MOUNT FALCON

STARTERS

Seared King Scallops - €15.50
Celeriac Purée, Cox Apple, Ham Hock Bonbon, Cider Jus & Chive Oil
Allergens: Celery, Gluten, Egg, Milk, Sulphites, Molluscs

Aged Irish Beef Tartare - €15.00
Cured Egg Yolk, Shallot, Capers, Bone Marrow Oil, Truffle Aioli,
Sourdough & Parmesan Tuile
Allergens: Egg, Gluten, Milk, Mustard

Green Pea & Bacon Velouté - €11.50
Smoked Cheese Scone
Allergens: *Gluten, Milk, Celery*

Confit Duck Leg Terrine - €14.50
Celeriac Remoulade, Pickled Cherries, Toasted Hazelnut & Duck Jus
Allergens: *Celery, Egg, Mustard, Nuts, Sulphites*

Smoked Salmon Roulade - €14.50
Beetroot, Horseradish Crème Fraiche, Pickled Cucumber,
Dill Oil, Salmon Roe & Sambuca Beetroot Gel
Allergens: Fish, Milk, Sulphites

Wild Mushroom & Goat's Cheese Ravioli - €14.50
Parmesan Cream, Garlic & Hazelnut Fabase
Allergens: Gluten, Egg, Milk, Nuts

Estate smoked Quail - €16.50
Hen of the Wood, Celeriac, Apple Jus
Allergens: Celery, Milk Sulphites

Crispy Pork Belly - €14.00
Celeriac & Burnt Apple Purée, Pickled Granny Smith,
Black Pudding Crumb, Cider & Sage Jus, Crispy Sage
Allergens: Gluten, Celery, Milk, Sulphites

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MAINS

Roast Irish Duck Breast - €38.00
Parsnip & Miso Purée, Charred Hispi Cabbage, Roasted Beetroot,
Pickled Blackberries & Duck & Port Jus
Allergens: Soya, Celery, Sulphites

Roast Atlantic Halibut - €31.00
Prawn & Hazelnut Boxty, Braised Leeks, Celeriac Purée & Caper Brown Butter Sauce
Allergens: Fish, Crustaceans, Celery, Milk, Nuts

Roast Chicken Supreme - €29.50
Potato & Black Pudding Rösti, cauliflower Purée, Glazed Baby Leeks,
Roasted Chanterelles & Madeira Roast Chicken Jus
Allergens: Gluten, Celery, Milk, Sulphites

Duo of Irish Beef - €45.00
Braised Beef Short Rib & Dry-Aged Beef Fillet, Celeriac Purée, Glazed Heritage Carrot,
Charred Cabbage, Beef-Fat Potato & Red Wine Jus
Allergens: Celery, Sulphites

Potato Gnocchi - €28.00
Roasted Pumpkin, Wild Mushrooms, Sage, Cavolo Nero, Chestnut & Aged Parmesan Cream
Allergens: Gluten, Egg, Milk, Nuts

ALL MAINS ACCOMPANIED BY ONE SIDE OF YOUR CHOICE

SIDES

Parmesan & Truffle Chips | *Allergens: Milk* - €6.50

Café de Paris Buttered Baby Potatoes | *Allergens: Milk* - €6.50

Charred Hispi Cabbage, Garlic Butter | *Allergens: Milk* - €6.50

Tenderstem Broccoli, Almond & Lemon | *Allergens: Nuts* - €6.50

Creamed Spinach, Parmesan & Nutmeg | *Allergens: Milk* - €6.50

Wild Mushroom & Shallot Fricassee | *Allergens: Milk, Sulphites* - €6.00

Charred Heritage Carrots, Honey & Thyme - €6.50

Rocket, Parmesan & Shallot Salad | *Allergens: Milk* - €6.00

Heirloom Tomato, Shallot & Basil Salad - €6.50

MOUNT FALCON

From Our Kitchen team

At Mount Falcon Estate, we take pride in showcasing the very best of Irish produce.
Our beef is sourced exclusively from certified Irish farmers, selected for quality, provenance and flavour.
Each prime cut is carefully dry-aged and matured in-house for up to 32 days,
allowing us to develop exceptional depth of flavour and tenderness.

We are equally committed to supporting local producers, using the finest seasonal ingredients from the surrounding region wherever possible.

FROM THE GRILL

Steaks Are Accompanied by
Duck-Fat Chips, Garlic & Thyme Mushrooms, Watercress, Parmesan & Shallot Salad
Allergens: Milk

Choice of Sauce:
Classic Béarnaise • Green Peppercorn • Red Wine & Shallot Jus • Café de Paris Butter
Allergens: Egg, Milk, Celery, Sulphites

Chateaubriand - For Two - €105.00
Allergens: Milk | Package Supplement €25.00

Aged Sirloin - 10oz - €45.00
Allergens: Milk | Package Supplement €5.00 p.p.

T-Bone - 14oz - €49.00
Allergens: Milk | Package Supplement €9.00 p.p.

Tomahawk - 30oz - €99.00
Allergens: Milk | Package Supplement €59.00 p.p.

Prime Beef Fillet - 8oz - €52.00
Allergens: Milk | Package Supplement €12.00 p.p.

Surf & Turf - €70.00
5oz Prime Beef Fillet & West Coast Prawns
Allergens: Crustaceans, Milk | Package Supplement €30.00 p.p.

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DESSERTS

Ginger Sticky Toffee Pudding - €11.00
Vanilla Ice Cream & Caramelised Fig
Allergens: Gluten (Wheat), Eggs, Milk

Pear & Almond Tart - €11.00
Custard & Salted Caramel Ice Cream
Allergens: Gluten (Wheat), Eggs, Milk, Nuts (Almonds)

Raspberry & White Chocolate Cheesecake - €11.00
Berry Compote & Meringue Crumble
Allergens: Gluten (Wheat), Milk, Soya, Sulphites, Eggs

Lemon Posset - €11.00
Blackberry's, Meringue Chocolate Soil
Allergens: Gluten (Wheat), Eggs, Milk

Dark chocolate fondant - €11.00
Salted Caramel Ice Cream, Chantilly
Allergens: Gluten (Wheat), Eggs, Milk

Trio of Irish Cheeses - €16.50
Sourdough, Crackers, Fruit Pâté, Chutney & Seasonal Fresh Fruit
Allergens: Gluten, Milk, Sulphite