

YEW TREE

RESTAURANT

2 Course - €65 | 3 Course - €75

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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Dinner Menu

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

(V) - Denotes Vegan, (Vg) - Denotes Vegetarian

Allergen List: 1-Gluten, 2-Crustaceans, 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

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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 €10 Supplement

Potato Fondant, Coffee Scented Carrot, Cep Mushroom Sauce

Contains Allergens: 7, 9, 12

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DESSERTS

HONEY PARFAIT

White Chocolate, Almond Praline, Chamomile 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 Crèmeux, Genoa Almond Bread, Mango Ice Sorbet

Contains Allergens: 1(Wheat), 3, 7, 8(Almonds), 12

SELECTION OF ARTISAN IRISH CHEESES €10 Supplement

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

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

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