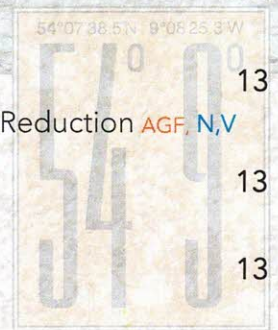


# Restaurant 54° 9°



<b>Warm Galway Goats Cheese Bon Bons</b>	13
Blackberry Coulis, Charred Baby Beetroot, Saffron & Orange Vinegar Reduction <b>AGF, N, V</b>	
<b>Confit Silverhill Duck Leg</b>	13
Fennel Orange & Cucumber Salad, Blueberry & Ginger Compote <b>GF</b>	
<b>Sticky Sweet &amp; Sour Prawns</b>	13
Grilled Pineapple, Coriander & Cashew Nuts <b>GF, N,</b>	
<b>Pan- Seared Salmon</b>	14
Carrot & Red Onion Rosti, Wasabi Coriander Cream, Mango Puree Black Sesame Seed <b>GF</b>	
<b>Crispy Chicken Caesar Salad</b>	12
Baby Gem Lettuce, Streaky Bacon, Parmesan, Herb Crouton <b>AGF</b>	

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<b>Pan Fried 8oz Fillet Steak of Irish Beef</b>	36
Celeriac Puree, Wild Mushroom & Tarragon Ragout, Red Onion Jam <b>GF</b>	
<b>Roast Chicken Supreme</b>	26
Three-Cheese & Nduja Sausage Arancini, Roast Pepper Cream <b>AGF</b>	
<b>Baked Hake Supreme</b>	28
Mussel Meat, Pea, Parmesan Orzo, Mango Salsa <b>AGF</b>	
<b>Seared Rump of Mayo Lamb &amp; Lamb Croquette</b>	32
Squash Puree, Baby Beetroot & Rosemary Jus <b>AGF</b>	
<b>Fish of the Evening</b>	35
Garlic Mousseline, Caper Lime Dressing, Pont Neuf Potatoes <b>GF</b>	

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<b>Sides</b>	
<b>Crispy Onion Rings</b>	5
<b>Sriracha Cheese Fries</b> <b>GF</b>	5
<b>Rocket Salad with Parmesan, Mixed Seed and Balsamic Reduction</b>	5
<b>Cheesy Garlic Fries</b> <b>GF</b>	5

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