2017

Craft Restaurant Neighbourhood Menu 2017

Craft Restaurant

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

NEIGHBOURHOOD

2 Courses €22 3 Courses €27
Wednesday-Saturday 5.30p.m-6.30p.m
First Course

Coolea, onion, potato and truffle

Cured organic sea trout, pea, Gubbeen chorizo and lemon

Wild garlic and leek soup, potato salad and bacon

Main Course

Hake, king oyster mushroom, sprouting broccoli and dashi butter sauce

New season asparagus, raviolo of Coolea, quail egg and cauliflower

Slow cooked duck leg, swede, chicory and rhubarb

Sides

€3.50 each

Charred hispi cabbage, bacon and juniper butter

Salad of baby gem, radish, kohlrabi, smoked almonds, salad cream

Dessert

Roasted pineapple, white chocolate, lime, rum and coconut

Yogurt mousse, rhubarb and ginger meringue
Mileens cheese, apple chutney and homemade crackers

Discretionary service charge of 12% for parties of 6 or more. Please note, nuts are used in our kitchen. Allergen information available upon request.
Neighbourhood Menu | Craft Restaurant - Harold's Cross | Award-winning Bistro, Dublin

Wednesday - Saturday 5.30pm - 9.30pm

208 HAROLD'S CROSS ROAD,
HAROLD'S CROSS,
DUBLIN 6W

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