


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

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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