

Christmas at No. 14

Snacks

£10

Mussel popcorn, Brown Vinegar, Achill Island Salt
Breads, Oils, Duck Fat Butter, Olive Tapenade, Burren Balsamic Vinegar
Chorizo Mint Watermelon Tostadas (V)
Crubeens, Irish Beer Mustard Aioli, Cais Ne Tire
Cauliflower Pakoras with Tamarind Raita (V)

Starters

Duck Liver Terrine, Sauternes, Prune & White Grape Chutney, Poppy Brioche
Cock-a-leekie Soup, Pot Barley, Winter Herbs, Treacle Wheaten
Rabbit Fregola, Spinach, Yeasted Cauliflower, Raisins, Ginger Mint
Nage Of Portavogie Prawns, Lomo, Dill & Aromatics
Roasted Squab Pigeon, Perigourdine, Candied Beets, Hazelnut Toffee

Mains

Wicklow Venison, Salted BlackBerry, Rosemary Turnip, Gingerbread & Veal Shin Reduction, Cavolo Nero
Silverhill Duck, Black Cherry, Ragged Kale, Puy Lentils, Roasted Squash
Free Ranged Chicken, Sage N Chestnut, Girolles, Artichoke, Burgundy Wine Jus Lie
Stonebridge Pressed Pork Belly, Drisheen, Pears, Sage, Girolles, Crab Apple
Poached Fillet Of Plaice, Fennel Mousseline, Lovage, Pea & Champagne Sauce

Sides

£5

Chunky Chips // Skinny Fries // Green Salad // Buttermilk Mash // Panache of Vegetables

Desserts

Caramelised Pineapple, Honey Cremieux, Pistachio Biscuit, Coconut Sorbet
Blood Orange Cheesecake, Candied Orange and Vanilla Mascarpone
Opera Gateau, Fig Gel, Ganache, Almond Buttercream, Grand Marnier
Warm Plums, Rose Custard, Ricotta & Amaretti Biscuits

2 Courses - £38

3 Courses - £45

(A discretionary service charge of 10% will be added to parties of 6 or more.)

Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order

Sustainable Practices Winner Ulster 2024 – Irish Restaurant Awards

Neighbourhood Restaurant of the Year 2024 – Georgina Campbell Guide

