

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 – Aubergine and walnut puree, baba ganoush, mint, dill and caramelised walnuts

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 served with fries

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

Grilled seabream – Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and chorizo oil

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

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

DESSERTS

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

Mont-Blanc pavlova – Meringue, chestnut, orange confit and whipped Ganache, mandarin and Cointreau anglais

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.