

YEW TREE

RESTAURANT

2 Course - €56 | 3 Course - €70

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 Irish producers.

“Our focus is on quality, refinement, continuous exploration of flavour and technique and here at the Yew Tree we are proud to feature some of Ireland’s best produce. I hope you enjoy the experience”

Scott Kapitan

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STARTERS

BEETROOT TARTARE (V)

*Baby Beetroot, Radish, Watercress,
Pine Nuts, Gorse Flower Vinaigrette*

Allergens: 6, 8(Pine Nuts), 12

DINGLE CRAB & HAKE RAVIOLI

*Morel Mushroom, Celery,
Avruga Caviar, Celeriac Velouté*

Allergens: 1(Wheat), 2, 3, 4, 7, 9, 12

SMOKED WOOD PIGEON

*Red Cabbage, Lardo, Grapes,
Red Wine Mustard, Thyme Jus*

Allergens: 7, 10, 12

RARE BLUE FIN TUNA

*Pickled Mussels, Potato, Dillisk,
Shiitake Mushroom Dashi*

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

DUCK LIVER TORCHON

*Cavolo Nero Kale, Squash, Hazelnuts,
Pumpkin Seeds, Apple Cider Caramel*

Allergens: 6, 7, 10, 12

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MAINS

ROAST VENISON LOIN

Dry Aged Venison Loin Stuffed with Venison Chestnut Farce, Beetroot, Dark Cocoa Sauce, Winter Truffle

Allergens: 3, 6, 7, 8(Chestnut), 9, 12

PAN SEARED HALIBUT

Black Trumpet Mushroom, Brussel Sprouts, Charred Lemon Gel, Butter Sauce

Allergens: 4, 7, 12

WALNUT BASIL PESTO & COURGETTESPAGHETTI (V)

Walnuts, Radish, Wild Mushrooms, Basil Oil

Allergens: 6, 8(Walnuts), 12

CORIANDER HONEY SKEAGHANORE DUCK

*Roast Breast, Confit Leg,
White Turnip Tart Tatin, Duck Jus*

Allergens: 1(Wheat), 7, 9, 12

IRISH ANGUS BEEF FILLET & BEEF CHEEK

€8 Supplement

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

Allergens: 7, 9, 12

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DESSERTS (Vg)

COCONUT & PINEAPPLE

Coconut Panna Cotta, Caramelized Pineapple, Aquafaba Meringue, Mango Curry Sorbet

Allergens: 7

CHOCOLATE & VANILLA

Chocolate Crèmeux, Vanilla Diplomat, Cocoa Sweet Pastry, Chocolate Ice Cream, Bergamot Gel

Allergens: 1(Wheat), 3, 6, 7, 8(Almonds)

SPICED PLUM SAVARIN

Spiced Caramel, Almonds, Cinnamon Armagnac Sabayon

Allergens: 1(Wheat) 3, 7, 8(Almonds)

SELECTION OF ARTISAN IRISH CHEESES

(€5 supplement)

Irish Cheese Board, Grapes, Water Crackers, Nut Biscuits, Fruit Chutney

Allergens: 1(Wheat), 3, 6, 7, 8 Hazelnuts, Walnuts), 10, 12

Tea/Coffee and Petit Fours

May Contain Allergens: 1(Wheat), 3, 6, 7, 8(Almonds, Hazelnuts), 12