

## BITES

<b>Carlingford Oysters 3 or 6</b> Yuzu Dressing <small>3,4,5,7,8,9</small>	<b>€12/€22</b>
<b>Carlingford Oysters 3 or 6</b> Oysters Rockefeller <small>1,2,3,4,5,8,11A</small>	<b>€12/€22</b>
<b>Selection of Breads</b>  Selection of Dips & Butters <small>1,2,8,11A,11B,11C,12,15</small> <i>(May contain traces of Sesame, Hazelnut and other sources of gluten)</i>	<b>€12</b>
<b>Classic Prawn Cocktail</b> Marie Rose & Guinness Bread <small>1,2,3,8,9,11A,11B,11C,11D,15</small>	<b>€14</b>
<b>Potato &amp; Duck Pave</b> Soy & Honey Aioli, Shaved Pecorino <small>1,2,6,8,11A,12,15</small>	<b>€12</b>


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



Vegetarian



Vegan

## SMALL PLATES

<b>Roasted Scallops</b> Winter Squash, Whelan's Black, Pudding, Crispy Pancetta, Granny Smith Apple <small>1,2,3,4,5,11A,11C,12,15</small>	<b>€18</b>
<b>Mushroom Parfait</b>  Grape Chutney, Pickled Vegetables, Grilled Sourdough <small>2,8,9,11A,12,15</small> <i>(May contain traces of Sesame, Hazelnut and other sources of gluten)</i>	<b>€15</b>
<b>Ardsallagh Goat's Cheese</b>  Roasted Beetroot, Hazelnut, Sourdough Crouton, Maple & Citrus Dressing <small>1,2,10B,11A,12,15</small>	<b>€16</b>
<b>Marinated Courgettes</b>  Beetroot Hummus, Golden Raisins, Crushed Nuts <small>2,6,7,10B,10C,12,15</small>	<b>€15</b>
<b>Dublin Bay Prawn Risotto</b> Bouillabaisse Base, 36 month Parmigiano <small>2,3,4,5,8,9,12,15</small>	<b>€18</b>

## FROM OUR FLAME GRILL

<b>Striploin 10oz</b> <small>2,9,12,15</small>	<b>€35</b>
<b>Fillet 7oz</b> <small>2,9,12,15</small>	<b>€48</b>
<b>Rib Eye 10oz</b> <small>2,9,12,15</small>	<b>€39</b>
<b>Andarl Farm Pork T-Bone 14oz</b> <small>2,8,9,12,15</small>	<b>€35</b>

*(Add fried prawns with garlic butter to any of the above dishes €8.50)*  
*Please choose one side & one sauce to accompany your cut of choice*

## SAUCES

<b>Brandy &amp; Peppercorn Sauce</b> <small>2,5,8,9,12,15</small>	
<b>Bearnaise</b> <small>1</small>	
<b>Chimichurri</b> <small>8,9,12</small>	
<b>Garlic &amp; Bone Marrow Butter</b> <small>2,8,9</small>	
<b>Bordelaise Jus</b> <small>8,9,12,15</small>	

## TO SHARE

<b>Rib Eye Tomahawk 35oz</b> <small>2,8,9,12,15</small>	<b>€85</b>
<b>Lemon &amp; Thyme Chicken Spatchcock</b> <small>2,9,12,15</small>	<b>€40</b>

*Please choose two sides & two sauces to accompany your dish*



## SEASONAL MAINS

<b>Pan Fried Sea Bream</b> Parsley Velouté <small>2,3,4,5,8,9,12,15</small>	<b>€30</b>
<b>Miso Aubergine</b>  Aubergine Purée, Miso Sauce, Crispy Vegetable Leaves <small>6,7,8,9,12,15</small>	<b>€18</b>
<b>Pumpkin Gnocchi</b>  Diced Pumpkin, Toasted Peanuts, Shaved Pecorino <small>1,2,6,8,9,11A,12,15</small>	<b>€22</b>
<b>Chicken Roulade</b> Parma Ham, Walnut & Cranberry Stuffing, Pomme Purée, Glazed Root Vegetables, Chicken Velouté <small>1,2,8,9,10C,11A,12,15</small>	<b>€22</b>
<b>Pan Seared Duck Breast</b> Turnip Purée, Pressed Confit of Duck & Potato Terrine, Blackberry Coulis, Duck Jus <small>2,8,9,12,15</small>	<b>€30</b>

## ON THE SIDE

<b>Whipped Mash</b> <small>2</small>	<b>€7</b>
<b>Hand Cut Chips</b> <small>11A</small>	<b>€7</b>
<b>Honey Glazed Root Vegetables</b> <small>2,9</small>	<b>€8</b>
<b>Buttered New Season Potatoes</b> <small>2</small>	<b>€8</b>
<b>Kale Salad</b> Squash, Pomegranate, Parmesan, Maple & Lime Dressing <small>2,9,12,15</small>	<b>€8</b>
<b>Winter Greens, Toasted Hazelnuts</b> <small>2,6,10B,11A</small>	<b>€8</b>