

Dinner Menu

17.00 to 21.00

€49 for two courses -Starter and Main course

Head Chef: Antonio Davino

Nibbles:

Bowl of Kalamata Olives to share €5 12

Baked Sourdough bread, olive oil & balsamic dip,
sundried tomato tapenade €3pp 1, 12

Starters

Sauté Prawns, Garlic, Chilli, Tomato, Lemon Zest, Shallot, Cannellini Beans, Parsley, White Wine, Toasted Soudough
2,4,8,10,1,7,12 (GF Option) Supp €4

Asian Spiced Pulled Pork & Glass Noodle Salad, Shredded Slaw, Peanut Rayu, Pickled Ginger Salad, Crispy Kale (GF)
1,5,6,9,11,12,14

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

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

Thyme Roasted Baby Beetroots & Fennel, Creamy Hummus, Crumbled Irish Feta, Toasted Hazelnuts, Gremolata, Crostini
1, 7, 12,11,1,8 (VE)

Risotto of Leeks, Smoked Haddock & Salmon, Celeriac, Crispy Leeks, Dill, Parsley, Herb Oil, Toasted pumpkin Seeds
4, 7, 8, 12

Spiced Roasted Cauliflower Steak, Whipped Tahini, Hot Honey, Crispy Chickpea, Roast Pepper, Parsley & Caper Gremolata
1, 3, 7, 8, 9, 12

Garden Board of Mezze Dips, Spiced Hummus, Whipped Butter Bean & Beetroot, Black Olive tapenade, Feta, Cucumber, Mint,
Charred Naan
1, 7, 8, 11, 12

Homemade Italian Meatballs, Slow Cooked In a Rich Tomato & Herb Sauce, Finely Grated Parmesan, Rocket, Toasted Focaccia
1,3,7,9,12

Main Course

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

Wild Wicklow Venison, Apricot & Sultana Tagine, Cous Cous of Parsley, Mint, Cranberry, Pistachio, Orange Zest, Flaked Almonds,
Crème Fraiche 1,8,12

Creamy Seafood Rigatoni Pasta, 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, Broccoli, Green Beans, Skinny Fries, Béarnaise or Pepper Sauce
Supp. €12 1, 7, 10, 12 (GF Option with Potato)

Seared Kilmore Quay Cod, Herb Crust, Tomato Cassoulet of Haricot Beans, Chorizo, Kale
1, 4, 7, 9, 12

Slow Cooked Confit Barbary Duck Leg, Parsnip & Celeriac Puree, Puy Lentils, Sultana Salsa Verde Roast Baby Potato
Supp. €4 GF 7, 12

Seared Breast of Irish Chicken, Risotto of Mushrooms, Leeks, Cashel Blue, & Pancetta, Charred Leeks & Kale, Toasted Hazelnuts,
Gremolata 7, 7,8,12

Fish & Chips of Kilmore Quay Haddock., 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 Pravola Cheese, Streaky Bacon, Onion Jam, Duck Burger Sauce, Skinny Fries
1, 3, 7, 10, 12

Mushroom Stuffed Ravioli, Creamy Spinach & Shallot, Roasted Pumpkin with Nutmeg & Rosemary, Garlic & Herb Pangrattato
1, 3, 5 7, 8, 12(VE)

Seared Rump Irish Slaney Valley Lamb, Black Olive Tapenade, Charred Shallot & Leek, Truffle Roasted Potatoes, on Creamed
Leeks, Mint Yoghurt Supp €8 7, 10, 12 GF

Fish Special - Pan Fried Catch of the Day Carrot & Orange Puree, Sauté Autumn Greens, Caper, Herb Salsa, Bearnaise, Roast Baby Potatoes
(Supplements will apply)
4,7,12

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

All dishes are prepared to order, expect a little time between courses

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Sides €5

Skinny fries, garlic aioli, parmesan

1,7,12

Buttered Roast Baby Potatoes, with garlic & herb

7,12

Dressed Garden Leaf & herb salad.

10, 12

Sauté Greens, garlic butter

7,12

Desserts €11

Meringue Tumble, Chantilly Cream, Tiramisu Ice cream, Berry Compote, Chocolate Sauce, Toasted Almonds,

1, 3, 7, 8, 12

Coffee Affogato, Hazelnut Gelato Ice Cream, Amaretto Biscuits, Espresso Shot

7, 8, 12

Apple, Golden Raisin & Cinnamon Crumble, Bourbon Vanilla Ice cream, Chantilly Cream

1, 3, 7, 8

Pear & Almond Frangipane Tart, Bourbon Vanilla Ice Cream, Chantilly Cream

1, 3, 6, 7, 8, 12

Rich Chocolate Brownie, Salted Caramel Ice Cream, Berry Coulis Chantilly Cream

1, 3, 6, 7, 8

Irish Artisan Cheeses, Cooleeney Camembert, Gubbeen, Cashel Blue, Marlfield Pear Chutney, Artisan Crackers

1, 3, 7, 8, 9, 11, 12

Selection of Luxury Ice Cream, Bourbon vanilla, Tiramisu, Chocolate, Caramel sauce.

7,13,8,12

*Plant based menu available on request.

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

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