

YEW TREE

RESTAURANT

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. We hope you enjoy the experience with us.”

Scott Kapitan
Executive Chef

Lucian Hagiu
Resturant Manager

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
(V) Vegan (Vg) Vegetarian

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STARTERS

GREEN PEA & MINT SOUP

Poached Quail Egg, Soubise, Crumpet (VG)

Contains Allergens: 1 (Wheat), 3, 7

SMOKED QUAIL & FOIE GRAS

Radicchio, Hazelnut, Strawberry, Quail Jus

Contains Allergens: 7, 8 (Hazelnut), 12

KING OYSTER MUSHROOM & IRISH SPIDER CRAB

Oscietra Caviar, Cider Foam

Contains Allergens: 2, 6, 7, 12

WILD IRISH RABBIT & CAVATELLI

Braised Rabbit, Ricotta Cavatelli, Pancetta, Miso Butter

Contains Allergens: 1 (Wheat), 6, 7, 10, 12

BEETROOT & ST. TOLA GOAT'S CHEESE MOUSSE

Watercress, Beetroot Gel, Ume Plum Vinaigrette

Contains Allergens: 1 (Wheat), 7, 12

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MAINS

TURBOT WITH SCALLOP MOUSSE

Kohlrabi, Savoy Cabbage, Beluga Lentil, Nasturtium Sauce

Contains Allergens: 3, 4, 7, 9, 10, 12, 14

SAVOY CABBAGE & FINE HERB CRÊPE

Quinoa, Beluga Lentil, Baby Carrot, Wild Mushrooms, Madras Curry Sauce

Contains Allergens: 1 (Wheat), 3, 6, 7, 9, 10, 12

SKEAGHANORE DUCK BREAST

Lavendar Honey Glaze, Salsify, Apple, Timut Pepper Sauce

Contains Allergens: 7, 10, 12

KERRY LAMB LOIN

Minted Green Peas, White Turnip, House Cured Lamb Pancetta, Girolle Mushrooms, Lamb Jus

Contains Allergens: 7, 6, 12

DRY AGED IRISH BEEF STRIPLOIN

(€10 Supplement)

Beef Cheek Ravioli, Asparagus, Lardo, Coffee Roasted Beetroot, Beef Jus

Contains Allergens: 1 (Wheat), 3, 7, 9, 10, 12

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DESSERTS

PASSION FRUIT SOUFFLÉ

Mango Compote, Yogurt Sorbet

Contains Allergens: 3, 7

RASPBERRY MILLE FEUILLE

Vanilla Pastry Cream, Raspberry Sorbet

Contains Allergens: 1 (Wheat), 3, 7

PARSNIP CRÈME CARMEL

Blood Orange Granita

Contains Allergens: 3, 7, 12

VEGAN CHOCOLATE MOUSSE

Strawberry, Meringue

Contains Allergens: 6

ARTISAN IRISH CHEESES

(€10 Supplement)

Grapes, Nut & Dried Fruit Crackers, Fruit Chutney

Contains Allergens: 1(Wheat), 3, 6, 7, 8 (Almond, Hazelnut), 10, 12

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