

D I N N E R

T U E S D A Y – S U N D A Y
6 – 9 P M

Here in Taste Matters we believe in simple, honest, good food and casual, friendly atmosphere.

Our food is a fusion of various cuisines and is made fresh in house using local and organic ingredients as much as possible.

We have Gluten Free (G) and Vegetarian (V) options and we are here to help with any dietary requirements you may have. Please communicate your dietary requirements or allergies to staff whilst placing your order.

Enjoy!

STARTERS

Cauliflower, Parsnip & Blue Cheese Soup (V, G)	€6
Bread	
Seafood Chowder (G)	€6
Bread	
Winter Salad (V, G)	€7
Mixed Leaves, Winter Root Vegetable, Feta Cheese	
Smoked Salmon (G)	€7
Celeriac & Apple Remoulade	
Brie Melt (V)	€7
Sourdough Bread, Pear Chutney, Beetroot & Celeriac Slaw	

MAINS

Breast of Duck (G)	€19
Red Cabbage, Beans, Port Reduction, Side of Mash	
Folded Chicken Breast	€18
Brie, Cured Ham, Tagliatelle Pasta, Tomato Sauce, Side Salad	
Linguini Pasta (V)	€16
Tomato <u>or</u> Creamy White Wine Sauce, Parmesan Cheese, Side Salad	
Fillet of Pork	€19
Cured Ham, Stuffing, Black Pudding, Root Vegetable Puree, Pear Chutney, Side of Mash	
Fish of the Day (G)	€21
Risotto, Green Peas, Pesto, Side Salad	
Rib Eye Steak (G)	€23
Root Vegetable Puree, Root Vegetable, Bearnaise Sauce, Side of Mash	

We serve our own purified Still & Sparkling Water, which compared to the usual bottled water is fraction of the price, eco-friendly and can be even healthier ... and the taste is great.

DESSERTS

Chocolate Mousse	€5
Scoop of Vanilla Ice Cream	
Lemon Tart	€5
Scoop of Vanilla Ice Cream	
Blueberry Panna Cotta	€5
Espresso, Irish Cream & Vanilla Ice Cream (G)	€4
Scoop of Ice Cream, Hot Espresso, Irish Cream	
Any dessert with a glass of dessert wine	€10