

TASTING PLATES

Slow Cooked Lamb Bon-Bons | 14.50

Romesco sauce, Celeriac, Au Jus (G,E,SP,MD)

Crispy Chicken | 13.00

Peanut Rayu, Spring Onion, Miso Cream (G,N,SP,L,SS,S)

Baked Salsify & Manchego Cigars | 11.00

Roast Garlic, Dressed Radicchio (G, MK, MD, SP)

Cripesed Confit Duck | 14.00

Spiced Ketchup, artichoke crisps (SP,MD)

Cured Salmon | 14.00

Cured Salmon, Avocado, Radish,
Seaweed Dressing (G,F,CY,MD)

SHARING BOARDS

SELECTION OF LOCALLY SOURCED PRODUCTS TO
SHARE WITH YOUR TRIBE (SERVES 2 PEOPLE)

Charcuterie Board | 28

Selection of Artisanal Cured Meat, Cheese's & Bread from
the English Market
(GW,MK,SS,SP)

Mezze Platter (VEG) | 28

Salsify, Flatbreads, Grilled Halloumi, Mixed Olives,
Hummus, Olive Tapenade, Artichoke, Mushroom
(G,SS,SP)

Please Note
Dishes may arrive at different times

HOUSE FAVOURITES

10oz Irish Grilled Ribeye Steak | 25

Cured Egg Yolk, Compound Butter, Au Jus (MK,SS,MD)

King Prawn Pil Pil | 16

Crusty Bread & Lemon (G,C, SS)

Baked Brie Cheese | 15

Relish, Shallot Jam, House Croutes (G,MK,SP)

SIDES

Nuts & Mixed Olives | 7

(G,SS,N)

Potato Terrine Bites | 5

Roast garlic aioli, chives
(E,MD,SP)

Grilled Wild Mushroom (VGN) | 6

Harissa Chimichurri
(SS)

Homemade Gnocchi | 6

Sundried tomato cream reduction, Goats cheese,
toasted pumpkins seeds
(G,E,N,MK)

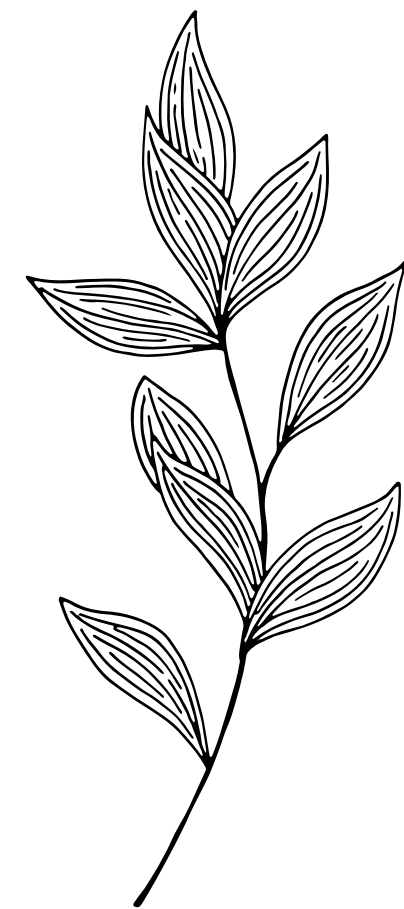
DESSERTS

Please Ask Your Server!

ALLERGENS

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please refer to the following guide:

Gluten = G; Crustaceans = C; Eggs = E; Fish = F; Molluscs = M;
Nuts = N; Soybeans = S; Peanuts = P; Milk = MK; Celery = CY;
Mustard = MD; Sesame Seeds = SS; Sulphites = SP; Lupin = L



Planning Your Next Event!!

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