



# TRUFFLES

RESTAURANT & WINE BAR

## EARLY BIRD MENU

2 Courses for € 23.00 or 3 Courses for € 28.00 per Person  
Available Tuesday-Friday: 5:30-7:00 Saturday: 5:30-6:30  
Sunday: 4:00-7:00

## STARTERS

### SPECIAL OF THE DAY

*Our choice of starter changes daily, but one thing never does:  
The great taste! -1, 2, 3, 4, 5*

### FARRO SALAD

#### WITH FRIED CAULIFLOWER AND CHORIZO

*Delicious combination of nutty Cauliflower, nubby Farro with earthy Chick peas,  
Red peppers and Garlic cloves... Chorizo Crisps to get them together! 1, 4*

### SEARED BEEF CARPACHIO

*Smoked with Chicory wood, dressed with shaved Parmesan,  
Rocket leaves and pickled walnut dressing-2, 4*

### VEGGIE ANTIPASTO

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

### LOUIE CRAB SALAD

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



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### HEARTY DISHES

#### BRAISED BEEF AND SAFFRON RISOTTO

*Freshly made Saffron risotto, Merlot braised beef cheeks,  
Shaved Leeks and Parmigiano Reggiano on top-2,4*

#### LINGUINE ALA CONTADINA

*Tossed Chorizo with Semi-dried Tomatoes,  
Fried Capers, Sauté onions, Grilled aubergines,  
Finished with a touch of aged 24 Months Parmesan cheese-1, 4*

#### ONE-POT CHICKEN AND MUSHROOM PASTA

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

### CHEF'S SPECIALS

#### COQ AU VIN

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

#### CATCH OF THE DAY

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

#### BAVARIAN- STYLE PORK CHOP

*Cider glazed roasted pork chop, laid on Spicy Sausage N Sour cabbage medley,  
Apple jelly cubes - 3*

#### ROAST DUCK AND SHERRY

*€4 Supplement*

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

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*All Chefs Specials are served with freshly roasted potatoes,  
Tossed with Extra Virgin Olive Oil, Garlic and Fresh Parsley*

### SIDE DISHES AVAILABLE:

*SAUTE WILD MUSHROOMS AND ONIONS- €5*

*SIMMER SPINACH WITH SHALOTS AND GARLIC- €4*

*TOASTED GARLIC CIABATTA- €4*