



CEDARS
STEAKHOUSE

Welcome to **Cedars Steakhouse**. Our meats are cooked on our **Josper Charcoal Grill** which can reach temperatures of 400°C giving the meats a distinctive **braai** (barbecue) flavour.

STARTERS

CHICKEN & MUSHROOM SOUP €9.95

Contains sulphite, milk.

PHEASANT & GIROLLES TERRINE €11.00

brioche, plum chutney

Contains sulphite, egg, wheat, milk. This dish can be gluten free and egg free without the brioche, please ask our service staff to assist you.

OVERNIGHT PORK BELLY €12.50

caramelised chilli honey sauce,
fermented white cabbage

Contains sesame, celery, sulphite, soya.

POTTED KILKENNY SMOKED TROUT €13.50

pickled cucumber, dill, sourdough

Contains fish, milk, wheat, sulphite. This dish can be made gluten free without the sourdough, please ask our service staff to assist you.

ENDIVE & STREAKY BACON SALAD €13.50

parmesan, candied walnut, grilled garlic focaccia
bread - chicken or vegan option available

Contains dairy, walnut, wheat, sulphite, egg, mustard. This dish can be made gluten free without the focaccia, please ask our service staff to assist you.

**PRESSED CHARCOAL LEEK
& SOFT GOAT'S CHEESE** €14.50

basil oil, pine nuts, rocket

Contains milk, sulphite, pine nuts. This dish can be made without the pine nuts, please ask our service staff to assist you.

HANGER BEEF STEAK TARTARE €14.50

parmesan, truffle aioli

Contains sulphite, egg, mustard, milk. This dish can be made dairy free without the parmesan, please ask our service staff to assist you.

BRAISED BEEF CHEEK €15.50

bourguignon style, roasted barley

Contains sulphite, celery, barley, milk. This dish can be made gluten free without the barley, please ask our service staff to assist you.

Please note that this menu is only available for groups of up to 8 people

If you require more information on the allergen content of our dishes, please ask a member of our staff who will be happy to assist you.

Please ask your server if you would like to see our Plant Based Menu

All our beef is of Irish Origin. All dishes are subject to change, due to seasonality and availability of ingredients.

DRY-AGED MEATS

Choose your steak... all our beef dishes are cooked to your liking

FARNHAM SELECTION

BEEF FILLET (6oz)	€32.00
SIRLOIN STEAK (12oz)	€34.00
TOMAHAWK FOR 2 (30oz)	€88.00

CERTIFIED BLACK ANGUS BEEF

SIRLOIN STEAK (10oz)	€36.00
FILLET STEAK (8oz)	€48.00
CHATEAUBRIAND FOR 2 (16oz)	€95.00

RARE
very red

MEDIUM RARE
red warm centre

MEDIUM
warm pink centre

MEDIUM WELL
slightly pink centre

WELL DONE
cooked through

all our steaks are served with

skin on fries, tenderstem broccoli, rocket & parmesan salad,
bone marrow butter and green peppercorn jus

Rocket & parmesan salad contains milk, sulphite. Green peppercorn jus contains sulphite, celery, milk.

MAIN COURSES

SIDES

skin on fries

button mushrooms
and roasted onion
Contains milk.

creamed potato
Contains milk.

broccoli & cauliflower

macaroni & cheese
Contains milk, wheat, egg.

potato gratin
Contains milk.

€4.95 EACH

ASPARAGUS TORTELLONI

caponata, courgette, parmesan

Contains wheat, soya, egg, milk, celery.

€19.50

10oz OUTDOOR HAMPSHIRE PORK

from Luke Bogue's Farm, Co. Cavan served with Highbank organic
apple syrup and homemade mustard sauce

Contains sulphite, milk, mustard.

€28.50

FREE RANGE CHICKEN "SALTIMBOCCA"

sundried tomato, sage and parma ham, peperonata style, madeira jus

*Contains sulphite, celery. The chicken can be grilled plain,
please ask our service staff to assist you.*

€28.50

SKEWERED WILD PRAWNS

sauteed in pernod garlic butter with mozzarella & lemon arancini

Contains milk, shellfish, sulphite, wheat, egg.

€28.00

9oz GRILLED MONKFISH STEAK ON THE BONE

spanish style: tomato, cannellini beans, chorizo sausage

Contains sulphite, milk, fish.

€32.00

PLEASE ASK FOR OUR DESSERT MENU