Craft Restaurant Dinner Menu 2017

Craft Restaurant

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Recommended Citation

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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.

First Course
Main Course

Belly and cheek of Crowe's pork, malted onion, butternut squash and savoury granola €24.00

Market fish, sprouting broccoli, leek, broad beans and prawn €0.00

Cherry valley duck, swede, chicory and rhubarb €26.00

New season asparagus, raviolo of Coolea, quail egg and cauliflower €19.00

Sides

Salad of baby gem, radish, kohlrabi, smoked almonds, salad cream €5.00

Charred hispi cabbage, bacon and juniper butter €3.50

Dessert

Mileens cheese, apple chutney and homemade crackers €9.00

Dark chocolate and pecan slice, salt caramel and vanilla ice €8.50
Yogurt mousse, rhubarb and ginger meringue €7.00

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

Salt caramel and hazelnut slice, burnt orange and vanilla ice cream €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.
Dinner Menu | Craft Restaurant - Harold's Cross | Award-winning Bistro, Dublin

http://www.craftrestaurant.ie/menus/craft[08/05/2017 09:43:17]