Menus of the 21st Century

2017

Craft Easter Sunday Sample Lunch Menu 2017

Craft Restaurant

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.
Small Plates

Wild garlic and leek soup, potato salad and bacon €6.00

Fivemileown dumplings, peas, carrot, walnut and truffle €19.00

Cured mackerel, cucumber, creme fraiche, beetroot and mussel vinaigrette €8.00

Coolea, onion, potato and truffle €7.00

Large plates

Hake, king oyster mushroom, sprouting broccoli and dashi butter sauce €13.00

Slow cooked duck leg, swede, chicory and rhubarb €14.00

Fivemileown dumplings, peas, carrot, walnut and truffle €12.00

Soup and Sandwich €10

Dessert

Roasted pineapple, white chocolate, lime, rum and coconut €7.00

Creme fraiche posset, apple and sorrel €7.00

Mileens cheese, apple chutney and homemade crackers €7.00

Discretionary service charge of 12% for parties of 6 or more. Please note, nuts are used in our kitchen. Allergen information available upon request.
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Lunch
Friday - Saturday 12.00pm - 2.30pm

Brunch
Sunday 11.00am - 3.00pm

Dinner
Wednesday - Saturday 5.30pm - 9.30pm