



# Cedars Grill

## Starters

**(V) Butternut squash soup** with chutney and cherry tomato ravioli

**(V/G) Cedars grill room salad**, grilled winter vegetables, balsamic syrup, shaved parmesan and a poached egg

**(G) Crispy Donegal pork belly**, 3 winter chutneys and lemon sour cream

**(G) Pheasant breast**, lambs lettuce with a potato and bacon dressing, walnuts and Cumberland sauce

**Baked Bere Island scallops**, potato foam, cashew nuts, crisp black pudding and smoked paprika powder starter

## Meats from THE CHAR GRILL

All our meats are of Irish origin and grilled on our char grill which gives it a unique smoky flavour and supports the intensive taste and quality of our meats.

**Irish Sirloin, grass fed, from cattle under 30 months**

8oz

**Irish Fillet, grass fed from cattle under 30 months**

7oz

**Glin Valley, Donegal chicken breast**

8oz

All of our grill dishes are cooked to your liking and served with browned rosemary baby potatoes, Sauté onion and mushroom, cherry tomato on the vine, rocket and red wine jus

## Seafood

**(G) Atlantic Cod**

Creamy garlic potatoes, sautéed spinach, capers, walnuts and lemon

**(G) Inver Bay Sea Trout**

Colcannon, fried herbs, butterfly prawns and basil oil

## Mains

**(G) Chicken or Steak salad**

Seasonal salad with toasted seeds, peppers, goat's cheese and grilled chicken breast or 4oz of Irish beef fillet

**(G) Silverhill duck in 3 ways**

Roasted breast, confit leg and ragout, sour cabbage and mulled wine reduction

**(G) Braised Donegal Beef**

Shoulder of beef, crushed baby potatoes and pumpkin, fresh horseradish and onion mash

## Vegetarian

**Winter vegetable stir fry**

Pumpkin, spinach, chest nut, goat cheese, baby sweet corn and green asparagus

## Sides

Mash potatoes, French fries with parmesan, triple cooked chips, seasonal vegetables

Baby boiled potatoes, grilled mushrooms, small grill room salad, French fried onion rings, grilled vegetables

**(G) GLUTEN FREE    (V) VEGETARIAN**