



## **A LA CARTE MENU**

### **STARTERS**

#### **SPECIAL OF THE DAY -(POA)**

*Our choice of starter changes daily, but one thing never does:*

*The great taste! -1, 2, 3, 4, 5*

#### **VEGGIE ANTIPASTO -€10.00**

*Earthy Hummus, created from Roast tomatoes, Tahini, Turmeric and Cumin  
Served with marinated Italian olives, Aubergine caponata and homemade Rye toast -1, 4*

#### **BAKED GOAT CHEESE TOWER-€10.00**

*Goat cheese, Beef Tomato, Grilled Aubergine and Courgette  
Dressed with Homemade Basil and Cashew Nuts Pesto- 2, 4*

#### **FARRO SALAD**

##### **WITH FRIED CAULIFLOWER AND CHORIZO -€10.00**

*Delicious combination of nutty Cauliflower, nubby Farro with earthy Carrots,  
Celery and Garlic cloves... Chorizo crisps to get them together! 1,3,4*

#### **SEARED BEEF CARPACHIO-€9.00**

*Smoked with Chicory wood, dressed with shaved Parmesan,  
Rocket leaves and pickled walnut dressing-2, 3*

#### **LOUIE CRAB SALAD-€11.00**

*Lime Mayonnaise dressed Irish Crab meat, combine with delicate  
Baby Gem Lettice, over puff pastry base and Harissa aioli-1, 2, 6*

#### **SPICED PINK PRAWNS-€12.00**

*Tossed with White wine, touch of Chili and Roasted Garlic  
Served with Organic leaves and Coriander salsa- 2, 3, 6*

#### **ALERGEN INFORMATION:**

1=WHEAT 2=DAIRY 3=MUSTARD 4=CELERY 5=EGG 6=CRUSTACEAN

*Our dishes are made of ingredients not necessarily mentioned in the description.  
Please notify us, at the time of the order, any kind of allergy or intolerance.*

*The Truffles staff is at your disposal for the choice of wines by the glass*



# TRUFFLES

RESTAURANT & WINE BAR

## A LA CARTE MENU

### HEARTY DISHES

**ONE-POT CHICKEN AND MUSHROOM PASTA-€18.50**

*Savory depth diversity of Mushrooms and Chicken strips,  
Elevated with Creamy White wine sauce and freshly shaved Parmesan cheese-1, 2, 5*

**LINGUINE ALA CONTADINA - € 19.00**

*Tossed Chorizo with Semi-dried Tomatoes, Fried Capers, Sauté onions, Grilled aubergines,  
Finished with a touch of aged Parmesan cheese-1, 4*

**WILD MUSHROOM AND TRUFFLE RISOTTO-€18.50**

*Authentic Italian-style risotto, simmered with freshly shaved Parmesan,  
Tossed with Fresh chives and Drizzle of Black truffle oil - 2, 4*

### CHEF'S SPECIALS

**CATCH OF THE DAY-€22.50**

*Brought daily from Kilmore Quay, Co.Wexford, prepared  
according to the Intention of our creative Chefs-1, 2, 5, 6*

**COQ AU VIN -€21.50**

*Classic French dish, slow, careful cooked in Red wine Chicken,  
Wild Mushrooms and Bacon, to make a rich, deep-flavoured dish-2, 3, 4*

**ROAST DUCK AND SHERRY-€ 26.00**

*Silver Hill's Duckling, glazed with Sherry- Raspberry Reduction,  
Surrounded by selection of oven baked veggies- 2*

**BAVARIAN- STYLE PORK CHOP-€24.50**

*Cider glazed roasted pork chop, laid on Sausage N Sour cabbage medley,  
Apple jelly cubes and red wine jus - 3*

**9 OZ. IRISH SIRLOIN STEAK -€ 27.50**

*Paddy's favorite cut, cooked to your liking,  
Choice of Garlic butter or Rainbow Peppercorn sauce  
and sprinkle of Maldon Sea Salt- 2*

### SIDE DISHES:

**SAUTE WILD MUSHROOMS AND ONIONS- €5**

**SIMMER SPINACH WITH SHALOTS AND GARLIC- €4**

**ORGANIC LEAVES SALAD- €4.50**

**(EDMUNDBURRY GREENS-DURROW, CO.LAOIS)**

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