

# Restaurant 54° 9°



<b>Smoked Cheese Stuffed Portobello Mushrooms</b>	13
Shallots, Smoked Pancetta & Tarragon, Spinach & Nibbed Almonds, Pepper Coulis <b>N/ GF</b>	
<b>Confit Silverhill Duck Leg</b>	14
Fennel Orange & Cucumber Salad, Rhubarb Ginger & Chilli Relish <b>GF</b>	
<b>Ardsallagh Goats Cheese Bon Bons</b>	13
Blackberry Coulis, Charred Baby Beetroot, Saffron & Orange Vinegar Reduction	
<b>Connemara Smoked Salmon Potato Cake</b>	14
Creamed Leeks, Celeriac Remoulade	
<b>Smoked Mackerel &amp; Lemon Pate</b>	14
Caper & Dill Crème Fraiche, Sheridan's Mixed Seed Crackers, Beetroot Puree <b>AGF</b>	

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<b>Surf &amp; Turf</b>	38
Grilled Irish Sirloin Steak, Champ Mash, Peppercorn Cream, Garlic Prawn <b>GF</b>	
<b>Baked Supreme of Chicken</b>	27
Wild Mushroom, Parmesan & Broad Bean Risotto, Tomato Salsa <b>GF</b>	
<b>Pan-Fried Supreme of Hake</b>	29
Mussel Meat, Dill & Tomato Orzo Pasta, Gubeen Chorizo, Crab Meat Crust, <b>AGF</b> Mango & Coriander	
<b>Slow Roasted Andarl Farm Pork Belly</b>	27
Braised Pork & Kelly's Black Pudding Croquette, Squash Puree, Baby Beetroot <b>AGF</b>	
<b>Oven Baked Supreme of Salmon &amp; Seared Scallops <b>GF</b></b>	36
Grilled Asparagus, Samphire, Garlic Herb Parmentier Potato, Lime & Ginger Beurre Blanc	

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<b>Sides</b>	
French Fries <b>GF</b>	5
Sweet Chilli Wedges <b>GF</b>	5
Crispy Onion Rings	5
Mixed Leaf with Parmesan, Seed & Balsamic Reduction <b>GF</b>	5
Cheesy Garlic Fries <b>GF</b>	5

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