Gras

20

Seared, Cured Torchon, Pickled Cherry, Cherry Gel, Brioche (MK, E, G, N)

### Main Courses

#### Cod

36

Broccoli, Almonds, Onion, Mussels, Bacon & Mussel Vinaigrette (F, M, MK, CY)

#### Glazed Turbot

42

Asparagus, Girolles, Samphire, Spinach Purée, Chicken Jus (F, MK)

#### Suckling Pig

36

Belly, Loin, Langoustine, Celeriac, Apple, Walnut, Celery (N, CY, MK, C)

#### Fermanagh Lamb Rump

38

Artichoke, Wild Garlic Purée, Jus, Gnocchi, Anchovy (F, MK, C, E, CY, G)

#### Dry Aged Irish Beef

40

Fillet, Short Rib, Onion, Smoked Potato, Mushroom Purée (MK, CY)

### Side Orders

Pomme Purée (MK) (Served complimentary per table)

Baby Carrots, Tarragon Butter (MK)

4.5

Pommes Frites

**Chef Patron – Derry Clarke    Head Chef - Tom Doyle**

Please note A 12.5% Discretionary Gratuity will be added to your bill

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PLEASE RESPECT OUR HOUSE POLICY THAT THE USE OF MOBILE PHONES BE RESTRICTED TO RECEPTION AREA

Allergens:

Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery= CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L

## Desserts

€13.95

### Gargiguette Strawberry

Pistachio, Sorbet, Dark Chocolate (MK, G, E, N)

### Chocolate Moelleux

Peanut Mousse, Salted Caramel Ice Cream (E, MK, N, P, G)

### Basil Parfait

Marinated Red Fruits, Milk Sorbet, White Chocolate Foam (MK, E, G)

### Grilled Peaches

Buttermilk, Caramelised Almonds (MK, N)

### Irish Farmhouse Cheese Plate (G, N, MK)

€20

Coffee / Leaf Teas €5.50

## SOMMELIERE'S SELECTED DESSERT WINES & PORTS

### I Capitelli

Anselmi, Passito, Italy 2008 €14

### Grandjo

Late Harvest Semillon, Douro Valley, Portugal 2008 €15

### Riesling Auslese

Weingut Schloss Gobelsburg, Austria 2011 €15

### Recioto

Zenato, Veneto, Italy 2009 €16

### Sauternes

Château De Maille 2009 €19

Quinta Da Romaneira, Lbv 2009 €7.50

Quinta Do Vale Meão, Vintage 2011 €10

Niepoort, 10 Year Old Tawny €10

Niepoort, Vintage 1987 €20

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