## Z U N I 🗖

RESTAURANT & BOUTIQUE HOTEL

## **STARTERS**

Served With Bread &	Flavoured Butte	r (N, G1, MK)				
TODAY'S SOUP (ALL	ERGENS PRINT	ED AT RECEPT	ION)			9
<b>WHIPPED FETA &amp;</b> ARDSALLAGH GR ORANGE, POMEGI LAVASH BREAD, F	EEK STYLE C RANATE, PEC.	AN & WALNU	UT GRANOLA,	,	3, N5)	11.5
<b>DUBLIN BAY SMC</b> Pickled Cucumb				IVE TAPENAD	13 DE	
<b>GOATSBRIDGE T</b> BRIOCHE & HERB CARROT, LEEK & VICHYSSOISSE (G	CRUST, PETITS POIS	GLAZED WI	TH LEMON & E	BUTTER,		13.5
TERRINE OF RABBIT, SPINACH & CLONAKILTY BLACK PUDDING BACON & PUY LENTILS, PARSNIP PURÉE, JUS (SP, G3, CY, MK)						14
CHICKEN & WHITE PUDDING SAUSAGE Tomato Confit, Smoked Potato Foam, fried quail EGG (E, SP, CY, G1, MK)						14
MAIN COURSE						
<b>RISOTTO</b> COURGETTE, LEM WATERCRESS, BA			ISOTTO,			22
<b>SLOW BRAISED I</b> Celeriac & Hor Carrot & Turni	SERADISH PU	RÉE, CALVO	) NERO,	K, SP, CY)		30
COD (SP, F, MK, C Potato & Olive		N, LEEKS, S	PRING ONION	& CAPER DR	ESSING	30
<b>SALMON</b> Orange & Sesan Coconut & Lime				P)		30
<b>GLAZED PORK BELLY</b> (G1, SP, MK, CY) PORK FILLET, BACON & CABBAGE CROQUETTE, PARSNIP PURÉE, GLAZED PARSNIP, BEETROOT & RED ONION MARMALADE						30
GRILLED HEREFORD IRISH STRIPLOIN STEAK38BOULANGÉRE POTATOES, CARROT PURÉE, SLOW COOKED BEEF CROQUETTE, SAVOY CABBAGE, OYSTER MUSHROOM, PEARL ONION & BONE MARROW JUS (SP, CY, MK, G1, E)38						
EXTRAS: HOUSE FRIES 5 (G1,	SS) GREE	EN VEGETABL	LES 5 (MK) SIDI	E SALAD 5 (SP)	MASHED PO'	FATO 5 (MK)
CONTAINS ALLERGEN: Gluten = G (1-Wheat, 2-Oats, 3- Barley, 4-Rye) Nuts = N (1-Almonds, 2-Hazelnuts, 3-Walnuts, 4-Cashew, 5-Pecan, 6-Brazil, 7-Pistachio, 8-Macadamia)						
Crustaceans = C Sulphites = SP	Eggs = E Peanuts = P	Fish = F Lupin = L	Mollusks = M Milk = MK	Soybeans = S Celery = CY	Mustard = MD Sesame Seeds = SS	5
FOR YOUR CONVENIENCE A DISCRETIONARY GRATUITYOF 12.5% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE						