



**Céad míle fáilte**

**A hundred thousand welcomes**

At Myrtle restaurant we try showcase all the different aspects of Ireland that our head chef Anna and manager Daniel believe are truly special

\*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS  
GF – Gluten Free      GFA – Gluten free adaptable      B – Beef      P – Pork  
If you have any allergies, please alert your waiter

## A taste of Ireland menu £85

matching wines £85

*add black pudding snack £7*

*add Irish Carlingford oyster (gf) £4*

### **Bia Beag**

Sweet & earthy golden root vegetable Anraith (gf)

### **Co Cork**

Gubbeen cheese mousse (gfa)

Sweet potato, mushroom, pickled Jerusalem artichoke & toasted pecan

### **Co Dublin**

Crispy pig's brawn

Butternut squash, seed pesto with Cais na Tire cheese

### **Co Cavan**

Poached wild seabass in burnt Irish butter (gf)

Smoked mashed potatoes, crispy potato scales, with a rich burnt Irish butter sauce

### **Co Clare**

Burren beef (gfa)

Beef fillet from the Burren national park. Braised beef stuffed boxty, caramelised cauliflower puree, tarragon and confit shallot

### **Co Waterford**

Lemon Posset (gfa)

Tart & sharp in flavour with a hint of cardamom, topped with a Flahavans oat cake

### **Co Cavan**

Chocolate mousse made with Carrageen moss (gfa)

Deliciously light mousse with a Guinness cake base, honeycomb

### **32 Counties**

Milsean (gfa)

Selection of sweets, gur cake, marshmallow, Irish fudge

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Irish Carlingford oysters (gf) £4 each  
*Our Carlingford Oysters from Co Louth dressed  
with our signature 72 hour infused lemon dressing*

## Starters

**Chef Anna's carrot salad (gf) £16**  
*Heritage carrots, creamy carrot and star anise puree, Toasted hazelnut & pickled  
raisins. But the real star is the Cáis Na Tíre cheese which is nutty in flavour*

**Sovereign Street black pudding recipe £17.50**  
*Our signature Clonakilty black pudding comes wrapped in potato. Irish black butter  
pearls made with apple. Pearl barley, pecan, Bramley apple puree*

**Salmon of Knowledge (gf) £16.50**  
*Organic Burren smoked salmon from Co Clare, horseradish cream cheese filling, fennel  
puree, floral pink peppercorn, salmon keta and dill*

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## Mains

### Silverhill Irish Duck (gf) £40

*Pan fried duck breast from Co Monaghan. Mushroom puree, homemade duck fat potato waffle and a duck gravy poured at the table*

### Oat crusted halibut (gf) £35

*Roasted halibut fillet topped with crunchy Flahavan's oats, toasted coriander and sesame seed. Mussels, mashed potatoes, kale & smoked mackerel chowder sauce*

### Marinated field cap medallions (gf) £30

*Marinated field cap mushrooms, Taylor's of Lusk black garlic puree, tarragon and a Mushroom shepherd's pie*

## Sides

Colcannon(gf)	£5
leaf salad(gf)	£5
greens (gf)	£5
Anna's famous boxty dumpling stuffed with Burren beef	£6

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