

Tiesan® Evening menu

Bookings: 01-478-9245 or patrick@tiesan.com

Start

- Fish & Chips hand roll, Asian slaw and ginsoy
6.50
- Prosciutto with baby aubergine & grilled sourdough
6.50
- Spice soft shell crab and samphire tempura with tzatziki
6.50
- Pumpkin gnocchi with, maple seed crumbs, lemon cream and mature Knockalara
sheep cheese
6.50
- Char grilled Calamari with baby gem lettuce, giant couscous and harissa paste
6.50
- Mussels in grainy mustard sauce with grilled sourdough
6.50
- Beetroot & Knockalara sheep cheese salad & pomegranate molasses
6.50

Main

- Barbequed old spot pork belly w/grilled corn fritters
12.00
- Hereford meatballs w/giant truffled spaghetti
12.00
- Pan-fried mackerel on escabeche
12.00

Side

- Dill potatoes
4
- Chargrilled spring onion with Maldon sea salt
3

After

- Rose geranium poached Rhubarb with rose Labne and almonds
6
- Rum chocolate torte with Coffee mascarpone
6
- Crozier blue cheese with honey & Oat cakes
7.50