

Restaurant 54° 9°

Starters

Warm Saint Kevins Brie Cheese	14
Basil Oil, Parma Ham, Grilled Sourdough, Plum & Confit Vine Tomatoes, Red Onion Jam Pistachio Nuts, Balsamic Vinegar (2,3,9,10)	
Ardsallagh Goats Cheese Roulade	14
Candied Walnuts, Pear, Baby Beetroot, Blackberry Coulis (3,9,10)	
Confit Pork Belly & Kelly's Black Pudding	14
Squash purée, Apricot & Shallot Chutney, Pickled Shallot, Soy & Honey Reduction (2,3,11)	
Wards Crabmeat & Smoked Salmon Potato Cake	15
Celeriac Remoulade, Lime & Caper Dressing, Saffron Aioli, Pepper Coulis (2,3,7,9,13,14)	
Crispy Sweet & Sour Prawns	15
Pineapple, Sesame & Toasted Cashew Nuts (5,7,10)	

Mains

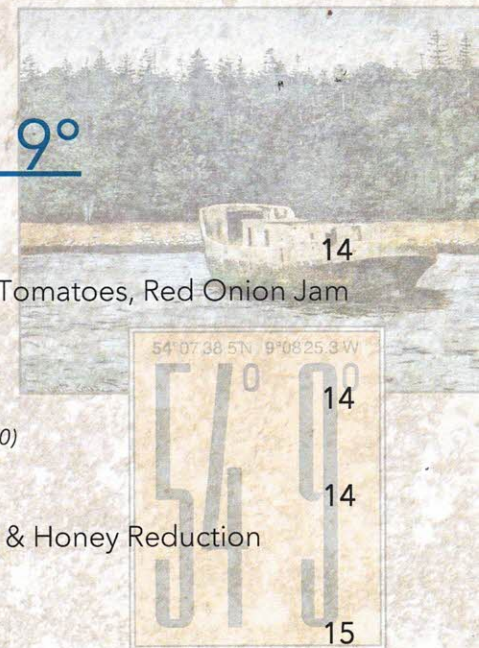
Grilled Sirloin Steak of Irish Beef	40
Celeriac, Pont Neuf Potatoes, Peppercorn Shallot & Taragon Cream (3,9)	
Braised Beef Cheek	36
Champ Mash, Guinness & Rosemary Sauce (3,9)	
Sundried Tomato & Basil Marinated Chicken Supreme	29
Wild Wexford Mushroom & Parmesan Risotto (9)	
Pan Fried Salmon	33
Fondant Potato, Chargrilled Fennel, Wasabi Prawn Cream (1,9,13)	
Seared Barbary Duck Breast	35
Parma Ham & Apricot Pomme William, Squash Purée, Baby Carrots, Plum Star Anise Jus (2,3,9,14)	
Baked Fish of the Day	38
Lemon Herb Dressing, Poached Baby Bok Choy (2,9,13)	
Duo Of Cod & Seared Scallops	36
Pepper Salsa, Potato Fondant, Scallop Roe Sauce (1,9,13,)	

Sides

French Fries	5
Sweet Chilli Wedges (14)	5
Crispy Onion Rings (2)	5
Mixed Leaf with Parmesan, Seed & Balsamic Reduction (3,9)	5
Cheesy Garlic Fries (9,14)	6

Allergens:

(1) Molluscs (2) Gluten (3) Sulphites (4) Celery (5) Sesame seed (6) Mustard (7) Crustaceans (8) Lupin (9) Dairy
(10) Nuts (11) Soya (12) Peanut (13) Fish (14) Eggs.



ice house
RESTAURANT
ON THE RIVER MOY