

YEW TREE

RESTAURANT

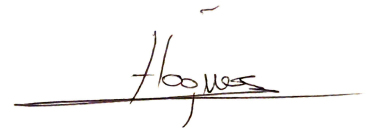
Under the direction of **Chef Scott Kapitan**, the Yew Tree menu is a culinary journey reflective of the culmination of his personal experiences, impressions, and influences of current world trends. The menu may be best described as “contemporary” with various cultural influences adding accents to the 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

CAMELIZED BUTTERNUT SQUASH SOUP (VG)

Squash Flan, Chestnut Pumpkin Seed Tuile, Pumpkin Seed Oil, Pumpkin Seed Honey Brioche

Contains Allergens: 1 (Wheat), 3, 7, 8 (Chestnuts), 12

WINE PAIRING: Alsace, Gewurztraminer, France

Price: €20 Glass

Contains Allergens: 12

SMOKED PIGEON

Roast Breast & Leg, Radicchio, High Bank Orchard's Treacle Glaze, Truffle Pigeon Jus

Contains Allergens: 7, 9, 12

WINE PAIRING: Cotes du Rhone, France

Price: €14 Glass

Contains Allergens: 12

SMOKED OYSTER

Smoked Potato Cream, Shiitake Mushroom, Bacon Lardons, Buttered York Cabbage, Mushroom Dashi

Contains Allergens: 1(Wheat) 4, 7, 9, 12, 14

WINE PAIRING: Ayala Blanc de Blancs, France

Price: €27 Glass

Contains Allergens: 12

ST. TOLA GOAT'S CHEESE MOUSSE

Beetroot, Tuile Water Cress, Ume Plum

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

WINE PAIRING: Domaine Chatelain, Sancerre, France

Price: €20 Glass

Contains Allergens: 12

CRAB & WILD RABBIT

Poached Crab, Wild Rabbit, Rabbit Jus, Shellfish Oil, Lardo, Oscietra Caviar

Contains Allergens: 2, 4, 9, 10, 12

WINE PAIRING: Daniel Barraud, Pouilly Fuisse, France

Price: €25 Glass

Contains Allergens: 12

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MAINS

TURBOT

Hazelnut, Creamed Leeks, Quinoa, Preserved Lemon, Vermouth Cream Sauce

Contains Allergens: 4, 7, 8(Hazelnuts), 9, 12

WINE PAIRING: Daniel Barraud, Pouilly Fuisse, France

Price: €25 Glass

Contains Allergens: 12

SAVOY CABBAGE & FINE HERB CRÊPE

Quinoa, Beluga Lentil, Baby Carrot, Wild Mushrooms

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

WINE PAIRING: Auntsfield, Sauvignon Blanc, New Zeland

Price: €13 Glass

Contains Allergens: 12

SKEAGHANORE DUCK BREAST

Timut Pepper Honey Glaze, Baby Turnip & Confit Duck Leg Tart Tatin, Duck Jus

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

WINE PAIRING: Neprica, Primitivo, Italy

Price: €15 Glass

Contains Allergens: 12

VENISON SADDLE

Beetroot, Plum, Parsnip, Dark Chocolate Foie Gras Mousse, Sauce

Contains Allergens: 7, 9, 12

WINE PAIRING: Giacomo Fenocchio, Nebbiollo, Italy

Price: €20 Glass

Contains Allergens: 12

IRISH BEEF STRIPLOIN

(€10 Supplement)

Beef Cheek Ravioli, Turnip Fondant, Beef Jus

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

WINE PAIRING: Tenuta di Corleone, Chianti Classico, Italy

Price: €25 Glass

Contains Allergens: 12

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DESSERTS

MIRABELLE PLUM SOUFFLÉ

Plum Brandy Sauce, Yogurt Sorbet

Contains Allergens: 3, 7, 12

WINE PAIRING: Chateau Grillon, Sauternes, France

Price: €15 Glass

Contains Allergens: 12

ELDERFLOWER PARFAIT

White Chocolate, Almond, Black Currant, Elderflower Gel, Shortbread Biscuit

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

WINE PAIRING: Chateau Grillon - Sauterne, Frances

Price: €15 Glass

Contains Allergens: 12

BLACKBERRY, ORANGE & CARDAMOM CREAM

Macerated Blackberries, Orange, Cardamom Cream, White Chocolate & Orange Cardamom Madelines

Contains Allergens: 3, 6, 7

WINE PAIRING: Kracher Auslese, Austria

Price: €14.70 Glass

Contains Allergens: 12

CHOCOLATE RUM CAKE

70% Dark Chocolate Sponge, Chocolate Rum Cream

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

WINE PAIRING: Recciotto Classico, Italy

Price: €21 Glass

Contains Allergens: 12

ARTISAN IRISH CHEESES

(€10 Supplement)

Grapes, Nut & Dried Fruit Crackers, Fruit Chutney

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

WINE PAIRING: Graham's Late Town Port, Portugal

Price: €11 Glass

Contains Allergens: 12

2 Course - €65

3 Course - €75

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