

LYREBIRD RESTAURANT

DINNER MENU

STARTERS

Warm marinated Bunnyconnellen olives	4.50
Fetta stuffed green olives crumbed and deep fried, with aioli	6.00

ENTRÉES

Soup	12.00
Smoked quail Apple, celery, watercress and grape salad with toasted hazelnut dressing	19.50
Shaved jamon Fresh figs, rocket and vincotto	17.50
Smoked salmon Chilli corn cake and horseradish crème fraiche	19.50
Warm roasted beetroot and red onion Salad of spinach, goat fetta and candied walnuts	16.50

MAINS

Grilled White Fish Buttered potatoes, soused leeks, white anchovies, chervil and lemon	32.00
Roasted Chicken Breast Cumin spiced chickpeas with salted lemon, roasted peppers and chorizo sausage	31.00
Slow Roasted Sirloin Cooked for 2 hours and served medium rare Garlic mash, green beans, herb butter and jus	34.00

SIDES

Chips with aioli	6.00
Mixed leaf salad, dressed with mustard and red wine vinaigrette	8.00
Steamed green beans and peas with orange and hazelnuts	8.00

DESSERTS

Affogatto

Espresso, Frangelico, vanilla bean ice cream and biscotti

17.00

Bitter Chocolate and Hazelnut Torte

Vanilla mascarpone, fresh fig and a drizzle of Spanish sherry

16.00

Caramel Pots

Toffee banana, burnt caramel ice cream and rum syrup

15.00

Frozen Cointreau Parfait

Caramelized peaches

16.00

Cheese served with fruit toast, oat cookies and muscatels

1 cheese 15.00

2 cheeses 18.00

3 cheeses 21.00