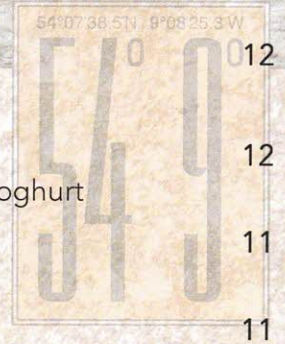


54° 9° Dinner Menu



Amuse Bouche

Confit Andarl Farm Pork Belly **GF**

Bok Choy, Squash Puree, Moy Honey, Sesame

Crispy Pink Prawns **GF**

Roasted Pepper, Avocado, Grilled Baby Gem, Fennel Velvet Cloud Yoghurt

Galway Goats Cheese Bon Bons **GF N**

Praline Dust, Beetroot Tasting, Smoked Pancetta

Daily Starter Special

Please ask your Server

Sorbet Course

Grilled Fillet Steak wrapped in Streaky Bacon **GF**

Celeriac Puree, Fondant Potato, Chimichurri, Brandy Peppercorn Cream

Baked Chicken Supreme **AGF**

Tarragon Farce, Shitake & Oyster Mushroom, Orzo Pasta, Spinach Oil

Pan Fried Hake Fillet **GF**

Wards Crabmeat Crust, Pea & Chervil Puree, Rosemary Roasted Sweet Potato

Daily Fish Special

Please ask your server

Warm Chocolate Fondant

White Chocolate Sauce, Raspberry, Vanilla Ice Cream

Classic Vanilla Creme Brûlée **GF**

Summery Berry & Mint Compote, Brandy Snap

Petit Fours

Sides

Crispy Onion Rings

Buttered Greens **GF**

Rosemary Roasted Potatoes **GF**

Cheesy Garlic Chips **GF**

Seasonal Salad **GF**

GF - Gluten Free, **AGF** - Available Gluten Free, **N** - May Contain Nuts, **V** - Vegetarian, **VE** - Vegan



ice house

RESTAURANT
ON THE RIVER MOY