

Vi's Restaurant

Sample Evening Menu

STARTERS

Roasted Red Pepper & Smoked Paprika Velouté €8

maple & coconut cream, croutons (1,9)

Duck Liver Parfait €9.50

apricot gel, plums, sea salt & olive oil soil, chargrilled crostini (1,3,7,12)

Baby Gem & Leaf Salad €11

radish, courgette, squash, red onion, focaccia streusel, parmesan cheese, walnuts, lemon vinaigrette (1,3,7,8 walnut)

Irish Goats Cheese Mousse €13

fig & red onion jam, honey roasted radicchio, beet & apple vinaigrette, sea salt, crispy baguette (1,7,12)

Prawn Cocktail €14

harissa and lime mayonnaise, crispy lettuce, sourdough crostini, paprika (1,2,3,10)

Pressed Ham Hock Terrine €9.50

honey mustard & turnip purée, pickled vegetables, country bread (1,7,10,12)

Roasted Pumpkin, Bacon Burrata salad €12

whipped Irish burrata, pomegranate, pear and toasted seeds, torn focaccia (1,7,8,12, Cashews)

All dishes are cooked to order. Please allow sufficient time for cooking. Beef is 100% Irish.

(1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide and Sulphites (13) Lupin (14) Molluscs

(GO) Gluten Free Option Available (GF) Free from Gluten

MAIN COURSES

10 oz Irish Beef Striploin Steak €38

Portobello mushroom, caramelised red onion, overnight tomato, pepper sauce, served with chunky chips (3,7,12)

€10.00 supplement for DBB package

Steak on the Stone - Your Steak, Your Way €40

6oz prime Irish beef fillet on the stone

Portobello mushroom, caramelised red onion, overnight tomato, pepper sauce, served with chunky chips (3, 7,12)

€10.00 supplement for DBB package

Slow Cooked Prime Irish Beef Blade €24.50

roasted pumpkin purée, sautéed kale, aniseed (6,7,9,12)

Oven-Baked Breast of Chicken €23

apricot, walnut and rosemary stuffing, creamed potatoes, roasted squash, chicken gravy (1,6,7,8)

Crispy Skin Salmon €26

sautéed bacon & pearl onion dressing, rissole potatoes, broccoli (4,7,12)

Slow Cooked Pork Belly €25

crispy pork crackling & shallot streusel, braised red cabbage, drunken prune purée jus, creamed potatoes (9,12)

Duck Noodles in Soy & Ginger Mongolian Sauce €21

stir-fried vegetables, sesame seeds, chilli & coriander (1, 3, 6,11)

Sweet Potato & Chickpea Tagine €19

minted apricots and raisins, pomegranate, coriander, saffron coconut cream, aromatic basmati rice()

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DESSERTS

Poppyseed Cake €9

*white chocolate mousse, caramelised apple compote
(1,3,7,8)*

Warm Pear & Plum Crumble €9

*walnut granola, vanilla ice cream, custard
(1,3,8)*

Chocolate Fondue €9

*milk & Baileys and orange & Cointreau chocolate, cookies and fruits
(5,6,7)*

Black Forest Fool €9

*layers of cherry compote and cream Chantilly, opera chocolate brownie
(1,3,7,8,12)*

Mrs Lawlor's Trifle €9

(1,3,7,8)

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