



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

Corndale farm chorizo £7

Starter

Siobhan's Quest (gf)(n)

St Tola goat's cheese, beetroot, raisin, cinnamon, walnut

Kindred Spirits (gf)

Fried yellowmeal, braised lamb, carrot, fennel seed

Sultans Offering (gfa)(n)

Corndale`nduja, tapioca, celeriac, hazelnut

Main

Poached wild seabass (gf)

Wild seabass, caraway & cabbage, smoked mash ,Irish burnt butter

Sirloin of Irish Beef (gfa)

Burren beef boxty, butternut squash, black butter glaze, pumpkin seed

Dingle Pie (v)

Glazed vegetarian hot crust pie, carrot purée, colcannon, gravy

Desserts

Irish cheese (gfa) *supplement 5*

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

Dark hedges

Mascarpone ,poitín soaked cherries ,dark chocolate

Boozy Biscuits

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

Take Home

Myrtle soda bread take home loaf £6

Myrtle homemade Irish fudge selction £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)

Potato waffle, Irish black garlic, Coolea cheese

Irish cured trout(gfa)

Irish cured trout, potato blinis

Siobhan's Quest (gf)(n)

St Tola goat's cheese, beetroot, raisin, cinnamon, walnut

Sultans Offering(gfa){n}

Corndale`nduja, tapioca, celeriac, hazelnut

Kindred Spirits (gf)

Fried yellowmeal, braised lamb, carrot, fennel seed

Sirloin of Irish Beef (gfa)

Burren beef boxty, butternut squash, black butter glaze, pumpkin seed

Milseog Moin (gfa)

Poached whiskey apple, rosemary foam, oat crumble

Carrageen Chocolate Mousse (gfa)

Guinness sponge, Irish Mist foam

Milsean (gfa)

Irish buttered fudge

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