2017

Rua Fridays at New Antrim Street Menu 2017

Rua

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Spring sample menu— may be subject to change

**start**

Tonight's tapas for 2  - see blackboard €10

- Crab croquettes with romesco sauce €8
- Salad of Jane Russell's black pudding with house pickles and fig jam €7.50
- Baked feta with cashew nut dukkah, chilli, preserved lemon, and steve's leaves €7

**main**

- Slow braised Mayo beef blade, garlic mash, roast beets, horseradish cream €22
- 'Andarl Farm' pork rib rye with spring greens and dauphinoise potatoes €19.5
- Tonight's Fish—see blackboard
- Risotto with Cashel blue, sprouting broccoli and toasted hazelnuts €13.95

**sweet €6.50**

- Tonight's crumble for two with a jug of custard
- Custard tart with rhubarb
- Valarhona chocolate mousse, hazelnut cookie
- Raspberry ripple and buttermilk ice cream

West of Ireland Cheeses with crackers and apple chutney €8

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Service charge of 10% on parties of 6 or more people.
Please let us know if you have any allergies to specific ingredients