



2027

Tannery Restaurant Townhouse Cookery School

Tannery

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TANNERY

RESTAURANT | TOWNHOUSE | COOKERY SCHOOL



Easy Evening

À La Carte

Sample Friday Lunch at the Tannery

Sunday Lunch

Chefs Table Menu

STARTERS

Helvick crab crème brulee, spiced pickled cucumber, olive oil toast	€12.50
Gubeen charcuterie, terrine, poached apple and walnut puree	€12.00
Goat's cheese raviolo, peperonata, olives and blood orange dressing	€11.50
Scotch quail's egg, white pudding, asparagus, wild garlic and truffle emulsion	€12.00
Gin cured salmon, beetroot, horseradish crème fraiche and buttermilk granita	€13.00
Natural Harty's oysters	€14.00

MAIN COURSES

Whole roasted poussin, petit pois a la francaise and tarragon	€27.00
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Charred hake, dill butter sauce, spring greens and mussels	€26.50
Slow cooked beef rib, Coolea cauliflower cheese, apple and dukkha	€28.00
Butter poached lemon sole, Ajo Blanco, tenderstem broccoli, courgette fritters and grapes	€27.50
Comeragh mountain lamb, heritage carrots, cabbage and wild mushroom broth	€29.50
Dry aged rib eye steak	€30.00

SIDE ORDERS

Fries and aioli	€4.50
Crispy garlic field mushrooms	€4.50
Honey roasted heritage carrots	€4.50
Cauliflower cheese, dukkha	€4.50

DESSERT

Chocolate, cherry and almond	€10.00
Lemon chiboust, blood orange, burnt meringue and earl grey granola	€10.00
Apple and salted caramel sable, cream cheese ice cream	€10.00
Orange and yoghurt pannacotta, rhubarb and coconut	€10.00
Walnut and date bread, Hegarty's cheddar and truffle honey	€8.00
Artisan cheese board, Membrillo and crackers	€12.50