

citron dinner menu

autumn 2017

chicken & noodle broth

clear chicken broth, brunoise of vegetables, angel hair pasta

toonsbridge smoked mozzarella & heirloom tomato salad

basil oil, pine nut, rocket, fresh black pepper

asparagus & egg

radicchio, gem, confit heirloom tomatoes, ham crumb, croutons, custard

classic caesar

lemon-scented chicken, baby gem, anchovy, sourdough croutons, lardons, shaved parmesan

confit rare breed pork belly

potato pave, roasted shallots, carrot purée, pan jus

spice rubbed grilled chicken supreme

fondant potato, glazed rainbow carrots, chicken jus

7oz grilled salmon

beet barley risotto, pickled seaweed salad

risotto of the day

freshly prepared risotto of the day

orange & almond cake

praline, chocolate ice-cream

tart of white chocolate & lemon curd

lemon purée & white chocolate cream

peanut butter & salt caramel cheesecake

honeycomb & vanilla ice-cream

irish artisan cheese selection

fig jam & biscuits

€25 for two courses

€29 for three courses