

# RASPBERRY

RESTAURANT • COCKTAILS • SOCIAL

2 COURSE SET MENU €38  
(excluding supplements where applicable)

## CHEFS STARTER SHARING BOARD FOR 2

Duck Wings, Salt and Pepper Calamari,  
Slow Cooked Pork Belly and Buffalo Fried Cauliflower  
(€10 SUPPLEMENT)

1-2-3-4-5-6-7-8-9-10-11-12-13-14

## STARTERS

**Sesame and Chilli Glazed Silver Hill Duck Wings**, Asian Noodle and Spring Onion Salad, Toasted Sesame Seeds, Garlic and Chilli Mayo  
4-5-6-7-8-9-10-11-12-13-14

**Beef Cheek Croquette**, Truffle Aioli, Pickled Onions, Frisee Salad, Honey Mustard Dressing 8-9-11-12-13-14

**Meadowfield Farm Goats Cheese and Beetroot Parfait**, Beetroot Puree, Poached Pear, Crushed Pistachio, Endive, Bread Crisps  
4-5-6-7-12-13

**Buffalo Fried Cauliflower Florets**, Piri Piri Marinade, Roast Garlic and Red Pepper Aioli, Crunchy Slaw, Pea Shoots 4-5-6-7-8-12-13-14

**Baked Kilmore Scallops and Crab Claws**, Confit Leeks, Dill Veloute, Chorizo and Black Pudding Crumb 1-2-3-4-5-6-7-8-9-10-11-12-13-14-6-7-12-13-14

**Slow Cooked Bradleys Pork Belly**, Tiger Shrimp, Pickled Vegetables, Soy, Chilli and Lime Dressing, Spring Onion 1-2-3-6-7-9-10-12-13-14

**Piri Piri Prawns in a Garlic**, Fresh Chilli and Lime Butter Sauce, Charred Lemon, Toasted Sourdough 1-2-3-4-5-6-7-10-12-13

## ADDITIONAL SIDES €5 EACH OR 3 FOR €12

House Fries 12-13

Rocket, Shaved Parmesan and Pine Nut Salad 12-13

Tender Stem Broccoli Tempura, Garlic and Chilli Mayo 12-13

Potato and 3 Cheese Gratin 7

Duck Fat Roasted Baby Spuds 7

Warm Breads and Dips 4-5-6-7-11-13

Local Honey and Rosemary Roast Carrots 7-12

Grilled Asparagus with Bearnaise Sauce 7-11

Beer Battered Onion Rings 6-7-9-11-12-13

Asian Noodle Salad 4-5-6-7-8-9-10-11-12-13-14

## MAIN COURSES

**Slow Cooked Medallion of Aged Beef**, Onion Soubise, Honey Roast Carrot, Garlic and Chive Mash, Chimichurri, Jus **Add Garlic Prawns €8 supplement**  
7-12-13-14

**Grilled Supreme of Chicken**, Paris Mushroom, Saute Potatoes, Asparagus, Tarragon Mousseline, Serrano Crisp, Jus lié 12-13-14

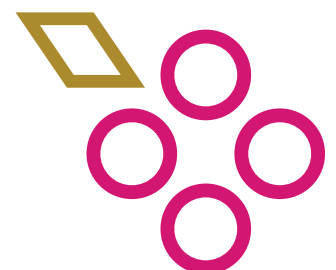
**Roast Half Silver Hill Duck**, Hispi Cabbage and Chorizo, Duck Fat Potatoes, Honey and Star Anise Jus, Pomegranate 12-13-14

**Panko Crusted Cod Fillet**, Chunky Tartar Sauce, Watercress, House Fries, Pea Puree, Lemon 3-7-12-13

**Grilled Fillet of Plaice with Tiger Prawns** in a Cowboy Butter, Charred Tenderstem Broccoli, Chateau Potato, Red Vein Sorrel, Herb Oil  
1-2-3-7-12-13

**Black Angus Beef Burger**, BBQ Pulled Beef, Smoked Cheddar, Crispy Onions, Smoked Bacon, Chipotle Mayo, BBQ Bun, House Fries 6-7-11-12-13

**Roasted Summer Vegetables**, Chickpeas and Pineapple in a Katsu Coconut Curry Sauce, Turmeric Rice, Toasted Peanuts, fresh Chilli and Coriander 4-5-12-13-14



CHEF: VAL MURPHY

FOR MAXIMUM QUALITY AND FLAVOR ALL OUR FOOD IS COOKED TO ORDER. SO PLEASE ALLOW A LITTLE TIME. ALL OUR BEEF & POULTRY IS OF 100% IRISH ORIGIN

ALLERGENS: 1 Crustaceans 2 Molluscs 3 Fish 4 Peanuts 5 Nuts 6 Cereals containing gluten (wheat) 7 Milk/Dairy 8 Soya 9 Sulphur dioxide and sulphites 10 Sesame seeds 11 Eggs 12 Celery/celeriac 13 Mustard 14 Lupin