

The Mustard Seed Classic Dinner Menu

€60.00(inclusive of Vat).

Squid

Eel, squid ink cake, gubeen pesto, cucumber celery, coconut and ginger miso ice-cream.

Chicken

Corn-fed breast and roulade, lemon and mustard purée, grapes.

Goats Cheese

St.Tolas ash smoked, pickled cherries, Guinness shallots,
cherry pannacotta, spiced potato chips.

Monkfish

Infused in water melon and vodka, burnt water melon, olives, peas,
gazpacho and rice puffs.

Veal

Kilkenny rose strip loin, gin infused rhubarb diamonds, chutney, cake,
lovage and spinach purée.

Soup

Caramelised onion, sweet potato and squash.

Salad

Organic leaves with mustard and sesame seed dressing.

Sorbet

Red currant and prosecco.

Guinea Fowl

Seared breast, savoy cabbage, pate, grilled asparagus and foam.

Halibut

Scallop, prawns, courgette and wild garlic emulsion, sour dough crumble.

Ricotta

Gnocchi with butternut squash, summer truffles and lemon sage.

Lamb

Ballinwillin loin, sweet breads, ragout, nasturtium vegal, sugar snap,
baby carrot and elder flower gel.

Beef

Irish, Pat Barry Sirloin, charred leek, purée and ash,
polenta and parmesan custard, quinoa.

Selection of Desserts

Tea and Coffee, herbal infusions, petit fours.

(Most of our dishes are available gluten free, please enquire)

*At The Mustard Seed we believe in Irish business so we support Pallas Foods (Newcastle West, Co. Limerick),
Richardson's (Limerick), René Cusack's (Limerick), Star Seafoods (Kenmare Co. Kerry), Ballinwillin farm
(Mitchelstown, Co. Cork) La Rouse Foods (Dublin), Redmond Fine Foods (Naas, Co. Kildare,).*

*If you are sensitive to one the 14 main allergens, please let a member of staff know and we will gladly
guide you through our menu.*