



Céad míle fáilte
A hundred thousand welcomes

At Myrtle restaurant we celebrate the best of Irish culture,
produce and hospitality

*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS
GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork N – Contains nuts
If you have any allergies, please alert your waiter

A taste of Ireland menu 6 COURSE £90

Add wine pairing £80

Add snack

Irish Carlingford oysters, signature lemon dressing £5.50 each

Irish ham hock and cheese croquette £5.50 each

Clonakilty black pudding, potato, apple £7

Bia Beag (n)(gfa)

Golden root vegetable soup, pistachio

Broughgammon 'Vitello tonnato' (gfa)

Irish rose veal with tuna, anchovy and caper sauce, blaa roll

Poached wild seabass in burnt Irish butter (gf)

Smoked mash potatoes, burnt Irish butter sauce

Silverhill Duck breast (gfa)

Duck & braised Kale croquette, blackberry, endive

Or

Sirloin of Irish Beef (gfa)

Burren beef stuffed boxty, Irish black butter, squash, tarragon

£10 supplement

Carrageen Chocolate mousse (gfa)

Guinness cake, coffee, fudge

Milsean (gfa)

Selection of sweets to finish

*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS

GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork N – Contains nuts
If you have any allergies, please alert your waiter

A taste of Ireland menu 9 COURSE £110

Add wine pairing £95

Add snack

Irish ham hock and cheese croquette £5.50 each
Clonakilty black pudding, potato, apple £7

Bia Beag (n)(gfa)

Golden root vegetable soup, pistachio

Snacks (n)(gfa)

Irish Carlingford oysters, signature lemon dressing & Corndale farm salami

Kindred Spirit (n)(gfa)

Yellowmeal, sweet potato, St Tola Goats cheese

Broughgammon 'Vitello tonnato' (gfa)

Irish rose veal with tuna, anchovy and caper sauce, blaa roll

Poached wild seabass in burnt Irish butter (gf)

Smoked mash potatoes, burnt Irish butter sauce

Silverhill Duck breast (gfa)

*Duck & braised Kale croquette,
blackberry, endive*

Or

Sirloin of Irish Beef (gfa)

*Beef stuffed boxty, Irish black
butter, squash, tarragon*

Milseog moin - Tír na nÓg (n)

caraway foam, Irish honey & mead cake, gooseberry, almond

Myrtle Carrot Cake

Buttermilk, orange

Or

Carrageen Chocolate mousse

Guinness cake, coffee, fudge (gfa)

Milsean (gfa)

Selection of sweets to finish

*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS

GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork N – Contains nuts
If you have any allergies, please alert your waiter



*A DISCRETIONARY 12.5%SERVICE CHARGE WILL BE ADDED TO ALL BILLS

GF – Gluten Free GFA – Gluten free adaptable B – Beef P – Pork N – Contains nuts
If you have any allergies, please alert your waiter