



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

<b>SPICED PARSNIP SOUP</b> shallot beignet <i>Contains mustard, celery, milk</i>	<b>€9.95</b>
<b>SMOKED BLUEBELL FALLS GOAT CHEESE BRÛLÉE</b> cranberry jam, chive & hazelnut biscuit <i>Contains milk, egg, hazelnut, sulphites</i>	<b>€12.50</b>
<b>CRISPY SILVER HILL DUCK</b> confit wing, orange & black garlic aioli, pickled fennel slaw <i>Contains egg, mustard, sulphites, sesame, soya, wheat</i>	<b>€14.50</b>
<b>SCALLOP &amp; CHIVE RAVIOLI</b> prosecco velouté, dill oil, roe powder <i>Contains molluscs, wheat, milk, egg, fish, celery, sulphites, crustacean</i>	<b>€16.00</b>
<b>IRISH WILD GAME TERRINE</b> piccalilli, pistachio, carrot carpaccio, pan brioche <i>Contains mustard, pistachio, wheat, egg, milk, sulphites, pine nuts</i>	<b>€13.50</b>
<b>BEETROOT &amp; MICIL POITÍN CURED COD</b> grapefruit, basil velouté <i>Contains fish, milk, celery, sulphites</i>	<b>€13.50</b>

*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 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 (12oz)	€42.00
T-BONE (14oz)	€48.00
TOMAHAWK FOR 2 (30oz)	€94.00
SURF & TURF (6oz) <i>fillet and tiger prawns</i>	€49.00

### BLACK ANGUS PRIME

SIRLOIN (10oz)	€44.00
COTE DE BOEUF (16oz)	€42.00
FILLET (7oz)	€48.00
CHATEAUBRIAND FOR 2 (16oz)	€97.00

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
<i>very red</i>	<i>red warm centre</i>	<i>warm pink centre</i>	<i>slightly pink centre</i>	<i>cooked through</i>

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 €39.00

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

*Contains wheat, milk, egg, celery, sulphites*

### MACIVOR'S IRISH CIDER CURED SEATROUT €29.00

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

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

### RACK OF WATERGRASS HILL LAMB €39.00

rosemary & celeriac purée, confit celeriac, rosemary jus, lambs lettuce

*Contains celery, milk, sulphites*

### TRUFFLE & TARRAGON CORN FED CHICKEN BALLOTINE €29.50

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

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

### PAN SEARED HALIBUT €32.50

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

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

### CURRIED LENTIL DAHL €19.50

puffed Indian bread, soy yoghurt, courgette, avocado oil

*Contains mustard, wheat, soya*

## SIDES - €4.95 EACH

caesar salad with bacon

*Contains egg, milk, sulphites, mustard*

macaroni & cheese  
*Contains milk, wheat, egg*

aligot potato - creamed potato, gruyere, chives

*Contains milk*

cauliflower cheese  
*Contains wheat, milk*

tenderstem broccoli with smoked almonds

*Contains almonds*

creamied potato  
*Contains milk*

truffle chips with truffle aioli

*Contains egg*

skinny fries  
onion & mushrooms