

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island. - *Dylan McGrath*

THE RESTAURANT

TO START

Celeriac Soup mushroom duxelle, celeriac raviolli served with focaccia bread	10.50	Whiskey & Dill Goatsbridge Trout with baked beetroot, crème fraîche, beetroot juice and dill	15.50	Bread House baked focaccia with garlic, rosemary & our homemade cultured butter	5.50
Chicken Liver Parfait with truffle butter, grape chutney and toasted brioche	14.50	Roasted Pumpkin Hummus Smoked honey & confit garlic dressing with woodfired ciabatta	12.50	OR Brown soda bread & soft herb cream cheese	

EXTRAS

ADD FRESH TRUFFLE TO ANY DISH €13

Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, frisée salad	16.50	Native Oysters (½ Dozen or Dozen) 3.50 each Natural (Plain) Tabasco, lemon, & mignonette rosé sauce		Sliced Angetto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough (add an additional 70g of either meat €7)	18 to share
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MAINS

Cooking with charcoal and different woods to create smoky flavours is one the oldest cooking methods known to man.... without an overly complex cooking repertoire in our culture.... We are sure this is a method that our ancestors used effectively in their everyday lives.

Rib Eye Steak (John Stone) With celeriac & truffle remoulade, watercress & skinny fries	38.50	Roasted Venison Fillet beetroot puree and buttered sprout leaves	30	Grilled Seabream With artichoke puree, Morteau sausage, butter cavolo nero, lemon & thyme beurre blanc and artichoke crisps	24.50
Smoked Belly Pork (Hugh Maguire) Creamed potato, new season carrot & buttered kale	26	Saddle of Wicklow Lamb for two Green olive & roasted artichoke	65 to share	Halibut braised lettuce, brown shrimp, cucumber, capers, lemon & brown butter	33

VEGETARIAN / VEGAN

ADD FRESH TRUFFLE TO ANY DISH €13

Mushroom & Almond Parfait Served with baby truffle gnocchi, pickled pumpkin, wild mushroom, puffed rice and frisee salad (Vegetarian or Vegan option)	24	Roasted Celeriac Oyster king mushroom, celeriac purée, buttered kale and Salsa Verde v	26	Vegetarian Caesar Salad Crisp cos lettuce, lady green olives, roasted artichoke, pickled shallot, cherry tomatoes, parsley and tarragon (Vegetarian or Vegan option)	14
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These are our favourite meat cuts to share, be warned they sell out quickly.

ON THE BOARD

All prices per 100g of meat, portions are pre-cut to sizes written up on our chalkboard.

1kg T Bone to share €115
served with a sauceboat of green peppercorn sauce

Chateaubriand - 15.50/100g

Aged Rib of Beef on the bone €12/100g (Tomahawk)

ADD SAUCE FOR : red wine sauce / pepper sauce / bernaise sauce 4.50

VEGETABLES & SALADS – Shareable

These dishes can be made big or small to cater for vegetarians, subject to produce being available from Irish farms that we trust.

Skinny Fries with rosemary & French mustard mayonnaise	5	Sticky smoked short rib macaroni & cheese Bound in creamy Béchamel with truffle & four great cheeses	13.50 (big for one or serves two)	Tender Stem Broccoli Rolled in a honey & mustard dressing, sliced green seedless grapes & flaked almonds	5.50
Sweet Potato Puree With bourbon, maple syrup and brown butter	5	Caesar Salad Crisp cos leaves, smoked black lard, pickled anchovy, lady green olives, parmesan & tarragon	7.50	Brussel Sprouts deep fried brussel sprouts & truffle mayonnaise	5
Creamed Potatoes With it's own mousse	5.50				

DESSERTS

Vanilla Parfait with orange sorbet orange salad, marmelade and grand marnier caramel, almonds and pain d'epice	11.50	Chocolate Brulée Cake creme fraiche sorbet and spiced red wine pear	10.50	Baked Rosemary Scented Camembert With truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	23.50 to share
Warm Carmelised Apple Crumble with red wine plum, blueberries, vanilla custard and Christmas pudding ice cream	10.50	Milk & Honey Soft Serve Ice Cream Crystalised cocoa nibs, buttered salted caramel chocolate hot sauce	8.50	Cheese Board Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers	12.50
		Pavlova with blackberry sorbet and fresh berries	9.50		

