

Early Bird Menn

APPETIZER

Smoked Seafood Chowder

Selection of Poached Smoked Seafood, Dill & Cream Broth, House Guinness Bread 1,2,3,5,8,9,11A,11B,11C,11D,12,13

Mushroom Parfait ()

Grape Chutney, Pickled Vegetables, Grilled Sourdough

(May contain traces of Sesame, Hazelnut and other sources of gluten)

Ardsallagh Goat's Cheese

Roasted Beetroot, Hazelnut, Sourdough Crouton, Maple & Citrus Dressing 1,2,10B,11A,12,13

MAINS

Pumpkin Gnocchi 0

Diced Pumpkin, Toasted Peanuts, Shaved Pecorino 1,2,6,8,9,11A,12,13

Chicken Roulade

Parma Ham, Walnut & Cranberry Stuffing, Pomme Purée, Glazed Root Vegetables, Chicken Veloute 1,2,8,9,10C,11A,12,13

Traditional Fish "N" Chips

Beer Battered Fresh Fish, Pea Purèe, Tartare Sauce, Chunky Chips

Grilled 10oz Rib Eye/

Chunky Fries, Watercress & Parmigiano Salad, Peppercorn Sauce / Bearnaise

DESSERT

Pecan Brownie

Chocolate Ganache Sauce, Salted Caramel Ice-Cream

Bread & Butter Pudding

Toffee Sauce, Vanilla Ice-Cream

House Cheesecake

Please Ask Your Server For Details & Allergen Information

Seasons at The Liberties Gate

By Eric Osborne



The Seasons menus are prepared using the freshest produce which is currently in season and is sourced from local and artisan producers. We make every effort to ensure our ingredients have not travelled far and are free from pesticides, waxes & preservatives. Seasonal food is fresher, tastier & more nutritious for you and we look forward to welcoming you soon as our guest.

* Menu Subject to Seasonal Changes All beef Sourced Is 100% Irish

ALLERGENS:

(1) Egg, (2) Milk, (3) Shellfish, (4) Molluscs, (5) Fish, (6) Peanut, (7) Sesame, (8) Soy, (9) Sulphur Dioxide And Sulphites, (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, (11) Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, (12) Celery, (13) Mustard, (14) Lupin







