

# at THE TERRACE

## DINNER MENU

### Starters

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Soup of the day Guinness and treacle bread, homemade butter (Contains: 1,7,9)	5.95
Crispy rare breed pork neck, apple, black pudding (Contains:1,3,7,9,12)	10.50
Prawn and chorizo risotto (Contains:2,7,9,12)	11.50
Torched mackerel, leek, radish, dill aioli, beetroot (Contains:4,12)	12.50
Seared foie gras, cherry, hazelnut, brioche (Contains:1,3,7,8,9,12)	13.50

### Mains

Beer battered fish & fat chips, mushy peas and tartar sauce. (Contains:1,3,4,10,12)	19.95
Crispy polenta cake, parsnip, date and orange salad (Contains:7)	19.95
Venison pithivier, smoked squash, pickled grapes, beets, jus (Contains:1,3,9,12)	22.95
Cod, rosti, cauliflower, chicory, mussel and dill cream (Contains:2,4,7,12)	24.95
18 hour short rib of beef, mash wild mushroom fricassée, red wine jus (Contains:7,9,12)	25.95

### Sides

Fat chips	
Mixed leaf salad	
Baby potatoes with truffle shallots (Contains: 12)	
Roast beets with chive crème fraîche (Contains: 7)	All sides @ 5

### Desserts

Honeycomb, vanilla ice-cream, chocolate sauce
Warm Autumn fruit crumble, lime Anglaise, raspberry sorbet (Contains: 1,3,7,8)
Chocolate mousse tart, orange, meringue, chocolate, caramel, vanilla ice cream (Contains: 1,3,7,8)
Victoria sponge, Chantilly cream, strawberry vanilla syrup (Contains: 1,3,7,8)
Irish cheese board, seasonal chutney, crackers and grapes (Contains: 1,7,12)

 @TerraceCafeNCH  
 T 01 417 0090  
 nch@withtaste.ie

All our meat and poultry is 100% Irish, locally sourced and is fully traceable from farm to fork.

Please ask your server if you have any questions regarding food allergies.

#### Allergen Information

1 = Gluten	2 = Crustaceans	3 = Eggs	4 = Fish
5 = Peanuts	6 = Soybeans	7 = Milk	8 = Nuts
9 = Celery	10 = Mustard	11 = Sesame Seeds	12 = Sulphur Dioxide
13 = Lupin	14 = Molluscs		