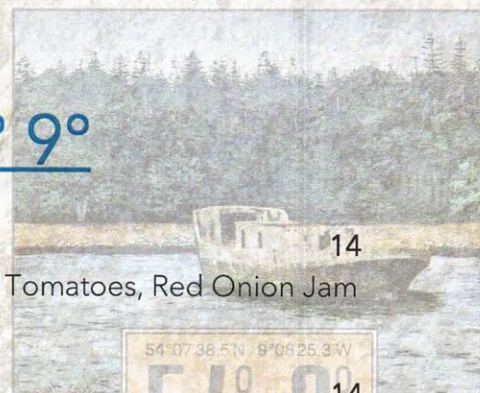


# Restaurant 54° 9°



## Starters

<b>Warm Saint Kevins Brie Cheese</b>	14
Basil Oil, Parma Ham, Grilled Sourdough, Plum & Confit Vine Tomatoes, Red Onion Jam Pistachio Nuts, Balsamic Vinegar (2,3,9,10)	
<b>Ardsallagh Goats Cheese Roulade</b>	14
Candied Walnuts, Pear, Baby Beetroot, Blackberry Coulis (3,9,10)	
<b>Confit Pork Belly &amp; Kelly's Black Pudding</b>	14
Squash purée, Apricot & Shallot Chutney, Pickled Shallot, Soy & Honey Reduction (2,3,11)	
<b>Wards Crabmeat &amp; Smoked Salmon Potato Cake</b>	15
Celeriac Remoulade, Lime & Caper Dressing, Saffron Aioli, Pepper Coulis (2,3,7,9,13,14)	
<b>Crispy Sweet &amp; Sour Prawns</b>	15
Pineapple, Sesame & Toasted Cashew Nuts (5,7,10)	

## Mains

<b>Grilled Sirloin Steak of Irish Beef</b>	40
Celeriac, Pont Neuf Potatoes, Peppercorn Shallot & Taragon Cream (3,9)	
<b>Braised Beef Cheek</b>	35
Champ Mash, Guinness & Rosemary Sauce (3,9)	
<b>Sundried Tomato &amp; Basil Marinated Chicken Supreme</b>	29
Wild Wexford Mushroom & Parmesan Risotto (9)	
<b>Pan Fried Salmon</b>	32
Fondant Potato, Chargrilled Fennel, Wasabi Prawn Cream (1,9,13)	
<b>Seared Barbary Duck Breast</b>	34
Parma Ham & Apricot Pomme William, Squash Purée, Baby Carrots, Plum Star Anise Jus (2,3,9,14)	
<b>Baked Fish of the Day</b>	38
Udon Noodles, Coconut Lemongrass & Coriander Broth, Killary Mussels, Bok Choy & Baby Leek (1,2,4,9,13)	
<b>Duo Of Cod &amp; Seared Scallops</b>	36
Pepper Salsa, Potato Fondant, Scallop Roe Sauce (1,9,13,)	

## Sides

<b>French Fries</b>	5
<b>Sweet Chilli Wedges</b> (14)	5
<b>Crispy Onion Rings</b> (2)	5
<b>Mixed Leaf with Parmesan, Seed &amp; Balsamic Reduction</b> (3,9)	5
<b>Cheesy Garlic Fries</b> (9,14)	5

### Allergens:

(1) Molluscs (2) Gluten (3) Sulphites (4) Celery (5) Sesame seed (6) Mustard (7) Crustaceans (8) Lupin (9) Dairy  
(10) Nuts (11) Soya (12) Peanut (13) Fish (14) Eggs.