

2017

Delahunt Lunch Menu 2017

Delahunt

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DELAHUNT



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Lunch Menu

Two courses €23, Three courses €27

To start

Home smoked salmon, dill pickled cucumber, Guinness bread, horseradish butter

Leek and potato soup, Gubbeen bacon, chive, potato skin

Beetroot salad, horseradish cream cheese, dill, cucumber pickle, fried brown bread

To follow

Hake, buttered kohlrabi, radish, samphire, brown shrimp and grapefruit dressing, preserved lemon sauce

Jerusalem artichoke and pearl barley risotto, chanterelles, hazelnut and truffle pesto

Featherblade of beef braised in stout, roast carrot, suet dumpling, wild garlic and anchovy dressing

Sides

Hasselback potatoes, Hegarty's cheddar €4

Tenderstem broccoli, smoked yoghurt and pine nuts €4

To finish

Warm chocolate pudding, pistachio ice-cream, caramel

Baked yoghurt, poached rhubarb and blood orange, white chocolate chip cookie

Selection of Sheridan's cheeses, date and apple chutney, homemade crackers

*All menus subject to change

