



ice house

## À La Carte Menu

### Starters

#### Chicken Liver Parfait Pearls

Morel Dust, Toasted Brioche, Golden Raisin, Tomato Chutney & Donegal Rapeseed Oil  
€9.50

#### Roasted Quail Breast & Confit Leg

Light Girolle Mushroom Cream, Thyme & Blue Bells Goats Cheese Soil  
€10.50

#### West Coast Seafood Chowder

Served with Ice House Guinness Bread  
€10.50

#### Danish Pine Smoked Salt Cured Clarkes Salmon

Wasabi Crème Fraiche, Nori & Avocado Seaweed Sushi Roll  
€12.00

#### Pan Seared Clare Island Scallops

Jerusalem Artichoke & Truffle Purée, Pickled Yellow Oyster Mushrooms, Crispy Pancetta  
€14.00

### Main Courses

#### Sirloin of Prime Glasan Irish Beef

Shallot Tart Tatin, Shallot Purée, Red Wine Jus  
€28.00

#### Slow Cooked Irish Grass-Fed Beef Cheek

Béarnaise Sauce, Red Wine Jus  
€26.50

#### Seared Loin of Dromoland Farm Venison

Wilted Organic Rainbow Chard, Date & Golden Raisin, Potato & Wild Mushroom Pie,  
Buttered Jerusalem Artichokes, Game Jus  
€31.00

#### Roasted Fillet Irish Pork

Red Wine Braised Belly & Trotter, Confit Cheek, Black Pudding,  
Girolle Cream, Turned Orla Potatoes, Prune & Caper  
€29.00

#### Pan Seared Fillet of John Dory

Buttered Broad Beans, Braised Organic Carrots, Buttered Fondant,  
Béarnaise Vinaigrette & Meat Glaze  
€ 28.00

#### Crispy Fillets of Seabass

Vanilla Crushed Potatoes, Lemon Beurre Blanc & Asparagus Spears  
€29.00



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