

DINNER MENU

€43 per person

STARTERS

Mushroom arancini with spiced tomato confit (ve)
Seafood tartlet with herb crumbs, pickled shallots, mint & peas
House spiced beef, potato and celeriac rosti, sauce gribiche
Chicken liver Pâté, apple and tamarind chutney, sourdough toast
Glenbeigh mussels in a Ras el Hanout cream with crusty baguette
Soup of the day with homemade farmhouse bread

MAIN COURSES

Fragrant fish curry of coconut, tomato, courgette and peppers, lemon grass and ginger, with sweet red cabbage pickle and crispy rice
Butternut and feta bake with caramelised onion, thyme and toasted pine nuts, pomegranate, clementine & fennel salad (v)
Gamekeeper's pie of venison, pheasant and partridge in a flaky pastry crust with garlicky Brussels sprouts and scallion mash
Pan roast monkfish with smoked mussel and bacon bisque, fondant potato, kale and braised leeks (Supp €5)
Skeaghanore duck breast with golden beetroot, sprouting broccoli and herby roast potatoes (Supp €4)
Vegan curry of cauliflower, aubergine, coconut and spinach with toasted cashews, green chilli and coriander, brown rice pilaf and a poppadum (Ve)
Allshire Family Sirloin Steak with mushrooms, house chips, shallots and a choice of: Peppercorn and brandy cream, whipped garlic butter or roasted pepper chimi churri (Supp €7)
Pan fried hake with a squash, potato and celeriac gratin, rainbow chard and roasted cauliflower purée
Roast marinated chicken, buttered root vegetables, braised red cabbage, creamy mash and gravy
Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot puree, creamy leek sauce and braised hispi cabbage

DESSERTS

Lemon kombucha sorbet with orange curd, pistachio tuile and candied peel (Ve)
Basque pear and almond frangipane tart with whipped cream
Peanut butter ice cream sundae with bananas, miso fudge, whipped cream and chocolate pecan florentine
Warm gingerbread and apple cake with cinnamon custard
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream

Tea or Coffee

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MARKET LANE RESTAURANT & BAR, 5 & 6 OLIVER PLUNKETT STREET, CORK. [@market_lane](https://twitter.com/market_lane) [f](https://www.facebook.com/MarketLaneCork) [@MarketLaneCork](https://www.instagram.com/MarketLaneCork)

Coeliac menu available on request · Beef - aged Irish beef from Allshire Family, Rosscarbery · Some of our dishes may contain nuts. Olives may contain stones. Game may contain shot · Please inform your server of any dietary requirements · Allergen menu available · Service charge is not included.