

## **BITES**

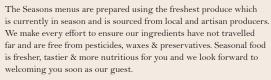
Carlingford Oysters 3 or 6 Yuzu Dressing	€12/€22
Carlingford Oysters 3 or 6 Oysters Rockefeller 1,2,3,4,5,8,11A	€12/€22
Selection of Breads (1) Selection of Dips & Butters 1.2.8.11A.11B.11C.12.13 (May contain traces of Sesame, Hazelnut and other sources of gluten)	€12
Classic Prawn Cocktail Marie Rose & Guinness Bread 1,2,3,8,9,11A,11B,11C,11D,13	€14
Potato & Duck Pave Soy & Honey Aioli, Shaved Pecorino	€12

Seasons at The Liberties Gate



# **SMALL PLATES**

2	Roasted Scallops Winter Squash, Whelan's Black, Pudding, Crispy Pancetta, Granny Smith Apple 123.45.74m.dc.245	€18
	Mushroom Parfait () Grape Chutney, Pickled Vegetables, Grilled Sourdough 28.918.4213	€15
	(May contain traces of Sesame, Hazelnut and other sources of gluten)	
	Ardsallagh Goat's Cheese O Roasted Beetroot, Hazelnut, Sourdough Crouton, Maple & Citrus Dressing	€16
	Marinated Courgettes ♥ Beetroot Hummus, Golden Raisins, Crushed Nuts 2.6.7.08.106.12.15	€15
	<b>Dublin Bay Prawn Risotto</b> Bouillabaisse Base, 36 month Parmigiano 2.3.4.5.8.9.12.15	€18



\* 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





## FROM OUR FLAME GRILL

Striploin 10oz	€35
Fillet <b>70z</b> 2.9.12.13	€48
Rib Eye 10oz	€39
Andarl Farm Pork T-Bone 14oz	€35
(Add fried prawns with garlic butter to any of the above dish	nes €8.50)
Please choose one side & one sauce to accompany your cut of choice	
SAUCES	

Brandy & Peppercorn Sauce
Bearnaise

Chimichurri

Garlic & Bone Marrow Butter

**Bordelaise Jus** 

# TO SHARE

Rib Eye Tomahawk 350z	€85
Lemon & Thyme Chicken Spatchcock 2,9,12,15	€40

Please choose two sides & two sauces to accompany your dish



## SEASONAL MAINS

Pan Fried Sea Bream

Parsley Velouté 2,3,4,5,8,9,12,13	
Miso Aubergine ♥ Aubergine Purée, Miso Sauce, Crispy Vegetable Leaves 67,8,9,12,13	€18
Pumpkin Gnocchi O Diced Pumpkin, Toasted Peanuts, Shaved Pecorino	€22
Chicken Roulade Parma Ham, Walnut & Cranberry Stuffing, Pomme Purée, Glazed Root Vegetables, Chicken Velouté 1,2,8,9,10C,114,12,13	€22
Pan Seared Duck Breast Turnip Purée, Pressed Confit of Duck & Potato Terrine, Blackberry Coulis, Duck Jus 28.9.12.13	€30

€30

## ON THE SIDE

Whipped Mash	€7
Hand Cut Chips	€7
Honey Glazed Root Vegetables	€8
Buttered New Season Potatoes	€8
Kale Salad Squash, Pomegranate, Parmesan, Maple & Lime Dressing 29.12.15	€8
Winter Greens, Toasted Hazelnuts 2.6.108.11A	€8

