

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

Onion Soup Grilled Kelly's black pudding, soft onion, dressed peas, chervil and pea shoots	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) Natural (Plain) Tabasco, lemon	3.50 each	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
		OR white soya, white balsamic dressing, chive oil, cucumber and shallot	3.70 each		

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.

8oz Sirloin (John Stone) Caramelized red onion relish, red onion shells, fresh horseradish, watercress	33	Saddle of Wicklow Lamb for two Roasted baby courgettes, green olives, dressed cherry tomatoes and basil cress	68 to share	Grilled Seabream With artichoke puree, Morteau sausage, butter cavolo nero, lemon & thyme beurre blanc and artichoke crisps	26
Smoked Belly Pork (Hugh Maguire) Glazed broad beans & baby carrot, new season potatoes roasted in duck fat, with salsa verde and crispy kale	26			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 frisée 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 €120
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 / bernaïse 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 & truffle 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 charred broccoli, toasted hazelnuts and crispy garlic	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	Roasted Large Cap Mushrooms Garlic & parsley butter, herb & lemon sourdough breadcrumbs	5.50
Creamed Potatoes With it's own mousse	5.50			Fade Street Onion Rings Onion rings in our special crumbed batter with truffle mayonnaise	5.50

DESSERTS

Old fashioned Grand Marnier & orange crème brûlée with orange salad, sorbet and pain d'épice	11.50	Chocolate Choux Bun pastry cream, chantilly cream, chocolate sauce and chocolate sorbet	10.50	Baked Rosemary Scented Camembert With truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	23.50 to share
Rhubarb Pavlova poached rhubarb, ginger and its own mousse	9.50	Milk & Honey Soft Serve Ice Cream Crystallised 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

