

## APPETIZER

### SEARED SCALLOPS

Ajoblanco, Smoked Chorizo, Pickled Shallot, Crispy Greens

2, 3, 4, 5, 8, 9, 10A, 11A, 12, 13

19

### BURRATA

Green Chilli Gazpacho, Heirloom Tomatoes, Kalamata Crumb, Toasted Hazelnuts

2, 8, 9, 10B, 12, 13

16

### CHICORY

McCormack Farms Endive, Boyne Valley Blue Cheese, Golden Raisins, Praline Pecans

2, 8, 9, 10G, 12, 13

15

### ANDARL GLAZED PORK BELLY

Sweet Potato Puree, Green Apple, Whelan's Black Pudding

2, 6, 8, 9, 11A, 11D, 12, 13

16

### MUSHROOM PARFAIT

Baked Waffles, Grape Chutney

1, 2, 11A, 12, 13

15

## SEASONAL MAINS

### ROAST COD

White Bean, Green Pea, Braised Gem Lettuce, Bacon & Chicken Veloute

2, 5, 9, 12, 13

30

### TRUFFLE FREGOLA

Wild Mushroom, Toasted Hazelnuts, Crispy Fried Mushrooms

7, 8, 9, 10B, 11A, 12, 13, V

22

### PARMIGIANO RAVIOLI

Cacio e Pepe Sauce, Crispy Veg Leaves, Shaved 36-Month-Old Parmigiano Reggiano

1, 2, 11A

25

### GRASS FED SHORT RIB

Pomme Purée, Seasonal Vegetables, Roasting Jus

2, 8, 9, 12, 13

35

### BONE IN PORK CHOP

Grilled Irish Hampshire Pork, Bramley Apple Champ, Sautéed Cabbage, Mustard Velouté

2, 8, 9, 12, 13

30

SEASONS

AT THE LIBERTIES GATE RESTAURANT

by Eric Osborne

## CUTS FROM THE GRILL

**STRIPLOIN 10 oz** 38  
2

**RIB EYE 10 oz** 39  
2

**FILLET STEAK 7 oz** 48  
2

**LAMB RACK CUTLETS** 35  
2

**HALF ROAST CHICKEN** 28  
2,

*Choose One Side & One Sauce To Accompany  
Your Cut of Choice:*

Brandy Peppercorn 2, 5, 8, 9, 12, 13

Chimichurri 8, 9, 12

Sauce Bordelaise 8, 9, 12, 13

House Smoked Chipotle Butter 2, 8, 9

Bernaise Sauce 1, 2, 8

## ON THE SIDE

**HONEY GLAZED ROOT VEGETABLES** 8  
2, 9, 12

**BABY GEM SALAD** 9  
Herb Crouton, Shaved Parmesan, Crispy Bacon, Caesar  
Dressing  
1, 2, 5, 8, 9, 11A, 12, 13

**BUTTERMILK ONION RINGS** 7  
2, 11A

**TRIPLE COOKED FRIES** 9, 11A 6  
Upgrade To Parmesan & Garlic Fries (€2.50 supplement)  
1, 2, 9, 11A, 13

**WHIPPED CREAMED MASH** 7  
2, 9

**SEASONS**  
AT THE LIBERTIES GATE RESTAURANT  
*by Eric Osborne*



## CHEFS WINE RECOMMENDATIONS

### FOR RED MEAT DISHES

#### ST HALLETT 2025 VTG

Shiraz, South Australia

Vibrant and generous, with bright  
cherry, dark berry, and a touch of  
spice and chocolate. Soft tannins,  
long savoury finish

€46

### FOR FISH & CHICKEN DISHES

#### TRIMBACH 2022 VTG

Riesling, France

Bone-dry and racy, with a rich floral  
nose and concentrated fruit backed  
by real tension. Elegant now, but  
built to age beautifully

€63

#### BUENA VISTA 2020 VTG

Chardonnay, California

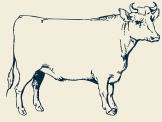
Bright citrus, and white peach with  
subtle honeysuckle and vanilla  
notes. A versatile, easy-drinking

Chardonnay

€69

# FOOD SOURCING

## Local Ingredients. Irish Provenance



### ROBINSON MEATS

Beef

Chapelizod, Dublin 20

5.8km



### ITALICATESSEN

Italian Imported Produce

Newtown, Co. Wicklow

44.9km

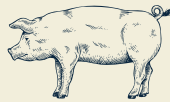


### LA ROUSSE FOODS

Cheese

Cherry Orchard, Dublin 12

8km



### ANDARL FARM

Pork

Castlebar, Co. Mayo

233km



### MCCORMACKS FAMILY FARM

Herbs

Dunsany, Co. Meath

44km



### SLANEY VALLEY

Lamb

Enniscorthy, Co. Wexford

100km



### KEELINGS FRUIT & VEG

Root Vegetables & Seasonal Greens

Richmond St, Co. Dublin

16km



### WRIGHTS OF MARINO

Seafood

Marino Mart, Dublin 3

5.4km

### CONSERVING WATER

Local food systems often use water more efficiently, especially when compared to large-scale industrial farms. By optimizing water use through sustainable practices, local farming helps in conserving water resources, which is increasingly important in regions facing water scarcity.

### REDUCING CARBON FOOTPRINT

By significantly cutting down the distances food travels, local sourcing directly contributes to lowering greenhouse gas emissions. This practice is instrumental in combatting climate change, as the transportation of food accounts for a large portion of the carbon footprint associated with food production.

### ENHANCING FOOD SAFETY

Shorter supply chains mean there are fewer points at which food can become contaminated. Furthermore, personal relationships with local producers allow consumers to ask questions and gain insights into farming practices, enhancing transparency and trust in the food system.

### SUPPORTING SUSTAINABLE LAND USE

Local farmers and agriculturists often employ farming methods that are more harmonious with nature, such as crop rotation, organic farming, and permaculture, promoting ecological balance and resilience.

### ENSURING FRESHER, MORE NUTRITIOUS FOOD

The shorter time frame between harvest and consumption ensures that locally sourced foods retain more of their nutritional value and taste. Freshness is not only a matter of flavor but also a significant factor in the nutritional content of food, with fresh produce often containing higher levels of vitamins and minerals.

### ALLERGENS

1. Egg 2. Milk 3. Crustaceans 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, V. Vegan