



All beef and pork are sourced through our family farm in the Burren, Co. Clare.
Our 'craggy island' lamb comes from a neighbouring organic farmer.



Mother's Day Set Menu **Sunday 15th March** ely wine bar | ely bar & brasserie

starters

baked Irish sole fillet (gf)
celeriac remoulade, shaved fennel & sorrel

St Tola goats cheese (c)
baby beet & candied hazelnut salad

soup of the day (c)
homemade ely Guinness bread & butter

organic Burren ham hock terrine (c)
apple chutney, pistachio & toasted focaccia

mains

organic "Craggy Island" rack of spring lamb (gf)
Jerusalem artichoke, garden peas & new potato

market fresh fish of the day (gf)
seasonal garnish

house smoked organic Burren ham (gf)
wilted spinach, duck fat fondant & poached duck egg

butter roasted North County Dublin cauliflower (v) (gf)
Irish black kale, raisin & truffle

~family special for the table~

whole roast corn fed chicken (gf)
with lemon & thyme stuffing and all the trimmings
(based on 2/3 persons sharing)

desserts

lemon meringue (gf)
lavender crushed sable, lychee sorbet

warm apple & apricot crumble
rosemary custard, vanilla ice cream

selection of ely's homemade macaroons, raspberry sorbet (gf)

selection of natural ice cream & sorbet, chocolate sauce (gf)

2 courses 29.95
3 courses 37.50

ely is awarded "Best wine bar style in Ireland 2015" for the 2nd year in a row!
(gf) Gluten Free (df) Dairy Free (c) Adaptable for Coeliacs (v) Vegetarian
on parties of six or more a 12,5% gratuity will be applied, which goes directly to all our staff

