

# THE WOODFIRED

## €40 lunch 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

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

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### MAINS

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

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

**Grilled Seabream** – Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil, served with glazed new potatoes with herb emulsion

**Dry aged burger** – Caramelised dry aged beef, onion ring, sweet balsamic onion, red Leicester cheddar and truffle mayo in a roast onion brioche bun, served with herb skinny fries

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### DESSERTS

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

**Blackberry pavlova** – blackberry sorbet, fresh blackberries & fresh cream

€40 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.