



The Restaurant @ Haavey's Point

4-Course Dinner €59

Starters

Scallops ④⑦⑫⑭

Pan Fried Scallops, Lough Neagh Smoked Eel, White Strawberry, Salsify, Tarragon, Buttermilk Sauce ④⑫

Organic Salmon

Aniseed Cured Organic Salmon, Fennel Jam & Crisp, Granny Smith Apple ①⑧⑨⑩⑫

Chicken

Pressed Chicken Leg Terrine, Apricot, Pistachio, Crisp Sourdough

Beef Cheek ①③⑨⑩⑪⑫

Mexican Spiced Braised Beef Cheek, Wasabi, Coriander, Avocado & Lime Salsa, Red Onion, Sesame, Tortilla

Heirloom Tomato (V) ⑦⑫

Heirloom Tomato, Buffalo Mozzarella, Black Garlic, Kalamata Olive, Basil Oil

Mushroom (V) ①⑥⑩⑫

Wild Mushroom Crème Brûlée, Sweet Soy, Pickled Enoki, Cep Crumble

Sorbet of the Evening

Main Courses

Halibut ④⑦⑧⑨

Fillet of Halibut, Tenderstem Broccoli, Black Garlic, Almond, Roast Chicken Cream, Garlic & Parsley Oil

Stone Bass ②④⑦⑫

Pan Fried Stone Bass, Pink Prawn, Artichoke, Salty Fingers, Smoked Hickory, Tonka Bean Beurre Blanc

Sirloin of Hereford Beef ①③⑦⑧⑨⑩⑫

Rotisserie Sirloin of Hereford Beef, Green Pea, Smoked Garlic, Onion Crumb, Potato Fondant

Pork Belly ①⑥⑦⑨⑩⑫

Confit Belly of Andarl Velvet Pork, Hispi Cabbage, Smoked Sausage, Sage, Caramelised Cream, Irish Cider

Duck ③⑤⑥⑦⑧⑫

Pink Breast of Duck, Pineapple, Pak Choy, Miso, Cashews, Satay Sauce

Asparagus(V) ③⑥⑦⑧⑪⑫

Charred Asparagus in Miso Butter, Baba Ghanoush, Pak Choy, Cashews, Miso Emulsion, Coriander

Tenderstem Broccoli (V) ①⑤⑥⑧⑫

Tempura of Tenderstem Broccoli, Almond, Black Garlic, Onion Crumb, Satay Sauce

Our Recommendation

SNIFE ¼ Btl 187ml, Prosecco €12 BIN 570

Champagne by the Glass €16

Allergens:

① = Cereals containing
Gluten
② = Crustacean
③ = Egg

④ = Fish
⑤ = Peanuts
⑥ = Soybeans
⑦ = Milk

⑧ = Nuts
⑨ = Celery
⑩ = Mustard
⑪ = Sesame

⑫ = Sulphites (SO2)
⑬ = Lupin
⑭ = Molluscs

All our Beef is of 100% Irish Origin
June 2021