

2 Course - €65 | 3 Course - €79

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 Irelands' best produce. I hope you enjoy the experience"

Scott Kapitan



STARTERS

BEETROOT TARTARE (V)

Baby Beetroot, Radish, Watercress, Pine Nut, White Balsamic Dressing Contains Allergens: 8(pine nuts), 12

DINGLE CRAB & POACHED COD

Morel Mushroom, Celery, Celeriac, Avruga Caviar Contains Allergens: 2, 4, 7, 9, 12

OVEN ROASTED QUAIL

Savoy Cabbage, Lardo, Grapes, Red Wine Mustard, Thyme Jus Contains Allergens: 7, 10, 12

PAN SEARED SCALLOPS

Mussels, Asparagus, Beluga Lentils, Gorse Flower Beurre Blanc Contains Allergens: 4, 10, 12, 14

CHICKEN & FOIE GRAS RAVIOLI

Wild Mushrooms, Globe Artichoke, Dark Chicken Stock Velouté Contains Allergens: 1(wheat), 3, 6, 7, 9, 10, 12



MAINS

ROAST LOIN OF KERRY LAMB

Lamb Loin, Fine Herb Crumb, Kalamata Olive Tapenade, Mint Lamb Jus Contains Allergens: 1(wheat), 3, 7, 9, 10, 12

PAN SEARED TURBOT

Black Trumpet Mushroom, Samphire, Almonds, Brown Butter Hollandaise Contains Allergens: 4, 7, 8(almonds), 9, 10, 12

WALNUT BASIL PESTO & COURGETTE 'SPAGHETTI' (V)

Walnuts, Radish, Wild Mushrooms, Basil Oil Contains Allergens: 8(walnuts), 12

HONEY GLAZED BARBARY DUCK BREAST

Timut Pepper, White Turnip, Apple, Duck Jus Contains Allergens: 7, 9, 12

IRISH ANGUS BEEF FILLET & BEEF CHEEK €5 Supplement

Potato Fondant, Coffee Scented Carrot, Cep Mushroom Sauce Contains Allergens: 7, 9, 12

(V) - Denotes Vegan, (Vg) - Denotes Vegetarian Allergen List: 1-Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soyabeans, 7-Dairy, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



DESSERTS

HONEY PARFAIT

White Chocolate, Almond Praline, Camomile Ice Cream, Florentine Contains Allergens: 6, 7, 9, 12

STRAWBERRY RHUBARB MERINGUE

Strawberry White Chocolate Ganache, Lemon Curd, Rhubarb Ginger Sorbet Contains Allergens: 3, 6, 7

MASCARPONE MOUSSE

Calamansi Lime, Basil Crémeux, Genoa Almond Bread, Mango Ice Sorbet Contains Allergens: 1(wheat), 3, 7, 8(almonds), 12

SELECTION OF ARTISAN IRISH CHEESES

Irish Cheese Board, Grapes, Water Crackers, Nut Biscuits, Fruit Chutney Contains Allergens: 1(wheat), 3, 6, 7, 8(hazelnuts, walnuts), 10, 12

TEA/COFFEE WITH PETIT FOURS

May Contain Allergens: 1(wheat), 3, 6, 7, 8(almonds, hazelnuts), 12

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