



FIA RUA
RESTAURANT

DINNER MENU

STARTERS

Chef's Homemade Soup of The Evening

Tulfarris Ballymore Wheat Brown Soda Bread
1,2,3,8,13

Tulfarris Cured Salmon

Herb, Crème Fraiche, Brown Soda Crumb, Capers, Caviar
1,2,5,8,12,13

Confit Duck Rilette

Black Cherry, Pistachio, Watercress, Sourdough Crisp
1,8,13,9

Five Mile Town Goat's Cheese Mousseline

Blackberry, Apple, Walnut, Watercress, Croute
1,8,13,9

MAINS

12 Hour Pot Roasted Feather Blade of Irish Beef

Jerusalem Artichoke, Salsify, Watercress, Port Jus
2,3,8

Butter Baked Chicken Breast

Beluga Lentils, Carrot, Leek, Jus
1,2,3,8

Pan Roasted Fillet of Irish Sea Hake

Baby Spinach, Leeks, Baby Leek, Fennel, Sumac, Beurre Blanc
1,2,3,8,12

Salt Baked Celeriac

Pearl Barley, Sage Butter Sauce, Seasonal Veg
1,2,3,8,9,13

Crisp Confit Belly of Pork

O'Neills Black Pudding, Carrot, Apple, Red Onion, Watercress, Port Jus
1,2,3,8,9

Grilled Irish 10oz Sirloin (€7 Supplement)

Cooked to your liking, served with Baked Field Mushrooms, Pickled Onion, Watercress, Peppercorn Sauce & Rustic Cut Skin on Fries
2,3,6,8,12

DESSERTS

Baileys Cheesecake

Vanilla Crème Fraiche, 100's & 1000's, Chocolate, Mint
1,2,8,13

Hazelnut & Honeycomb Parfait

Tuile, Mint, Warm Apple
1,2,8,13

70% Dark Chocolate & Hazelnut Mousse

Hazelnut, Feuilletine, Chocolate, Ice Cream
1,2,8,9,13

Selection of Irish Farmhouse Cheese

(€5 Supplement)

Grapes, Celery, Walnut, Cheese Biscuits & Chutney
1,2,8,9,13

Warm Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream
1,2,8,13

2 courses €31 | 3 courses €37

Allergens:

1-Gluten 2-SOS & Sulphites 3-Celery
4-Sesame 5-Mustard 6-Crustaceans 7-Lupin
8-Dairy 9-Nuts 10-Soya 11-Peanuts
12-Fish 13-Eggs 14-Molluscs



FIA RUA
RESTAURANT