

Rathsallagh House

Dinner Menu

Starters

Creamy Parsnip Soup (1a,7)

Parsnip Crisps, Maple Croutons, Truffle Oil

Wild Mushroom & Smoked Bacon (1a,3,7)

Tart, Poached Rathsallagh Egg, Onion Puree

Cider Cured Trout (3,4,7,12)

Pickled Radish, Cucumber, Citrus, Crème Fraiche, Caviar

St Tola Goats Cheese (1a,1d,7,8b,12)

Mousse, Pear & Rooibos Chutney, Pomegranate, Hazelnut Granola, Pear

Venison Tartar (1a, 3, 4, 6,10,11)

Soy Cured Egg, Anchovy, Caper, Sesame Tuile

Allergen Codes For Your Information

*The below numbers contain the following allergens: 1 Cereals Containing Gluten,
1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk,
8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio,
8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide
and Sulphites, 13 Lupin, 14 Molluscs*

Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.



Rathsallagh House
Dinner Menu
Main Course

Hereford Beef (3,7,12)

Fillet, Rib, Smoked Shallot Puree, King Oyster, Béarnaise Sauce

Halibut (4,7,12)

Pan Fried, Cauliflower, Samphire, Vanilla Butter Cream

Lamb (7,12)

Rump, Courgette Puree, Tenderstem, Wild Garlic, Red Currant Jus

Pork (7,12)

Fillet, Savoy Cabbage, Carrot, Rathsallagh Garden Apple, Mustard Jus

Pithivier (1,3,7)

Mixed Beans, Creamed Spinach, Butternut Squash, Rocket Pesto

Allergen Codes For Your Information

*The below numbers contain the following allergens: 1 Cereals Containing Gluten,
1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk,
8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio,
8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide
and Sulphites, 13 Lupin, 14 Molluscs*

Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.



Rathsallagh House

Dinner Menu

Dessert

Passion Fruit Tartlet (1,3,7,8g)

Yuzu Cream, Raspberries, Honeycomb, Pistachio

Blood Orange Cake (1,3,7)

Spiced Orange Curd, Blackberry Sorbet, Torched Meringue

Milk Chocolate Cremeaux (3,7)

Black Cherry, Kahlua Gel, Roasted Fig Ice Cream

Irish Cheese (1,3,7,8c,12)

Smoked Gubeen, Cooleeney Camembert, Cashel Blue

Fig Jam, Spiced Raisins, Walnut Bread

Please Inform a Member of Staff of Any Dietary Requirements

All 14 allergens are present in our kitchen, we cannot guarantee that dishes will be completely allergen free. All our shellfish is handpicked and may contain shell, all our game is wild and may contain lead shot.

Allergen Codes For Your Information

The below numbers contain the following allergens: 1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs

Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.

