

2017

Two Cooks Sallins Menu 2017

Two Cooks

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Spring Seasonal Menu



Starters

Soup Potato, Black Garlic, Jerusalem Artichoke	€8
Scallops Lime Purée, Dill, Cucumber	€10
Goats Cheese Pea Mousse, Corleggy Goats Cheese, Tart-Fine	€9
Ravioli Beef Shin, Orion Soubise, Pickled Beech Mushroom, Watercress	€10
Pork Cheek Purple Sprouting Broccoli, Horseradish, Boudin Noir	€9

Mains

Cod Green Asparagus, Morels, Hazelnuts	€26
Lamb Chick Pea Hummus, Courgette, Dukkah	€26
Rabbit Chervil Root, Prawn, Shallot, Violet Mustard	€25
Beef Sirloin Steak, Roscoff Onion, Mushrooms, Rocket, Béarnaise Sauce	€28
Pork Black Pudding Croquette, Barley, Beetroot	€24

Sides

Carrots	€4	Truffle & Parmesan Chips	€4
Cauliflower Gratin	€4	Green Beans & Balsamic Shallots	€3
New Potatoes	€3	Additional Bread	€1pp

Dessert

Chocolate Coffee Crumble, Chocolate Mousse, Blood Orange	€7
Rhubarb & Custard Poached Rhubarb, Crème Pâtisserie, Ginger and White Chocolate Mousse	€7
Lemon Curd, Doughnut, Crumble, Meringue	€7
Classic Crème Brûlée Peanut Butter Cookies	€7
Cheese Board Camembert, Coolatin Cheddar, Roquefort, Soumatrain	€9
Selection of Petit Fours Chocolates, Macarons, Mignardises	€3
<i>Stickies by the glass</i>	
Cuva Vella Muscatel	€8
Pedro Ximenez Sherry	€7
Royal Aporto Tawney Port	€8
Charles Hours Clos Uroulat Jurançon	€9

Coffee & Tea

Coffee By P&S Coffee Roasters Naas

Espresso	€3
Flat White	€3.50
Americano	€3
Decaf	€3

Tea

Mint loves Apple Tea	€2.50
Cherry and Green Sencha Tea	€2.50
Red Berry Tea	€2.50
Breakfast Tea	€2.50
Buzz Tea, Nettle, Elderberry, Dandelion	€2.50
Digest Tea, Fennel, Meadowsweet, Lemon	€2.50
Seasonal Special Nettle Elderflower	€2.50

2 Courses €31, 3 Courses €38 on Wednesday and Thursday nights only

5 Course Tasting Menu €65, with machining wine €99