


2017

## Restaurant 1826 Adare Dinner Menu 2017

Restaurant 1826 Adare

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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* ..... **€15.95**

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

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- *Double Espresso* **€3.20**

- *Americano* **€2.80**

- *Cappuccino* **€3.20**

- *Latte* **€3.20**

- *Espresso* **€2.80**

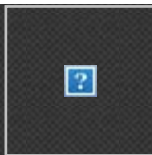
- *Selection of Solaris Botanicals Teas* **€2.50**

*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

**Oops!**  
**Something went wrong.**

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## Opening hours

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