



Cedars Grill

Starters

(V) Sorrel soup, green pepper and crispy ravioli with onion 9€

(V/G) Cedars grill room salad, grilled vegetables, balsamic syrup, shaved parmesan and a poached egg 11€

(G) Crispy Donegal pork belly, 3 chutneys, lemon sour cream and baby button mushrooms, 12€

(V) Gortnamona goat's cheese, sweet lemon relish, lavender honey and smoked cherry tomatoes 12€

(G) Baked Bere Island scallops, potato foam, cashew nuts, bacon and smoked paprika powder 16€

Crab cocktail and crispy baked Inver Bay crab, mash carrots, ginger and lemon grass 16€

(G) 6 Fresh Donegal Bay Oysters – served on ice with a wedge of lemon 15€

Beef 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- 24 €

Irish Rib Eye, grass fed, from cattle under 30 months

10oz – 28€

Irish Fillet, grass fed from cattle under 30 months

7oz – 33€

(€5 supplement for Inclusive Dinner)

Donegal pork fillet

8oz – 21€

Glin Valley, Donegal chicken breast

8oz – 19€

Upgrades

Slice of foie gras (50g) 6€

3 grilled prawns 5€

All of our grill dishes are cooked to your liking and served with triple cooked chips, Portobello mushrooms, vine tomato, rocket and red wine jus

Seafood

(G) Atlantic Cod 26€

Ravioli of butter lettuce fried in poppy seeds, sauteed spinach, and tomato vinaigrette

(G) Home smoked Inver Bay Sea Trout 24€

Stew of sweet potato and clams, watercress and baked capers

(G) Fillet of Monkfish 31€

Brown butter mash, braised endive, citrus fruits and saffron aioli

Mains

(G) The Steak salad 26€

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

(G) Half roasted Fermanagh duck 24€

Colcannon, green asparagus and King Oysters and cheery sauce

(G) Braised Donegal Beef 24€

Shoulder of beef, gratin potatoes, onion mash, turnip puree, fresh horseradish and red wine sauce horseradish

Vegetarian

Sweet potato turnover 19€

Filled with dried tomatoes, peas and cream cheese, rocket

Ravioli of butter lettuce 19€

Braised endive, green asparagus and potato foam

Sides €4.5

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