



Reeds Restaurant Menu

From 6.30pm - 9pm

To Start

Crab & Watermelon

Quenelles of Citrus Crab Imperial, Compressed Watermelon,
Macerated Red Onion, Dill Cucumber Gel
(contains 3,4,8,11,12) (GF) €13.75

Blackwater Gin Salmon

Strawberry Gin Cured Salmon, Fennel Remoulade,
Potato Salad, Pickled Ginger, Tarragon Oil
(contains 4,8,9,11,12,13) (GF) €12.95

Confit Duck Crêpe

Confit Duck Leg, Corn Crêpe,
Coriander & Orange Slaw, Wasabi Mayonnaise
(contains 1,2,9,10-wheat,12,13) €12.50

Assiette of Goats Cheese

Honey & Thyme Whipped Goats Cheese,
Deep Fried Bon-Bon, Garden Peas, Sundried Tomato Pesto
(contains 1,2,7,10-wheat,13) €12.95

Homemade Soup of the Evening

(contains 1,9,11,12,13) (GF) €7.00

Irish Beef Rossini

Braised Beef Cheek Croquette, Foie Gras Ganache,
Truffled Vinaigrette
(contains 1,2,10-wheat,13) €13.75

Wild Mushroom Tartlet

Mushroom Duxelle, Cashel Blue Cheese. Pickled Walnuts,
Black Garlic Purée (contains 1,2,7,8,10-wheat,12,13) €12.50

Main Courses

Duo of Slaney Valley Lamb

Braised Neck & Roast Rump, Baby Stew Vegetables,
Viola Potatoes, Red Wine & Rosemary Reduction, Lamb Jus
(contains 9,11,12,13) (GF) €29.00

Buttermilk Supreme of Irish Chicken

Boulangère Potatoes, Parsnip Puree,
Wild Mushroom Cream, Crisp Parma Ham
(contains 1,9,11,13) (GF) €27.00

Pan Fried Fillet of Kilmore Hake

Peperonata Gnocchi, Charred Lemon,
Salsa Verde, Sicilian Fried Leeks
(contains 1,2,4,9,10-wheat,11,13) €27.00

Slow Cooked Belly of Pork

Black Pudding Mashed Potato, Caramelised Apple Puree,
Sauté Pak Choi, Cider Velouté
(contains 1,8,9,10-wheat,13) €27.00

Roast Monkfish

Pancetta Wrapped Monkfish, Green Pea Risotto,
Pickled Samphire, Spinach & Parmesan Cream
(contains 1,4,8,9,11,13) (GF) €30.00

Assiette of Irish Beef

Duo of Braised Featherblade & Grilled Rump,
Burnt Onion Purée, Braised Leek, Chateau Potato, Fond de Veau Jus
(contains 1,8,9,11,12,13) (GF) €32.00

Tofu Spaghetini (V)

Herb Marinated Tofu, Ricotta Cheese, Spinach,
Spaghetini Pasta, Tossed in Herb Oil
(contains 1,2,9,10-wheat,12,13) €24.00

RESTAURANT

REEDS

ALLERGEN INFORMATION

1. MILK 2. EGGS 3. CRUSTACEANS 4. FISH 5. MOLLUSCS 6. PEANUTS 7. NUTS 8. SESAME
9. SOYA 10. CEREALS CONTAINING GLUTEN 11. CELERY 12. MUSTARD 13. SULPHUR DIOXIDE 14. LUPIN
GF = GLUTEN FREE, GF+ = CAN BE ADAPTED TO GLUTEN FREE, V= VEGETARIAN



Desserts

Autumn Assiette of Blackberry & Apple

Blackberry Parfait, Apple Crumble,
Blackberry Gel, Toffee Apple, Honeycomb
(contains 1,2,7-almond,10-wheat) €10.95

Praline Paris Brest

Choux Pastry, Almond & Hazelnut Praline Mousse,
Butterscotch Sauce, Caramel Ice Cream
(contains 1,2,7,9,10-wheat) €10.50

Vegan Passionfruit & Coconut Panna Cotta

Passionfruit Gel, Coconut Panna Cotta, Coconut Macarons
(contains 7-almond,9,13) €10.75

Warm Chocolate Tart

Homemade Crème de Menthe & Creme de Cacao Ice Cream,
Chocolate Sauce, Peppermint Crisp
(contains 1,2,9,10-wheat,13) €10.50

Finest Cheese Selection

Knockanore Waterford Smoked Cheddar, French Camembert,
English Vintage Cheddar, Italian Gorgonzola
Fruit Chutney, Isle of Crackers, Candied Walnuts,
Celery & Grapes (contains 1,7,8,10-wheat,11,13)(GF+) €12.00

Dessert Wine & Port

Austrian Reisling Beerenauslese Glass €11.00

Quinta Seara d 'Ordens, LBV Port Glass €6.50

Coffee & House Petit Four €4.00

(contains 1,2,7-almond,10-wheat)

Full Selection of Digestifs, Liqueurs
& Liqueur Coffees Available