

2017

House Restaurant at the Cliffhouse A La Carte Menu 2017

House Restaurant at the Cliff House

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MENU

BOOK A ROOM

SAMPLE A LA CARTE DINNER MENU

The menu changes constantly, but below is a sample of our signature dishes:

Starter:

Bantry Bay Organic Salmon

Ballotine, Iced, Marinated, Cured, Maple Wood Smoked Garden Beetroot, Cucumber, Miso Mayonnaise

Main Course:

McGrath's Black Angus Beef

Fillet & Sausage, Grilled, Garden Spinach, Potato, Kilbeggan Whiskey, Beef Tea, Garden Herbs

Dessert:

Organic Chocolate 65 %

Crème, Ganache, Caramelized, 24 Carat Gold, Olive Oil, Seabuckthorn, Sea Salt, 'White' Coffee Ice Cream

Two courses costs €70, three courses costs €80; Three course wine-tasting menu costs €32.50

OVERVIEW

THE HOUSE RESTAURANT

SAMPLE A LA CARTE DINNER MENU

SAMPLE TASTING DINNER MENU

AFTERNOON TEA EVENT

THE BAR

THE CHEF

THE CELLAR

LET'S GO DISCO

BOOK A TABLE

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