

# THE WOODFIRED menu

Fade Street Sour – whiskey, fresh lemon juice, sugar, whites, angostura bitters €13.50

Bloody Negroni – gin, Campari, triple sec, blood orange syrup and orange bitters €14

Old Fashioned – bourbon, angostura bitters, orange twist €14

Dolly's Fizz – elderflower liqueur, fresh lemon juice, prosecco, elderflower & cucumber foam €13

Espresso Martini – vodka, Kahlua, vanilla, fresh espresso €13.50

Raspberry Bon Bon – Raspberry bon bon infused vodka, pink gin, fresh lemon juice, pink lemonade €14

Forbidenn Mango – spiced rum, Amaro Montenegro, Benedictine, mango/caramel syrup, fresh lime juice and Tikki bitters €14

Fireworks – Seedlip spice NA gin, fresh mint, NA ginger beer €9.50

## DRINKS

## SNACKS

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs €7.50

Olive – Marinated lady olives, basil mayonnaise €5.00

Smoky nduja and butter bean dip – With a crusty piece of pan de cristal bread €6.95

## APPETIZERS

Burrata – With fennel jam, roasted fennel, shaved fennel salad, blood orange and herbs €12 (S)  
€18 (L)

Chicken liver parfait – Truffle butter, grape chutney and toasted brioche €14.50

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil €13.00

Roasted pumpkin, honey & rosemary soup – Pumpkin seeds, crème fraiche, curried oil & focaccia bread €9.50

Charred baguette with mushroom pesto – whipped ricotta, candied walnuts, shaved parmesan, thyme honey €12.00

Sourdough toast – with caramelized balsamic onion, fried rosemary, lardo crudo, watercress, parmesan, High bank vinegar truffle dressing €13.50

## VEGAN / VEGETARIAN

Cucumber – Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil €8.50 (S)  
€15.00 (L)

Cauliflower – Ember charred cauliflower, creme fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde €19.50

Borlotti bean stew – with curly kale, roasted onion, tomato, fennel and pesto €19.50

Tomato salad – New season Merinda tomatoes dressed with stracciatella, fried garlic, pine nuts, wild garlic peso and soft herbs €11.50(S)  
€15.50(L)

Squash – Tempura of butternut squash, infused with white miso & honey, fried garlic & almond aioli €9.50

**TO SHARE** Selection of dry aged rare breed beef cuts from the best Irish farms. Some aged up to 30 days, some matured in Himalayan salt. Please ask your server for today's selection and prices.

Chateaubriand (John Stone) €15.50 / 100g

Beef Tomahawk €13.50 / 100g

Baked rosemary scented camembert for 2-3 – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) €23.50

Add a sauce €4.50 peppercorn sauce/red wine sauce.

## MAINS

Add fresh truffle to any dish €13

Roasted pork belly (Pat McLoughlin) – Roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime €22.50

Dry aged burger – (Gilligans Farm) caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries €24

Sirloin – 8oz John Stone Sirloin with red onion chutney & shells, watercress and fresh grated horseradish with skinny fries €34

Rib-eye – 10oz with red onion chutney & shells, watercress and fresh grated horseradish €39

Grilled seabream – baby courgettes with Romesco sauce, green olive, toasted almonds, crispy kale, tomato & coriander. €28

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

Prices include VAT. 12.5% service charge for parties of 6 or more. Scan the QR to view our allergens list.



## BAKED SOURDOUGH PIZZA

Our dough is fermented for 3 days and naturally-leavened

Coppa – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper €16

Duck calzone – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel €17

Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket €16.50

Pork pizza – Truffle béchamel, slices of mortadella, white onion, pork rillette & stracciatella cheese €17.50

Cep, truffle & lardo – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sour dough €23

## SIDES

Fries – Rosemary and honey roasted garlic mayonnaise €5.50

New season baby potatoes €4.50

Onion rings – Pickled red onion rings with brown mustard mayonnaise €5.50

Carrots – Roasted & rolled in chimichurri, candied pumpkin seed, feta cheese, parsley & chive mayonnaise €6.50

Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter €5.50

Salad of heritage tomatoes – New season heirloom tomato slices with lemon dressing, herbs and roasted pine nuts €8.50

Add a dip €3 – Truffle Mayonnaise | Almond & garlic aioli