



Zew
R E S T A U R A N T

STARTERS

Seared Tuna €16.00

Furikake, edamame salad, sriracha and lime mayo (SE/EG/FH/MD/SP)

Atlantic Red Prawns Cocktail €13.50

Iceberg and avocado, cocktail sauce, rice paper (EG/CS/MD/SP)

Scallops €18.00

Cauliflower, serrano, champagne beurre blanc (MK/MS/SP)

Grilled Irish Haloumi €14.00

Sesame seeds, figs, radicchio, Dijon vinaigrette (SE/MK/MD/SP)

Red Wine Braised Beef Short Rib €14.00

Parsnip, red onion, horseradish Jus (MK/CY/MD/SP)

Soup of the Evening €10.00

(MK/CY/SP)

Burrata & Heirloom Tomato Salad €14.50

Plum, pickled cucumber, oak leaf, basil dressing (MK/MD/SP)

MAIN COURSES

Beef Fillet €44.00

Shallot, hazelnut salad, mushroom duxelles, red port jus (TN/SP)

Fillet of Venison €36.00

Blackberry, brussel sprouts, celeriac, chocolate jus (MK/SY/SP)

Black Sole €55.00

Lemon and confit garlic butter, tarragon (MK/FH/SP)

Roasted Half Duck €32.00

Pumpkin, baby leek, plum and star anise sauce (MK/SP)

Fillet of Halibut €32.00

Courgette and basil, red chard, tomato salsa (MK/FH/SP)

Pasta of the Evening €28.00

(WH/EG/MK/SP)

SIDE DISHES €7.00

*Roasted beetroot, goat cheese crumb
(WH/MK/SP)

*Pomme pure (MK/SP)

*Seasonal salad (MD/SP)

*Broccoli and almonds (TN/MK/SP)

*Carrots and cumin (MK/SP)

*Brussels sprouts, smoked bacon, flaked
almonds (MK/SP)

*French fries, smoked paprika,
maldon salt (WH/LP/SP)

ALLERGENS

PN - Peanuts, TN - Tree Nuts, SE - Sesame, WH - Wheat, LP - Lupin EG - Egg, MK - Milk, SY -
Soya, FH - Fish, MS - Mollusks - Crustaceans, CY - Celery, MD - Mustard, SP - Sulphites





Jew
RESTAURANT

DESSERTS

Dulce De Leche Mousse €13.00

Salted caramel, pumpkin pate de fruit, cinnamon and oat crumble
(WH/LP/MK/SP)

Orange and Blackberry Cake €13.50

Orange, blackberry foam, brownie, coco nibs, sorbet
(WH/LP/EG/MK/SY/SP)

Apple Cheesecake €13.00

Anglaise, granny smith apple, white chocolate, shortbread
(WH/LP/EG/MK/SP)

Coffee and Cardamon Bavarois €13.00

Hazelnut, Coffee Sponge, 55% chocolate
(TN/WH/LP/EG/MK/SY/SP)

Selection of Cheeses €18.00

Quince, crackers, grapes, fig, walnuts
(TN/WH/LP/EG/MK/SY/SP)

DESSERT WINES

DISZNOKO TOKAJI, 2017  €12.50

Superb complexity between sweetness and acidity, Taking the name 1413 from the year that the Disznoko vineyard was first mentioned. This a rich, fresh and sweet white wine in the classic Aszu style.

Hungary, Tokaji

**ROYAL TOKAJI  €10.50
LATE HARVEST 2018**

Outstanding vintage, ripe, rich, and balanced, pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

Hungary, Tokaji



ALLERGENS

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