

THE WOODFIRED *dinner menu*

TO START

Roasted pumpkin, honey & rosemary soup – with crème fraiche & spiced curried oil with focaccia bread

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

Burrata – Dressed with lemon zest, mangetout & tarragon oil & toasted pine nut, Coppa ham, with home baked bread & olive oil

Chicken liver parfait – with truffle butter, grape chutney and toasted brioche

Padron peppers – roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

MAINS

Roasted pork belly – Hugh Maguire's roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime

Borlotti bean stew – curly kale, roasted onion, tomato, fennel & pesto

Grilled Seabream – Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

8oz John Stone sirloin – 8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish

SIDES

Skinny fries – rosemary, honey roasted garlic mayonnaise

New season baby potatoes

DESSERTS

Double chocolate mousse– vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Blackberry pavlova – blackberry sorbet, fresh blackberries & fresh cream

Cheese board– Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (€6.50 supplement)

€55 per person. Prices include VAT. 12.5% service charge for parties of 6 or more.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.