

# THE WOODFIRED

€42.50 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** – With fennel jam, roasted fennel, shaved fennel salad, blood orange and herbs

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

**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

**Strawberry pavlova** – Lime curd, fresh strawberries and sorbet with elderflower and mint

€42.50 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.