

# THE WOODFIRED

## €55 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

**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 steaw** – curly kale, roasted onion, tomato, fennel & pesto

**Grilled seabream** – baby courgettes with Romesco sauce, green olive, toasted almonds, crispy kale, tomato & coriander.

**8oz John Stone sirloin** – 8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish served with skinny fries (€5 supplement)

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### EXTRAS

**Skinny fries** – rosemary, honey roasted garlic mayonnaise €5

**New season baby potatoes** €5

**Carrots**– Roasted & rolled in chimichurri, candied pumpkin seed, feta cheese, parsley & chive mayonnaise €5

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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

**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.