MYRTLE
RESTAURANT

Céad míle fáilte

A hundred thousand welcomes

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

*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
Irish ham hock and cheese croquette £5.50 each
Rare breed Corndale Farm chorizo £7

Starter

Siobhan's Quest (n)(gf) £21
Beetroot, St Tola goats' cheese, walnut, cinnamon, raisin

Sovereign Street Black Pudding £22
Clonakilty black pudding, barley, pecan, apple sauce

Salmon of Knowledge (gf) £25
Smoked salmon, horseradish, cucumber, dill

Main

Poached Wild Seabass in burnt Irish butter (gf) £45
Smoked mashed potatoes, burnt Irish butter sauce

Sirloin of Irish Beef (gfa) £48
Burren beef boxty, Jerusalem artichoke, tarragon & confit shallot gravy

Dingle Pie (v) £41
Vegetarian pie, peas, colcannon, gravy

Dessert

Irish cheese (gfa) £25
Irish cheeses, house chutney, jam, black bee honey & bread crisps

Carrot Cake £18.50
Buttermilk foam, carrot & ginger ice cream

Boozy Biscuits £18
Homemade whiskey & honey liqueur, honey foam, pear, Rockscotti

Myrtle soda bread take home loaf £6

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