



BLAKE'S

Blake's Restaurant presents a modern yet warmly refined dining experience, inspired by classical technique and showcasing the finest Irish ingredients.

Executive Chef Marek Zboril and his culinary team invite you to enjoy a menu thoughtfully composed around seasonality, provenance, and craftsmanship, celebrating exceptional produce sourced from trusted Irish suppliers.

We are committed to sustainability, traceability, and responsible sourcing, proudly collaborating with producers who share our dedication to quality and environmental care.

4-Course Menu — 65 Per Person

Two Glasses of Champagne — 30

Amuse Bouche

CHEF'S CHOICE

To Start

SEMI-SMOKED BEETROOT-CURED SALMON

Dill Jelly, Horseradish
Custard, Pickled Shallots,
Pine Nuts and Herb Tuile

Contains milk, sulphites, fish, nuts, gluten

BAKED COOLEENEY GOATS' CHEESE

Poached Pear,
Cranberry Jam, Walnut
Tuile and Pear Gel

*Contains milk, sulphites,
mustard, egg, nuts*

SILVERHILL DUCK LIVER PARFAIT

Morello Cherry Chutney, Port
Wine Jelly and Toasted
Brioche

Contains milk, gluten, celery, sulphites

PAN-FRIED ATLANTIC SCALLOPS

Smoked Leeks, Beurre Blanc,
Goatsbridge Trout Caviar and
Squid Tuile

*Contains milk, fish, sulphites,
gluten, molluscs*

SOUP OF THE DAY Homemade Brown Bread

Contains milk, gluten, celery

IRISH BEETROOT TERRINE

Irish Rainbow Beets,
Raspberry Gel, Raisin and
Onion Chutney

Contains sulphites

Main Course

IRISH WILD VENISON CUSHION

Parsnip Purée, Baby Beetroot, Poached
Blackberries and Madeira Jus

Contains milk, sulphites, celery

FILLET OF ATLANTIC STONE BASS

Yellow Coconut Sauce, Blue Bay Mussels,
Asparagus and Fried Leek

Contains milk, fish, celery, sulphites, molluscs

GRILLED FILLET OF IRISH 7OZ BEEF (10 SUPPLEMENT)

OR

SLOW BRAISED IRISH BEEF DAUBE

Smoked Onion and Chive Purée, Pickled Shimeji Mushroom, Beef Croquette,
Bunratty Mead Sauce and Pommes Parisienne

Contains milk, sulphites, egg, gluten, celery

FREE-RANGE CHICKEN SUPREME

Spinach Purée, Orange-Glazed Baby Carrots,
Black Pudding Bon Bons and Port Jus

Contains milk, sulphites, barley, celery

GRILLED FILLET OF LEMON SOLE

Tomato and Mussels,
Tarragon Beurre Blanc

Contains milk, sulphites, fish, wheat, molluscs

PUMPKIN RISOTTO

Lemon Crème Fraîche, Sage Crisp and Toasted Pumpkin Seeds

Contains milk, sulphites, celery

All main courses are served with a side of potatoes & seasonal vegetables

Sides

PARMESAN FRIES

*Contains dairy,
sulphites*

HONEY GLAZED CARROTS

Contains dairy

STEAMED GREENS

Contains dairy

CREAMED POTATO

Contains dairy

Seasonal side accompaniments available at 6 each

Desserts

DARK CHOCOLATE & ORANGE DÉLICE

Caramelised Brown Bread Ice Cream, Chocolate Sponge

Contains milk, egg, nuts, wheat, soy

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

Chantilly Cream, Raspberry Gel

Contains milk, sulphites, egg, wheat

WINTER BERRIES CRUMBLE

Glenown Vanilla Ice Cream

Contains milk, almond, egg, wheat

SELECTION OF IRISH CHEESE

Cashel Blue, Vintage Cheddar, Durrus, Fig Chutney,
Cheese Biscuits, Grapes and Walnuts

Contains milk, egg, celery, wheat, nuts

Suggested Pairing: Dow's Ruby Port, Portugal - 10

GLENOWN VANILLA & SALTED CARAMEL ICE CREAM

Salted Caramel Sauce

Contains milk, egg

Tea & coffee with petit fours



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