



Dinner Menu

Under the direction of Chef Scott Kapitan, the Yew tree menu is a culinary journey reflective of the culmination of his personal experiences, impressions, and influences of current world trends. The menu may be best described as “contemporary” with various cultural influences adding accents to the French foundation of Scott’s training with great importance placed on working with local Irish produce whenever possible...

"Our focus is on quality, refinement, continuous exploration of flavor and technique and here at the Yew Tree we are proud to feature some of Ireland's best produce; sourced from farms that rear their animals ethically, grow their vegetables organically, catch their fish sustainably, forage and shoot responsibly, I hope you enjoy the experience"

Scott Kapitan





Starters

2 Course €55

3 Course €69

BEETROOT TARTARE (V)

Baby Beetroot, Radish, Cavolo Nero Kale, Pine Nut Crumb, Rosemary Soya Gel

Contains Allergens: 6, 8(Pine Nuts), 12

TRUFFLE & WILD MUSHROOM RAVIOLI (VG)

Broad Beans, Cep Mushroom Powder, Marjoram Foam

Contains Allergens: 1(Wheat), 3, 6, 7, 12

OVEN ROASTED GINGER QUAIL

Quail Supreme and Leg, Courgette, Honey Ginger Orange Gel

Contains Allergens: 3, 7, 12

NORI BRINED CASTLETOWNBERE COD FILLET

Nasturtium, Tomato, Compressed Melon, Cucumber Dashi

Contains Allergens: 1(Wheat), 4, 6, 7, 12, 14

ROSSCARBERY FREE RANGE PORK

Braised Pork Neck, Whiskey Caramel, Sage, King Oyster Mushroom

Contains Allergens: 7, 9, 10, 12

Vegan – (V), Vegetarian – (VG)

Allergen List: 1-Gluten, 2-Crustacean, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Dairy, 8 -Nuts,
9-Celery 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin 14-Molluscs



AIR DRIED KERRY LAMB LOIN

Lamb Loin Stuffed with Fine Herb Lamb Mousse, Carrot, Mint Pea Croquette, Red Wine Lamb Jus

Contains Allergens: 1 (Wheat), 3, 7, 9, 10, 12

PAN SEARED TURBOT

Samphire, Black Trumpet Mushroom, Charred Lemon Gel, Butter Sauce

Contains Allergens: 4, 7, 12

WALNUT BASIL PESTO & COURGETTE SPAGHETTI (V)

Walnuts, Radish, Wild Mushroom, Basil Oil

Contains Allergens: 6, 8 (Walnuts), 12

LAVENDER HONEY SKEAGHANORE DUCK

Roast Breast and Pressed Confit Leg, Baby Beetroot, Compressed Rhubarb, Duck Jus

Contains Allergens: 7, 9, 12

IRISH ANGUS FILLET & BEEF CHEEK (€8 SUPPLEMENT)

Wild Mushrooms, Roast Shallot, Coffee Roasted Carrot, Soubise Foam, Cep

Mushroom Sauce

Contains Allergens: 7, 9, 12

Vegan – (V), Vegetarian – (VG)

Allergen List: 1-Gluten, 2-Crustacean, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Dairy, 8 -Nuts, 9-Celery 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin 14-Molluscs



Desserts

COCONUT & STRAWBERRY (V)

Coconut Panna Cotta, Strawberry Brunoise, Strawberry Gel, Aquafaba Meringue, Strawberry Sorbet
Contains Allergens: 7

VANILLA DIPLOMAT

Chocolate Crèmeux, Cocoa Sweet Pastry, Chocolate Ice Cream, Chocolate gel
Contains Allergens: 1(Wheat), 3, 6, 7, 8(Almonds)

SPICED CARAMELIZED PINEAPPLE

Spiced Caramel, Mango Curry Ice Cream, Cinnamon Foam
Contains Allergens: 3, 7

SELECTION OF ARTISAN IRISH CHEESES

Irish Cheese Board, Grapes, Biscuits, House Preserves
Contains Allergens: 1 (Wheat), 3, 6, 7, 8 (Hazelnuts, Walnuts), 10, 12

Vegan – (V), Vegetarian – (VG)

Allergen List: 1-Gluten, 2-Crustacean, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Dairy, 8 -Nuts, 9-Celery 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin 14-Molluscs