THE TERRACE

🖺 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=moluscs

Please ask your server what side dishes are available tonight

DINNER

STARTERS

Terrace fish cake,	
romesco sauce, crispy caper salad	18.00
1 (wheat) 3, 4, 7, 8 (cashew) 12	
Gubbeen chorizo arancini,	
basil pesto, shaved Grana Padano DOP salad	17.00
1 (wheat) 3, 7, 8 (cashew) 12	
St. Tolas goat cheese tart,	
balsamic glazed figs, beetroot salad	17.50
1 (wheat) 3, 7, 12	
Glin valley roast chicken supreme Caesar salad, aged parmesan, croutons, Caesar dressing	10 00
1 (wheat) 3, 7, 10	16.00
Soup of the day,	
please ask your server	7.90
1 (wheat)	
MAINS	
Slow braised feather blade beef,	
champ mash, baby carrot and leek, crispt onion, jus	32 95
1 (wheat) 7, 12	02.00
Chicken supreme with mashed potato	
tenderstem brocoli, red wine jus and carrot puree	29.95
1 (wheat) 7, 12	
Seared salmon fillet,	
crushed sweet potato, French beans, lemon and coriander be	
beurre blanc	32.95
4, 7, 12	
Sweet potato rosti, harissa roast cauliflower, pickled carrots, candy walnuts, lime	
crème fraiche	22 95
7, 8 (walnuts) 12	
Beer battered fish and chips,	
mushy peas, tartar	24.95
1 (wheat) 3, 7, 12	
DESSERTS	
Vanilla ice-cream,	
honeycomb, bitter chocolate sauce	7.50
3, 6, 7	
Sherry trifle,	
classic custard, raspberry jelly, sponge and fresh fruit salad	9.40
1 (wheat) 3, 7, 12	
Chocolate ganache tart	
served with vanilla icecream	9.40
1 (wheat) 3, 7	
Irish cheeseboard,	17 [^
apple and pear chutney, crackers, grapes	13.50
1 (wheat) 7, 12	