

Dinner Menu

€49 for two courses - Starter & Main Course

Nibbles

Bowl of Kalamata Olives to share 12

€ 5

Baked Sourdough bread, olive oil & balsamic dip, Sundried Tomato Tapenade 1, 12

€3pp

Starters

Creamy Mushrooms on Pinsa Bread, Crumbled Feta, Wild Mushroom, White Wine Sauce, Hazelnuts, Basil Pesto 1, 7, 8, 12

Creamy Risotto of Smoked Haddock, Leek & Salmon, Basil Pesto, Dressed Leaves, Dill, Parsley, Toasted pumpkin Seeds 4, 7, 8, 10, 12

Warm Goats Cheese Salad, Roast Beetroot and Shallots, Pinenuts, Garlic Croutes, Balsamic, Candied Pecans, Hummus 1, 7, 8, 10, 12

Braised Italian Meatballs, Rich Tomato & Herb Ragu, Finely Grated Parmesan, Peppery Rocket, Toasted Focaccia 1,3,7,9,12

Pan Sautéed Prawns, Garlic, Chilli, Tomato, Lemon Zest, Shallot, Cannellini Beans, Parsley, White Wine, Toasted Sourdough 2,4,8,10,1,7,12 (GF Option)

Autumn Garden Vegetable & Herb Soup of the Day, Freshly Baked Sourdough (GF Option) 1, 9 (VE)

Shredded Confit Five Spice Duck Salad, Pineapple, Pomegranate, Radish, Spiced Cashews, Sesame, Tamarind Dressing (GF) 3,8,9,11, 12

Hispi Cabbage, Roast Beetroot, Romesco, Hummus, Whipped Feta, Spicy Pangrattato, Sultanas, Sumac 1, 6, 7, 8, 12

Main Course

Tagine of Wild Wicklow Venison & Root Vegetables, Cous Cous of Apricot, Parsley, Cranberry, Pistachio, 1, 3, 7, 8, 9, 12

Lava Seared 8oz Fillet Steak, Garlic Portobello Mushroom, Broccoli, Green Beans, Skinny Fries, Béarnaise/ Pepper Sauce **Supp €14** 1, 7, 10, 12 (GF Option Potato)

Rigatoni Pasta of Creamy Seafood, Salmon, Kilmore Cod, Smoked Haddock, Garden Kale, Leek, Butterfly Prawn, Caper & Shallot Salsa 1, 2, 3, 4, 7, 9, 12, 13, 14

Seared Irish 10oz Rib Eye, Garlic Portobello Mushroom with Cherry Tomato, Broccoli, Green Beans, Skinny Fries, Béarnaise or Pepper Sauce **Supp. €12** 1, 7, 10, 12 (GF Option with Potato)

Roast Fillet of Kilmore Quay Cod with Leek, Cassoulet of Creamy Butterbeans, Spinach & Kale, Tapenade, served with potatoes 4, 7, 9, 12

Slow Cooked Confit Barbary Duck Leg, Red Cabbage, Parsnip & Celeriac puree, Pistachio, Gremolata 7, 8, 12 **Supp. €4**

Seared Chicken Breast, Creamy White Sauce, Cabbage, Pesto, Fennel Sausage, Tarragon Pancetta, Spicy Pangrattato, served with potatoes 1,7,8,12

Slow cooked Pork shoulder Ragu, Pappardelle, Pesto, Parmesan 1, 3, 6, 7, 9, 12

Fish & Chips of Kilmore Quay Haddock Fillets, Skinny Fries, House Pickled Cucumber, Dressed Leaves, Duck Tartare Sauce 1, 3, 4, 6, 7, 8, 10, 12

Charred Grilled 10oz Prime Irish Beef Burger, Smoked Provolone Cheese, Streaky Bacon, Onion Jam, Duck Burger Sauce, Skinny Fries 1, 3, 7, 10, 12

Mushroom Stuffed Ravioli, Sage and Squash Puree, Roast Pumpkin, Kale & Sesame Seed Salad, Herb Crumb, 1, 3, 7, 8, 11, 12 (VE)

Market Fish Celeriac Puree, Sauté Greens, Caper, Herb Salsa, Béarnaise, Roast Baby Potatoes (**Supplements will apply**) 4, 7, 12

Sides Dishes €5

Skinny fries, Garlic aioli (parmesan optional) 1, 7, 12

Buttered Roast Baby Potatoes, with garlic & herbs 7, 12

Dressed Leaves & herb salad 10, 12

Sauté Spring Greens, garlic butter 7, 12

Head Chef Antonio Davino

Our many local suppliers include **Fish** – Duncannon, Kilmore Quay, Kish. **Meats** – County Wexford, Slaney Valley, Croghan Valley, **Bacon**, - O'Neill's. **Many vegetables, fruits, herbs and salad are grown in our kitchen garden** and are supplemented by Cullens Gorey, **Salad** – Gorse Farm, **Berries** – Green's Berry Farm,

Dairy – Irish Cheeses **Eggs** – Bunclody Eggs

CONTAINS (1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs