

BITES

Carlingford Oysters 3 or 6 Yuzu Dressing 3,4,5,7,8,9	€12/€22
Carlingford Oysters 3 or 6 Oysters Rockefeller 1,2,3,4,5,8,11A	€12/€22
Selection of Breads Selection of Dips & Butters 1,2,8,11A,11B,11C,12,15	€12

SMALL PLATES

Roasted Scallops Smoked Black Pudding, Crispy Pancetta, Chive & Butter Sauce, Granny Smith Apple 1,2,3,4,5,11A,11C,12,15	€18
Wild Game & Truffle Pate Grape Chutney, Shaved Truffle, Grilled Sourdough 2,8,9,11A,12,15	€15
Burrata  Heirloom Tomatoes, Romesco Sauce, Kalamata Olive Crumble, Pistachio 1,2,8,9,10G,11A,12,15	€16
Marinated Courgettes  Beetroot Hummus, Golden Raisins, Crushed Nuts 2,6,7,10B,10G,12,15	€15
Kataifi Prawns Madras Aioli, Salt & Chilli Seasoning 1,2,3,4,5,7,11A,12	€18

FROM OUR FLAME GRILL

Striploin 10oz 2,9,12,15	€35
Fillet 7oz 2,9,12,15	€48
Rib Eye 10oz 2,9,12,15	€39
Lamb Rack Cutlets (cooked medium) 2,9,12,15	€35
Sugar Pitt Bacon Chop 2,9,12,15	€22

Please choose one side & one sauce to accompany your cut of choice

SAUCES

Brandy & Peppercorn Sauce 2,5,8,9,12,15	
Bearnaise 1	
Chimichurri 8,9,12	
Garlic Bone Marrow Butter 2,8,9	
Bordelaise Jus 8,9,12,15	

TO SHARE

T Bone Steak 22oz 2,9,12,15	€85
Chicken Tandoori Spatchcock 2,9,12,15	€40

Please choose two sides & two sauces to accompany your dish

SEASONAL MAINS

Pan Fried Sea Bass Summer Greens, Cauliflower, Bouillabaisse Sauce 2,3,4,5,8,9,12,15	€30
Confit Cabbage  Herb & Garlic Emulsion, Date Purée, Cabbage Crisps, Crushed Peanuts 6,7,8,9,12,15	€18
Parmigiano Reggiano Ravioli  Cacio & Pepe Sauce, New Season Asparagus 1,2,6,8,9,11A,12,15	€22
Corn Fed Chicken Mushroom & Barley Risotto 2,8,9,12,15	€22
Pressed Beef Short Rib Whipped Potatoes, Glazed Root Vegetables, Seasonal Greens, Beef Jus 2,8,9,12,15	€28

ON THE SIDE

Whipped Chive Mash 2	€7
Hand Cut Chips 11A	€7
Parsnips With Honey & Bacon 2,9	€8
Buttered New Season Potatoes With Chive Butter 2	€8
Wild Rocket Leaves & Goats Cheese, Summer Grapes & Balsamic Dressing 2,9,15	€8
Summer Greens, Chorizo Crumb 1,2,9,11A	€8


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, (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

