



Welcome to **Cedars Steakhouse**. Our meats are cooked on our **Josper Charcoal Grill** which can reach temperatures of 400°C giving the meats a distinctive *braai* (barbecue) flavour.

STARTERS

SPICED PARSNIP SOUP shallot beignet <i>Contains mustard</i>	€9.95
SMOKED BLUEBELL FALLS GOAT CHEESE BRÛLÉE cranberry jam, chive & hazelnut biscuit <i>Contains milk, egg, hazelnut, sulphites</i>	€12.50
CRISPY SILVER HILL DUCK confit wing, orange & black garlic aioli, pickled fennel slaw <i>Contains egg, mustard, sulphites, sesame, soya, wheat</i>	€14.50
SCALLOP & CHIVE RAVIOLI prosecco velouté, dill oil, roe powder <i>Contains molluscs, wheat, milk, egg, fish, celery, sulphites, crustacean</i>	€14.50
IRISH WILD GAME TERRINE piccalilli, pistachio, carrot carpaccio, pan brioche <i>Contains mustard, pistachio, wheat, eggs, milk, sulphites, pine nuts</i>	€13.50
BEETROOT & MICIL POITÍN CURED COD grapefruit, basil velouté <i>Contains fish, milk, celery, sulphites</i>	€13.50

Please note that this menu is only available for groups of up to 8 people. If you require more information on the allergen content of our dishes, please ask a member of our staff who will be happy to assist you. Please ask your server if you would like to see our Plant Based Menu. All our beef is of Irish Origin. All dishes are subject to change, due to seasonality and availability of ingredients.

DRY-AGED STEAK

Choose your steak... all our beef dishes are cooked to your liking. Our beef is dry-aged for either 28 or 32 days. The process of dry-aging enhances the flavour and tenderises the beef. Dry-aging beef results in a distinctive flavour that is described as a rich and dense beefy flavour

FARNHAM SELECTION		BLACK ANGUS PRIME	
SIRLOIN (12oz)	€35.00	SIRLOIN (10oz)	€36.00
T-BONE (14oz)	€36.50	COTE DE BOEUF (16oz)	€39.00
TOMAHAWK FOR 2 (30oz)	€89.00	FILLET (7oz)	€48.00
SURF & TURF (6oz) <i>fillet and tiger prawns</i>	€49.00	CHATEAUBRIAND FOR 2 (16oz)	€97.00

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
<i>very red</i>	<i>red warm centre</i>	<i>warm pink centre</i>	<i>slightly pink centre</i>	<i>cooked through</i>

all our steaks are served with crispy onions and a choice of brandy pepper sauce, blue cheese sauce, smoked bacon & tarragon butter or béarnaise and a choice of side

Brandy pepper sauce contains milk, celery, sulphites. Blue cheese sauce contains milk. Smoked bacon & tarragon butter contains milk. Béarnaise contains egg, milk, sulphites.

MAIN COURSES

SHEELIN'S PRIME BEEF WELLINGTON €36.50

mushroom duxelles, confit potato, romanesco, purple carrot, bone marrow jus

Contains wheat, milk, egg, celery, sulphites

MACIVOR'S IRISH CIDER CURED SEATROUT €28.50

crab sauce, crispy baby kale, nero linguine, Goatsbridge trout caviar

Contains fish, sulphites, crustacean, milk, celery, wheat, egg, mollusc

CO KILDARE WILD IRISH VENISON €35.00

treacle cured loin & braised shoulder, pomme anna potato, chanterelles, buttered sprouts, cocoa jus

Contains celery, milk, sulphites

TRUFFLE & TARRAGON CORN FED CHICKEN BALLOTINE €28.00

confit broccoli stem, pickled carrot, charred baby corn, bread pudding, sweetcorn velouté

Contains mustard, sulphites, wheat, egg, milk, celery

PAN SEARED TURBOT €28.50

Cloughglass pepper dulce boxty, bok choy, lobster bisque, snow peas, tarragon oil

Contains fish, crustacean, milk, celery, sulphites, wheat

CURRIED LENTIL DAHL €19.50

puffed Indian bread, soy yoghurt, courgette, avocado oil

Contains mustard, wheat, soya, milk

SIDES - €4.95 EACH

caesar salad with bacon

Contains egg, milk, sulphites, mustard

macaroni & cheese
Contains milk, wheat, egg

aligoté potato - creamed
potato, gruyere, chives

Contains milk

cauliflower cheese
Contains wheat, milk

tenderstem broccoli
with smoked almonds

Contains almonds

creamied potato
Contains milk

truffle chips with truffle aioli

Contains egg

skinny fries
onion & mushrooms