



Céad míle fáilte

A hundred thousand welcomes

**At Myrtle restaurant we celebrate the best of Irish
culture, produce and hospitality**

DINNER

A LA carte menu

1 – course 65

2 – course 85

3 – course 105

Tasting menu

8 – Course 125

*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS

GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork N – Contains nuts

If you have any allergies, please alert your waiter

Snacks

Irish Carlingford oysters, signature lemon dressing £5.50 each

The Curly Pig Lardo, toast, thyme £5.50

Corndale farm chorizo £7

Starter

Siobhan's Quest (gf)

Beetroot, St Tola goat's cheese, pumpkin seeds, cinnamon, raisin

Kindred Spirits (gf)

Fried yellowmeal, braised lamb, courgette, fennel seed

Sultans Offering (gf)(n)

Smoked mackerel, tapioca, watercress, hazelnut

Main

Dubh agus Bán (gf)

Halibut, squid, dubh mash potatoes, seaweed beurre Blanc

Sirloin of Irish Beef (gfa)

Burren beef boxty, confit tomato, aubergine purée, marjoram gravy

Wicklow potato pancake (v)

Wild garlic, radicchio, pearl onion, white wine velouté

Desserts

Irish cheese (gfa)

Irish cheeses, house chutney, jam, black bee honey & bread crisps

Carrot cake

Carrot cake, buttermilk, carrot & ginger ice cream

Boozy Biscuits

Homemade whiskey & honey liqueur, honey foam, pear, rockscotti

Take Home

Myrtle soda bread take home loaf £6

Myrtle homemade Irish fudge selection £15

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Corndale farm chorizo £7

A taste of Ireland menu 8 COURSE DINNER £125

Add wine pairing £110

Bia Beag (gfa)(n)

Gubbeen mousse, barley, broad bean, hazelnuts

Seaweed caviar (gfa)

Irish seaweed caviar, potato bellini

Newgrange (n)(gfa)

Cashel Blue cheese mousse, walnut, celery

Sultans Offering(gf){n}

Smoked mackerel, tapioca, watercress, hazelnut

Kindred Spirits (gf)

Fried yellowmeal, braised lamb, courgette, fennel seed

Sirloin of Irish Beef (gfa)

Burren beef boxty, confit tomato, aubergine purée, marjoram gravy

Milseog Moin (gfa)(n)

Strawberry wine jam, buttermilk, almonds, oat crumble

Carrageen Chocolate Mousse (gfa)

Guinness cake, mascarpone, coffee, Guinness ice cream

Milsean (gfa)

Irish buttered fudge

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