



HYLANDS
BURREN HOTEL

DINNER MENU

SERVED FROM 6-9pm

TO START

CALAMARI	9.50
deep fried squid with a crispy polenta crust and a red thai curry yogurt	
BALLYHACK SMOKED SALMON AND QUINOA SALAD	11.50
with wakame salad	
CHICKEN, CRANBERRY & PISTACHIO TERRINE	10.50
with toasted sourdough and french mustard dressing	
CRISPY MOZZARELLA	10.50
toonsbridge mozzarella with tomato and basil coulis	
OYSTERS	12.00
selection of ½ dozen oysters, natural oyster, oyster served with ginger, chilli & lemon Sauce, oyster mignonette	

FOR MAINS

8oz RIBEYE	26.00
served with garlic marrowbone, rustic chips and a green peppercorn sauce	
TARTIFLETTE WITH MILEENS CHEESE	17.50
creamy potato with onion, white wine and bacon gratinated with milleens cheese	
GRILLED SALMON STEAK	19.50
with braised fennel, horseradish and chive mashed potato, lemon butter sauce	
BAKED FILLET OF HAKE	18.00
lemon potato gratin, chilli oil	
WILD MUSHROOM & ST. TOLA RISOTTO	15.50
drizzled with truffle oil	

FOR DESSERT

RED BERRY AND CINNAMON CRUMBLE	6.50
Served with vanilla ice cream	
BERRY ETON MESS	6.50
Meringue, berries, chantilly cream	
CHEESEPLATE	8.50
Smoked Aillwee Cave Cheese, Wicklow Blue Brie, Irish Porter, Artisan Crackers, Burren Honey	
CRÈME BRULEE	6.50
Served with strawberry ice cream	
