

2020

The Tannery Restaurant Menu 2020

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DINNER MENU

Starter + Main €47

Starter + Main + Dessert or Cheese €60

Starter + Fish + Meat + Dessert + Cheese €70

Wild mushroom ravioli, buttermilk squash puree, mushroom cream

Carpaccio of pork belly, kale Caesar salad

Salt baked celeriac, duck ham, hazelnuts, red onion, miso

Crab crème brulee, Asian pickled cucumber, cornerstone toast

Local wood pigeon tart, caramelised onion puree, blue cheese, salami, pear

Charred hake, braised artichoke, leek, brown shrimp

Quail and foie gras pie, pot roast red cabbage, pistachios

Roasted monkfish, clam, cockle and Gubeen chorizo broth, chickpeas, fennel

Comeragh mountain lamb, glazed turnip, Savoy cabbage, lamb faggot and cider

Angus striploin, girolles, celeriac and truffle puree, roasted shallot **€5 supplement**

Fries and aioli €5.00

House salad, sherry dressing, parmesan €5.00

Tenderstem, Caesar dressing €5.00

Warm chocolate mousse, fudge and pecan ice cream, orange madeleine

Crème fraîche pannacotta, walnut crumb, fig sorbet, honey

Blackberry and lemon mille feuille

Artisan cheese, date bread, rye cracker, apple jelly

SAMPLE FRIDAY LUNCH AT THE TANNERY

Served from 12.30pm to 14.30pm

2 course €26

3 course €33

Tomato and fennel soup

Crispy chicken livers, Caesar salad, parmesan

Crab crème brûlée, pickled cucumber, cornerstone toast

Goat's cheese, spiced nuts, local leaves, heirloom tomatoes

Bacon chop, mustard cream sauce, cabbage, pork scratchings

Pan fried pollock, tenderstem broccoli, tomato and orange butter

Grilled sea bass, warm potato salad, aioli

Dry-aged rib-eye steak, green beans, bacon and hazelnut dressing (€7supp)

SUNDAY LUNCH AT THE TANNERY

12.30pm - 3.30pm

3 Course Set Menu €35.00

Calvo verde, Gubeen chorizo

Crab creme brulee, pickled cucumber, cornerstone toast

Ham hock terrine, celeriac mousse, crispy ham

Parmesan custard tart, sherry dressed local leaves

Autumn vegetable salad, blue cheese dressing, pear, spiced nuts

Grilled pollock, Pernod butter sauce, baby gem, peas, bacon

Confit duck leg, Jerusalem artichoke, kale, apple jelly

Day boat fish, lemon butter sauce, citrus fennel, lobster arancini **€5 supplement**

Roasted chicken breast, maple roasted root vegetables, chicken sauce

Baked cauliflower, crispy halloumi, curry raisin dressing

Our Sunday Roast

Loin of pork, maple roasted root vegetables, mustard cream

Fries and aioli €5.00

Crispy garlic button mushrooms €5.00

Coconut parfait, poached pineapple

Warm chocolate mousse, vanilla ice cream, honeycomb

Artisan cheese, chutney, biscuits

Tea / Coffee / Herbal

€ 3.00

Americano / Macchiato/ Mocha

€ 3.50

Cappuccino / Espresso / Latte

€ 3.50

Fries and aioli €5.00

Tenderstem broccoli, Caesar dressing €5.00

Roasted root vegetables €5.00

Raspberry croissant pudding

Roasted fig sable, soft cream, pistachio

Chocolate mousse, honeycomb and peanut ice cream

Lemon creme fraiche pannacotta, balckbery, oat crumble

Artisan cheese, crackers and grapes

(10% service charge for parties of 6 or more)

If you have a food allergy, please let us know

CHEFS TABLE MENU

Available for parties with a minimum number of 14 and maximum 30.

The idea is to pick the dishes in advance. Choose one of the main dish options, then one of our seasonal desserts. Less formal and more fun than conventional ala carte dining.

Enjoy exclusive use of our beautiful cookery school dining room

Your own private chef and waiting staff.

All the delights of a dinner party with none of the hard work

Sample Chefs Table Menu

A little soup

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Crab crème brulee, Asian cucumber, cornerstone toast.

Glazed beef short rib, horseradish cream.

OR

Prime fish, lemon and sea vegetable butter sauce.

Served with Seasonal vegetables and potatoes

Chocolate truffle cake, honeycomb and soft cream.

OR

Sable of poached pears.

<€60.00 per person
