



# THE YARD

KITCHEN / BAR

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

## TO BEGIN...

### CONFIT DUCK LEG RILLETTES

Cointreau mayo, sourdough (1, 5, 13)

### SMOKED 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 raisins, charred apple (13)

## THE MAIN EVENT...

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

### ROAST RUMP OF LAMB

Red pepper puree, black olive, polenta (6)

### CHARRED PIRI PIRI CHICKEN SUPREME

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

### PAN FRIED FILLET OF HAKE

Cassoulet of mixed beans, red pepper, tomato, rocket, lemon crème fraîche (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 DOUGH PARFAIT (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