



## THE LIBRARY RESTAURANT

*June*

*A monthly menu shaped by the season, local ingredients, and Head Chef Andy's creativity*

### STARTERS

#### **GUINNESS AND MAPLE GLAZED PORK BELLY**

Jerusalem Artichoke Puree, Pickled Rhubarb, Chilli & Coriander Dressing 3.6.7.9.10

#### **BELLEEK CASTLE CURED ORGANIC SALMON**

Nori, Avocado, Grapefruit, Soya & Ginger Dressing 4.6.12

#### **PAN SEARED IRISH SCALLOPS**

Lemongrass & Coconut Cream, Mini Fishcake, Chive Mayo 1.3.7.14

#### **BURRATA CHEESE**

Heirloom Tomato, Baby Beets, Pear Chutney, Tomato Vinaigrette, Toasted Brioche  
1.3.7.10

#### **HEIRLOOM TOMATO & AVOCADO SALAD**

Rhubarb & Pickled Beets 9.10

### MAIN COURSES

#### **THE FAMOUS DRUNKEN BULLOCK FILLET STEAK**

Blended Spice Crusted Irish Prime Beef Fillet Flambeed On 15th Century Sword In Jameson Whiskey, Cooked To Your Liking Celeriac Puree, Mushroom And Beef Ragu, Green Peppercorn Sauce 7.9.12

#### **GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF**

Roasted Shallot Puree, Rainbow Carrot, Bourguignon Sauce 7.9.10.12

#### **RACK OF SLANEY VALLEY LAMB**

Filo Lamb Parcel, Belleek Castle Vegetables, Spiced Lamb Jus 1.7.9.10.12

#### **OVEN ROASTED FREE RANGE IRISH CHICKEN SUPREME**

Stuffed With Hugh Maguires Smoked Black Pudding, Morel Cream, Caramelised Shallots  
1.3.7.9.12.13

#### **PREMIUM GRILLED WILD FISH OF THE DAY**

(Featuring Selections Like Turbot, John Dory, Sole, Or Wild Halibut)

#### **ROASTED SPICED CAULIFLOWER**

Lentil Ragu With Lemongrass & Coconut Cream Veg  
1.6.9.10.12



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## DESSERTS

### CHOCOLATE PARFAIT

Hazelnut cream, Banana Brulé, Salted Caramel Ice-Cream 1.3.7.8

### IRISH WHISKEY TIRAMISU

Coffee & Whiskey Soaked Biscuit, Mascarpone Cheese 1.3.7

### ORANGE & VANILA PANACOTTA

Baked rhubarb, Passionfruit gel, Bourbon Vanilla Ice-cream 1.3.7.

### SELECTION OF IRISH CHEESES

House Chutney & Crackers 1.7

## ENHANCEMENTS

### SIDES

CREAMED POTATO €5.00

CHIPS €5.00

VEGETABLES €5.00

### COFFEES

IRISH COFFEE €7.50

DECAF IRISH COFFEE €7.50

SPECIAL COFFEE €9.50

### SOMMELIER'S SELECTION

TAYLOR'S TAWNY PORT 75ML €7.50

TAYLOR'S LBV PORT 75ML €9.00

TAYLOR'S 20-YEAR PORT 75ML €19.00

YALUMBA VIOGNIER WINE €14.00

**2 COURSES €50PP**

**3 COURSES €60PP**

### ALLERGENS

Please note: Trace amounts may be present at all stages of cooking. Please inform your server of any allergies or dietary requirements, and we will do our best to accommodate you.

### ALLERGEN KEY:

1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphur Dioxide/Sulphites | 13. Lupin | 14. Molluscs