

2017

Restaurant 1826 Adare Dinner Menu 2017

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Recommended Citation

Restaurant 1826 Adare, "Restaurant 1826 Adare Dinner Menu 2017" (2017). *Menus of the 21st Century*. 405.

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Dinner Menu

STARTERS

Marinated Salmon *Her Cured &* €9.95

Compressed Cucumber, Avocado,
Wasabi, Sesame

Baked Irish Scallops "in the shell" €12.50

Connemara Dried Ham, Herb Butter,
Crisp Crumb

Salad *d Pear and Young Buck Cheese* €9.95

Endive, Candied Walnuts,
Honeycomb, Port Reduction

Croquette *d Chicken & Ham Hock* €9.25

Pickled Chicory, Pear & Saffron
Chutney

Warm Pan Fried Chicken Livers €8.95

Pickles, Piccalilli Aioli, Bally Greens,
Almonds

DESSERTS

Cacao Barry Dark Chocolate Delice

MAIN COURSE

Dry Aged Rib Eye Steak €26.95

Salsa Verde, Braised Cheek
Croquette, Peppercorn Cream

Tasting Plate of Free Range Pork €24.50

Loin, Belly, McCarthy's Pudding,
Apple, Treaty Beer Mustard

Pan Fried Fillet of Turbot €28.95

Pickled Samphire, Doughmore Crab,
Shellfish Cream

Reared Chicken *lly Farmer Pasture* €22.95

Gubbeen Smoked Chorizo & Scallion
Risotto, Parmesan

Pan Seared Fillet of Hake €23.95

Coco Beans, Ham Hock, Ballyhoura
Mushrooms, Leek Veloute

Platter *dare Spring Harvest Vegetarian* €15

Tasting Plate of Vegetarian Dishes
from our Kitchen

SIDE ORDERS

Fat Chips €3.50

€7.50

Ponaire Coffee & Mascarpone
Mousse, Rum Creme Friache

- *Peanut Butter & Caramel Parfait* €7.25

Cacao Barry Bitter Chocolate Mousse,
Toasted Peanuts

- *Cheese on of Irish Artisan Farmhouse* €9.50

Crackers & "1826" Homemade
Chutney

- *Warm Treacle Tart* €7.25

Blood Orange Compote, Clotted
Cream

- *Lemon Meringue "Pie"* €7.25

Lemon Curd Parfait, Amaretti Crumb,
Italian Meringue

Potatoes Crispy Onion Whipped €3.50

- *Baby Potatoes Seasonal Vegetables* €3.50

COFFEES & TEA

- *Double Espresso* €3.20

- *Americano* €2.80

- *Cappuccino* €3.20

- *Latte* €3.20

- *Espresso* €2.80

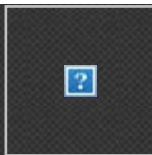
- *Selection of Solaris Botanicals Teas* €2.50

Coffee; Baileys, Calypso or French €6.75

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"The opening of the year that should have been talked about a great deal more was 1826 Restaurant in Adare, Co Limerick, where Wade Murphy's cooking demonstrates wonderful imagination and refinement, and where tradition and modern twists (a phrase I generally dread) work in perfect harmony."

THE DINING ROOM



1826 Adare

Main Street, Adare

+353 (0) 61 396 004

info@1826adare.ie

Run by Elaine and Wade Murphy, the thatched cottage restaurant that is 1826 Adare, gets its name from the year the first Lord Dunraven, built the cottage.

Our location

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Opening hours

Monday:	Closed
Tuesday:	Closed
Wednesday:	6:00 PM
Thursday:	6:00 PM
Friday:	6:00 PM
Saturday:	6:00 PM
Sunday:	3:00 PM
Sunday (Bank Holidays):	4:00 PM