2017

Rua Fridays at New Antrim Street Menu 2017

Rua

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start
Tonight's tapas for 2 – see blackboard €10
Crab croquettes with romesco sauce €8
Salad of Jane Russell's black pudding with house pickles and fig jam €7.50
Baked feta with cashew nut dukkah, chilli, preserved lemon, and steve's leaves €7

main
Slow braised Mayo beef blade, garlic mash, roast beets, horseradish cream €22
'Andarl Farm' pork rib rye with spring greens and dauphinoise potatoes €19.5
Tonight's Fish – see blackboard
Risotto with Cashel blue, sprouting broccoli and toasted hazelnuts €13.95

sweet €6.50
Tonight's crumble for two with a jug of custard
Custard tart with rhubarb
Valrhona chocolate mousse, hazelnut cookie
Raspberry ripple and buttermilk ice cream

West of Ireland Cheeses with crackers and apple chutney €8

Service charge of 10% on parties of 6 or more people.
Please let us know if you have any allergies to specific ingredients