



THE YARD

KITCHEN / BAR

DINNER GROUP MENU 2 COURSES €30 - 3 COURSES €35

TO BEGIN...

CONFIT DUCK LE RILLETES

Cointreau mayo, sourdough (1, 5, 13)

BAMOKED SALMON CHOWDER

Guinness bread (1, 2, 5, 6, 9, 13)

STUFFED ROASTED PORTOBELLO MUSHROOMS

Toasted walnuts, seasonal leaves (6, 7, 13)

BOURBON GLAZED PORK BELLY

Pickle raisin, charred apple (13)

THE MAIN EVENT...

All main courses will be accompanied with seasonal vegetables and mashed potato

BRAISED FEATHERBLADE OF BEEF

Pickled Red Cabbage, Fondant Potatoes, Red Wine Jus (6)

CHARRED PIRI PIRI CHICKEN SUPREME

Cabbage slaw, lemon mayo, pont neuf potatoes (5,6)

PAN FIRED FILLET OF HAKE

Cassoulet of mixed beans, red pepper, tomato, rocket, lemon creme fraiche (2, 6, 9, 13)

BAKED SEMOLINA 3 CHEESE GNOCCHI

Wild mushroom, spinach, hazelnuts (1, 5, 6, 7, 9, 13)

DESSERT

MINI CHURROS WITH NUTELLA (1, 3, 4)

CARDAMOM & YOGHURT BRULEE (4, 7)

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM (1, 4)

COOKIE COUGH PARAFAIT (1, 4, 7)

SELECTION OF ICE CREAM (6)

TO FINISH...

FRESHLY BREWED TEA / COFFEE

Allergens: 1. Gluten 2. Fish 3. Molluscs 4. Crustaceans 5. Eggs 6. Dairy 7. Tree nuts
8. Peanuts 9. Celery 10. Mustard 11. Sesame 12. Soya 13. Sulphites 14. Lupin



THE YARD

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DINNER GROUP MENU 30 PER PERSON

SNACKS ON ARRIVAL

DUCK RILLETTES
WITH SOUR DOUGH CROUTES
(1, 6, 9, 13)

CRISP MUSHROOM ARANCINI
WITH TRUFFLE AIOLI
(1, 5, 6, 9, 10, 13)

CRISP FALAFELS
WITH CHIMICHURRI
(9, 10, 11, 12)

MINI FISH & CHIPS
WITH TARTAR SAUCE
(1, 2, 5, 10, 13)

BEEF & WHITE CHEDDAR SLIDERS
(1, 2, 4, 5, 6, 10, 13)

PATATAS BRAVAS
(1, 5, 10)

ASSIETTE OF DESSERT

(Chef Choice)

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