



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

SPICED PARSNIP SOUP

shallot beignet

Contains mustard, celery, milk

SMOKED BLUEBELL FALLS GOAT CHEESE BRÛLÉE

cranberry jam, chive & hazelnut biscuit

Contains milk, egg, hazelnut, sulphites

CRISPY SILVER HILL DUCK

confit wing, orange & black garlic aioli, pickled fennel slaw

Contains egg, mustard, sulphites, sesame, soya, wheat

SCALLOP & CHIVE RAVIOLI

prosecco velouté, dill oil, roe powder

Contains molluscs, wheat, milk, egg, fish, celery, sulphites, crustacean

IRISH WILD GAME TERRINE

piccalilli, pistachio, carrot carpaccio, pan brioche

Contains mustard, pistachio, wheat, egg, milk, sulphites, pine nuts

BEETROOT & MICIL POITÍN CURED COD

grapefruit, basil velouté

Contains fish, milk, celery, sulphites

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. All our beef is of Irish Origin.

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

All dishes are subject to change, due to seasonality and availability of ingredients.

DRY-AGED STEAK

Choose your steak... all our beef dishes are cooked to your liking. Our beef is dry-aged for either 28 or 32 days. The process of dry-aging enhances the flavour and tenderises the beef. Dry-aging beef results in a distinctive flavour that is described as a rich and dense beefy flavour

FARNHAM SELECTION

SIRLOIN (12^{oz})

T-BONE (14^{oz})

TOMAHAWK FOR 2 (30^{oz})

SURF & TURF (6^{oz})

fillet and tiger prawns

BLACK ANGUS PRIME

SIRLOIN (10^{oz})

COTE DE BOEUF (16^{oz})

FILLET (7^{oz})

CHATEAUBRIAND FOR 2 (16^{oz})

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 crispy onions and a choice of brandy pepper sauce, blue cheese sauce, smoked bacon & tarragon butter or béarnaise and a choice of side

*Brandy pepper sauce contains milk, celery, sulphites. Blue cheese sauce contains milk, sulphites.
Smoked bacon & tarragon butter contains milk. Béarnaise contains egg, milk, sulphites.*

MAIN COURSES

SHEELIN'S PRIME BEEF WELLINGTON

mushroom duxelles, confit potato, romanesco, purple carrot, bone marrow jus

Contains wheat, milk, egg, celery, sulphites

MACIVOR'S IRISH CIDER CURED SEATROUT

crab sauce, crispy baby kale, nero linguine, Goatsbridge trout caviar

Contains fish, sulphites, crustacean, milk, celery, wheat, egg, mollusc

CO. KILDARE WILD IRISH VENISON

treacle cured loin & braised shoulder, pomme anna potato, chanterelles, buttered sprouts, cocoa jus

Contains celery, milk, sulphites, egg

TRUFFLE & TARRAGON CORN FED CHICKEN BALLOTINE

confit broccoli stem, pickled carrot, charred baby corn, bread pudding, sweetcorn velouté

Contains mustard, sulphites, wheat, egg, milk, celery

PAN SEARED TURBOT

Cloughglass pepper dulce boxty, bok choy, lobster bisque, snow peas, tarragon oil

Contains fish, crustacean, milk, celery, sulphites, wheat

CURRIED LENTIL DAHL

puffed Indian bread, soy yoghurt, courgette, avocado oil

Contains mustard, wheat, soya

SIDES

caesar salad with bacon

Contains egg, milk, sulphites, mustard

aligot potato - creamed potato, gruyere, chives

Contains milk

tenderstem broccoli with smoked almonds

Contains almonds

truffle chips with truffle aioli

Contains egg

macaroni & cheese

Contains milk, wheat, egg

cauliflower cheese

Contains wheat, milk

creamied potato

Contains milk

skinny fries

onion & mushrooms



PLANT BASED & VEGETARIAN

STARTERS

ROUNDSTONE BAKERY SOURDOUGH BRUSCHETTA

mushroom & confit onion, tarragon pistou, chervil

Contains wheat, almonds, milk

FETA & WALNUT TART

sweet leek, pepper ketchup

Contains walnut, wheat, egg, sulphite, mustard

ROASTED BUTTERNUT SQUASH & VEGAN PARMESAN SALAD

toasted mixed seeds and lemon dressing

VEGAN SOUP OF THE DAY

MAIN COURSES

TWICE BAKED BLUEBELL FALLS GOAT CHEESE SOUFFLE

beetroot purée, tenderstem broccoli, smoked almonds

Contains milk, wheat, almonds, mustard, egg

CURRIED LENTIL DAHL

puffed Indian bread, soy yoghurt, courgette, avocado oil

Contains mustard, wheat, soya

VEGAN KATSU CURRY

basmati rice, sautéed bok choy

Contains sesame, celery, sulphites

IT'S NICE NOT TO MEAT YOU BURGER

beetroot patty, charcoal bun, confit tomato, summer cabbage, chipotle aioli, vegan feta

Contains wheat

DESSERT

VEGAN CHOCOLATE & COCONUT TART

with raspberry sorbet

Contains soya, gf oats, walnuts

CHOCOLATE DELICE

vodka & passion fruit sorbet

Contains sulphites

BAKED ALASKA

orange & ginger parfait, Italian meringue, vanilla brandy

Contains milk, egg, wheat, sulphites

VEGAN BERRY ETON MESS

vegan whipped cream, mixed berry compote

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