2017

Restaurant 1826 Adare Dinner Menu 2017

Restaurant 1826 Adare

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## Dinner Menu

### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Salmon <em>Jer Cured &amp;</em></td>
<td>€9.95</td>
</tr>
<tr>
<td>Compressed Cucumber, Avocado, Wasabi, Sesame</td>
<td></td>
</tr>
<tr>
<td>Baked Irish Scallops &quot;in the shell&quot;</td>
<td>€12.50</td>
</tr>
<tr>
<td>Connemara Dried Ham, Herb Butter, Crisp Crumb</td>
<td></td>
</tr>
<tr>
<td>Salad 'd Pear and Young Buck Cheese</td>
<td>€9.25</td>
</tr>
<tr>
<td>Endive, Candied Walnuts, Honeycomb, Port Reduction</td>
<td></td>
</tr>
<tr>
<td>Croquette 'd Chicken &amp; Ham Hock</td>
<td>€9.25</td>
</tr>
<tr>
<td>Pickled Chicory, Pear &amp; Saffron Chutney</td>
<td></td>
</tr>
<tr>
<td>Warm Pan Fried Chicken Livers</td>
<td>€8.95</td>
</tr>
<tr>
<td>Pickles, Piccalilli Aioli, Bally Greens, Almonds</td>
<td></td>
</tr>
</tbody>
</table>

### MAIN COURSE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Aged Rib Eye Steak</td>
<td>€26.95</td>
</tr>
<tr>
<td>Salsa Verde, Braised Cheek Croquette, Peppercorn Cream</td>
<td></td>
</tr>
<tr>
<td>Tasting Plate of Free Range Pork</td>
<td>€24.50</td>
</tr>
<tr>
<td>Loin, Belly, McCarthy's Pudding, Apple, Treaty Beer Mustard</td>
<td></td>
</tr>
<tr>
<td>Pan Fried Fillet of Turbot</td>
<td>€28.95</td>
</tr>
<tr>
<td>Pickled Samphire, Doughmore Crab, Shellfish Cream</td>
<td></td>
</tr>
<tr>
<td>Reared Chicken <em>Ily Farmer Pasture</em></td>
<td>€22.95</td>
</tr>
<tr>
<td>Gubbeen Smoked Chorizo &amp; Scallion Risotto, Parmesan</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Fillet of Hake</td>
<td>€23.95</td>
</tr>
<tr>
<td>Coco Beans, Ham Hock, Ballyhoura Mushrooms, Leek Veloute</td>
<td></td>
</tr>
<tr>
<td>Platter <em>Adare Spring Harvest Vegetarian</em></td>
<td>€19.95</td>
</tr>
<tr>
<td>Tasting Plate of Vegetarian Dishes from our Kitchen</td>
<td></td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cacao Barry Dark Chocolate Delice</td>
<td></td>
</tr>
</tbody>
</table>

### SIDE ORDERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat Chips</td>
<td>€3.50</td>
</tr>
</tbody>
</table>
1826 Adare, Best Restaurant in Limerick & Munster 2015. Proprietors Wade & Elaine Murphy strive to offer locally sourced food at reasonable prices in a comfortable ...

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ponaire Coffee &amp; Mascarpone Mousse, Rum Creme Friache</td>
<td>€7.50</td>
</tr>
<tr>
<td><strong>Peanut Butter &amp; Caramel Parfait</strong></td>
<td>€7.25</td>
</tr>
<tr>
<td>Cacao Barry Bitter Chocolate Mousse, Toasted Peanuts</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese</strong> on of Irish Artisan Farmhouse</td>
<td>€9.50</td>
</tr>
<tr>
<td>Crackers &amp; “1826” Homemade Chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Warm Treacle Tart</strong></td>
<td>€7.25</td>
</tr>
<tr>
<td>Blood Orange Compote, Clotted Cream</td>
<td></td>
</tr>
<tr>
<td><strong>Lemon Meringue &quot;Pie&quot;</strong></td>
<td>€7.25</td>
</tr>
<tr>
<td>Lemon Curd Parfait, Amaretti Crumb, Italian Meringue</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COFFEES &amp; TEA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes Crispy Onion Whipped</td>
<td>€3.50</td>
</tr>
<tr>
<td>Baby Potatoes Seasonal Vegetables</td>
<td>€3.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COFFEES &amp; TEA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Espresso</td>
<td>€3.20</td>
</tr>
<tr>
<td>Americano</td>
<td>€2.80</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>€3.20</td>
</tr>
<tr>
<td>Latte</td>
<td>€3.20</td>
</tr>
<tr>
<td>Espresso</td>
<td>€2.80</td>
</tr>
<tr>
<td>Selection of Solaris Botanicals Teas</td>
<td>€2.50</td>
</tr>
<tr>
<td>Coffee, Baileys, Calypso or French</td>
<td>€6.75</td>
</tr>
</tbody>
</table>

"The opening of the year that should have been talked about a great deal more was 1826 Restaurant in Adare, Co Limerick, where Wade Murphy’s cooking demonstrates wonderful imagination and refinement, and where tradition and modern twists (a phrase I generally dread) work in perfect harmony."

THE DINING ROOM
1826 Adare

Main Street, Adare
+353 (0) 61 396 004
info@1826adare.ie

Run by Elaine and Wade Murphy, the thatched cottage restaurant that is 1826 Adare, gets its name from the year the first Lord Dunraven, built the cottage.

Our location

Oops!
Something went wrong.

This page didn't load Google Maps correctly. See the JavaScript console for technical details.

Opening hours

Monday: Closed
Tuesday: Closed
Wednesday: 6:00 PM
Thursday: 6:00 PM
Friday: 6:00 PM
Saturday: 6:00 PM
Sunday: 3:00 PM
Sunday (Bank Holidays): 4:00 PM