



### Sinergie Restaurant

2 Courses served with tea/coffee €23.00

3 Courses served with tea/coffee €27.00

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Smoked bacon and wild mushroom linguini,  
cep cream and aged parmesan shavings



Homemade soup of the day served with farmhouse breads



Harissa chicken wings with citrus scented couscous, tangy tomato salsa and fresh guacamole



Tian of smoked mackerel and trout, tequila and lime aioli with a toasted sourdough flute and blood orange dressing



Clarion summer salad. Crisp baby gem lettuce with fresh beetroot, pickled mango,  
roast bell peppers and feta, pink grapefruit and caper dressing and toasted pumpkin seeds



West coast mussels steamed in a spiced chorizo and sun-dried tomato coulis, herbed focaccia dippers (€3 supplement)



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Herb crusted fillet of cod with roast pepper champ, green asparagus and tomato and basil fondue



Crispy skinned salmon, pancetta and green pea orzotto, confit cherry tomatoes and citrus buerre blanc



Pan fried chicken supreme, carrot and swede rosti, pomme fondant and smokey bacon sauce



Six hour slow roasted pork belly with sausage and black pudding galette, grilled baby apples and spiced plum gravy



Five cheese ravioli, herbed asparagus veloute and aged parmesan shaving





Duo of roast barbery duck breast and confit leg, sesame stir-fried vegetables with lychee compote and char siu jus (*€5 supplement*)



Grilled prime Irish sirloin steak with creamy champ potato, slow roast tomato and red onion jam, cognac and peppercorn cream (*€7 supplement*)



### Desserts

Selection of dairy ice creams in a crisp wafer basket, bitter chocolate sauce



Warm pear and almond tartlet with vanilla bean ice cream and crème anglaise



Baileys and toblerone cheesecake with honeycomb ice cream



Raspberry and white chocolate roulade, raspberry compote and fresh cream



### Side Orders

€3.50

Creamy champ potato 

Homemade crispy onion rings  

Sauté onions and button mushrooms 

Selection of fresh market vegetables 

Tossed House Salad with honey and mustard seed dressing 

Home cut chunky chips

Crispy sweet potato fries

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Welcome to the waterfront Sinergie Restaurant.

In Sinergie Restaurant the vision which drives my team of chefs is one of culinary awareness and balance of flavours, while using the finest seasonal ingredients. Where possible all of our ingredients are locally sourced and menus are created with an awareness of sustainability of resources.

Highlights include our fresh fish, west coast seafood and our steaks which are fully traceable from local farms.

If you have any special requests or dietary requirements, please let one of our team know and we will do our utmost to accommodate you. If you have any queries on our allergen information, please speak to one of our team, all of whom are trained in allergen awareness. I do hope you will enjoy your dining experience.

Bain sult as do bhéile.  
*(enjoy your meal in Irish!)*

**Ronan Kelly**  
*Executive Head Chef*

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#### Allergen Index

