

STARTERS

Homemade Chicken Broth & Rice Noodles
Julienne of Vegetables, Shredded Chicken
€9.00

Warm Salad of Crispy Calamari
Beansprouts, Heirloom Carrot,
Laced with a Roasted Black Sesame Seed Dressing
€12.95 (gf)

Roulade of Meyler's Local Smoked Salmon
& Fresh Kilmore Crabmeat
Wrapped in Nori, Cucumber & Yoghurt Dressing
€14.95

Marinated Local Pigeon Breast
Served Medium Rare, Rosti Potato, Thyme Jus,
Chestnut Purée, Blackberry Foam
€13.75 (gf)

Salad of Roasted Butternut Squash
Lentil, Ratatouille, Beetroot & Mediterranean Tomato
€8.95 (Vegan, gf)

Goats Cheese Salad
Chargrilled Chicory, Beetroot Caviar,
Locally Sourced Killurin Honey
€11.75 (gf)

REEDS

RESTAURANT

Allergen Information

1. Milk 2. Eggs 3. Crustaceans 4. Fish 5. Molluscs 6. Peanuts 7. Nuts 8. Sesame
9. Soya 10. Gluten 11. Celery 12. Mustard 13. Sulphur Dioxide 14. Lupin
C= Coeliac, C+= Can Be Adapted To Suit Coeliac, V= Vegetarian

MAIN COURSES

Richie Doyle's Locally Reared 10 oz Sirloin Steak

Rustic Truffle Scented French Fries,
Chef's own Recipe, Cafe de Paris Butter
€38.00 (gf)

Slow Cooked Rump of Wexford Lamb
Braised Lentils, Vegetable Ratatouille,
Strawberry Vinaigrette Sauce
€28.00 (gf)

Sous-Vide Supreme of Irish Chicken
Butternut Squash, Baby Corn, Sugar Snap,
Bearnaise Sauce
€25.00 (gf)

Trio of Monkfish, Prawns & Scallops
Boulangere Potato, deglazed with a
Roast Garlic White Wine Sauce
€35.00 (gf)

Seared Fillet of Kilmore Cod
Miso Paste, Carrot Puree,
Chickpea & Chorizo Croquette, Lime Vin Blanc
€26.00 (gf)

Vegan Mushroom Risotto
French Mushrooms infused with Wine,
Herbs, Garlic & Shallots
€22.00 (gf)

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DESSERTS

Warm Rich Chocolate Fondant

Handmade Vanilla Pod Ice Cream, Chocolate Sand

€10.95

Semi-Fredo of Peach & Roasted Pistachio

Caramelised Peaches

€10.50

Classic Burnt "Basque" Cheesecake

Piquant Berry Compote

€10.50

Autumnal Plum Torte

Sugar Glazed Crème Anglaise, Plum Coulis

€10.75

Warm Local Apple & Frangipane Tart

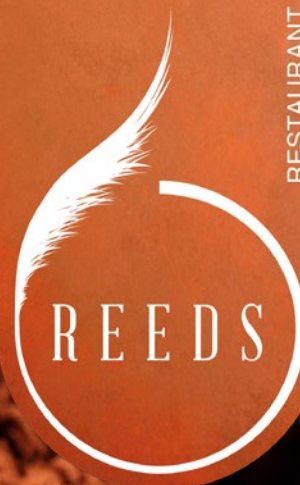
Cinnamon Ice Cream (Vegan Option)

€10.50

Finest Irish Cheese Selection

Fruit Chutney, Isle of Crackers,
Candied Walnuts, Grapes & Celery

€14.75



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