

YEW TREE

RESTAURANT

Inspired by the West Coast and local ingredients

As part of our policy of developing a direct relationship with our growers and producers - much of the produce used is sourced from nearby the wild Atlantic way. Menus are generally altered each season, according to best available produce.

These changes generally follow the seasonal calendar, although Mother Nature, marching entirely to her own drum frequently throws some surprises at us.

Muckross, means 'the wood of the pig', which almost certainly refers to the use of the wood in ancient times as 'pasture for pigs'.

John O'Leary

Executive Head Chef

Zsolt Zidek

Restaurant Manager



WILD ATLANTIC WAY MENU

€55.00

(Inclusive with dinner packages)

STARTERS



FARMHOUSE TERRINE

Corn Fed Chicken, Foie Gras, Ham Hock, Sweet Corn, Quails Egg, Toasted Seeds (3)(6)(8)(9)(10)(12)
'Zolla' Salice Salentino, Vigneti di Salento, Puglia, Italy €12.50 / glass

SCALLOP

Summer Squash, Sneem Pudding, Bacon & Dashi Dressing (1)(3)(14)
Bouchard Finlayson, Crocodile's Lair, Kaaimansgat Chardonnay, Overberg, South Africa €16.00 / glass

FOIE GRAS

Cherry Gastrique, Sweet Fermented Walnut, Pain d'Epice (1)(8)(12)
Westend, Three Bridges, Botrytis Semillon, Australia, €17.70 / glass

PORK BELLY

Belly, Baby Vegetables, Apple, Alsace Bacon (6)(9)(10)(12)
Rasteau, Domaine Saint Gayan, Cotes du Rhone, France €13.30/glass

WARM ROOT VEGETABLE TERRINE

Parsnip & Swedes, Baby Turnip, Quince, Portobello Mushroom, Vintage Port Jus (6)(12)
Pouilly Fumé, Domaine Chatelain, Loire Valley, France, €15.30 / glass

WILD MUSHROOMS VELOUTE

Cep, Truffle, Brioche (1)(6)
Chablis AC, Bouchard Aine et Fils, Burgundy, 2014, France €17.00 / glass



Please find wine recommendation under each dish to experience our extended wine selection.

All main courses are served with a potato dish and vegetables of the evening.

Allergen information

For each dish is numbered next to the dish description.

- (1) Cereals/Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Soybeans (6) Dairy (7) Peanuts
(8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Mollusc

Main Courses



SEA BASS

Avocado, Soy & Mirin, Clams a la Grecque, Pickled Cucumber, Coriander (1)(4)(5)(6)(12)
Brandl Zobing, "Weinberge Pfaffenberg" Kamptal, DAC, Austria €12.30 / glass

COD

Charred Fillets, Smoked Ham Hock, Hispi Cabbage, Apple, Dill Emulsion (4)(10)(12)
Ciu Ciu, Oris Fallerio, Marche, Italy €9.80 / glass

TURBOT

Gubeen Chorizo, Mussel & Orzo Pasta Fricassee, Heritage Carrot (1)(4)(6)(12)
Diemersfontein, Chenin Blanc, Wellington, South Africa €10.90 / glass

BEEF CHEEK

Red Wine Braised, Shallot & Buttermilk Puree, Pancetta Crumb, Sprouting Broccoli (1)(6)(9)(12)
Rondan Crianza, Rioja, Spain €12.00 / glass

RING OF KERRY LAMB

Nicoise Garnish, Aubergine Puree, Confit Potato, Parsley & Parmesan Gremolata (3)(6)(12)
Fog Mountain, Cabernet Sauvignon, California, United States €14.40 / glass

DUCK

Carrigcleena Maple Coated Breast, Confit Leg Terrine, Red Grape Vinaigrette, Hazelnuts, Baby Leek (6)(8)(12)
Valpolicella Superiore Ripasso, Alpha Zeta, Veneto, Italy €12.90 / glass

BEEF

Fillet, Jacobs Ladder Rösti, Celeriac Puree, Braise Shallot, Red Wine Sauce (6)(9)(10)(12)
Korta for Two Reserva Carmenere, Irene Paiva, Lontue Valley, Chile €11.70 / glass

CAULIFLOWER

'Risotto', Caramelized Puree, Semi Dried Grapes and Pickled Floret (6)(10)(11)
Couvent des Jacobins Chardonnay, L. Jadot, Burgundy, France €13.30 / glass



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Desserts



GRANNY SMITH APPLE

Almond Tart, Apple Mousse, Crumble, Apple Sorbet, Sauce Anglaise (1)(3)(6)(8)
Lágrima Branco, Ramos Pinto (White Port), €6.50 / glass

RUM SPICED PINEAPPLE

Cocoa Nib Tuile, Crumble, Mango & Passion Fruit Sorbet (1)(3)(6)(8)
Westend, Three Bridges, Botrytis Semillon, Australia, €17.70 / glass

SIGNATURE CHOCOLATE GANACHE

Milk Chocolate Chantilly, White Chocolate Crumble, Elderflower Gin Tonic Jelly, Lime Gel (1)(3)(6)(8)
Recioto della Valpolicella Classico, DOCG, Acinatico, Italy €17.00 / glass

FARRANFORE STRAWBERRIES AND CREAM

Vanilla Pannacotta, Strawberry Textures, Basil, Balsamic (1)(3)(6)(8)(12)
Kracher, Auslese, Neusiedlersee, Austria, €14.70 / glass

ARTISAN CHEESES

West Coast Cheese, Crisp Bread, House Preserves (1)(3)(6)(8)(9)(10)(11)(12)
10 yrs old Tawny Port, Dow's €8.90 / glass



Selection of Teas, Freshly Brewed Coffees or Decaffeinated, – served with Petit Fours.

Port & Sherry Specials:

(12)

Lágrima Branco, Ramos Pinto (White Port)	Class: €6.50	Bottle: €65.00
Dow's 10 yrs old Tawny Port	Class: €8.90	Bottle: €85.00
Nirvana Reserve Port, Dow's	Class: €9.90	Bottle: €49.00
Amontillado Sherry, Fernando de Castilla	Class: €9.90	Bottle: €65.00
Fino Sherry, Fernando de Castilla	Class: €9.10	Bottle: €60.00

Dessert Wines:

(12)

Kracher, Auslese, Neusiedlersee, Burgenland, Austria, 2015	Class: €14.70	Bottle: €44.00
Westend, Three Bridges, Botrytis Semillon, Australia, 2011	Class: €17.70	Bottle: €53.00
Recioto della Valpolicella Classico, DOCG, Italy, 2013	Class: €17.00	Bottle: €85.00

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