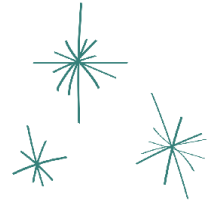


THE WOODFIRED Christmas Lunch



APPETIZERS

Roasted pumpkin, honey & rosemary soup – crème fraiche & spiced curried oil with homemade focaccia

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

Pork rilette in a jar – topped with duck fat, french mustard emulsion, pickled cucumber and char-grilled sourdough toast

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

MAINS

Charred Rare Breed Pork Rib Eye (Gilligans Farm)
celeriac purée, crispy black pudding, pickled apple puree and watercress

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

Fresh Irish Trout – artichoke purée and crisps, buttered greens, crispy kale and chorizo oil

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

8oz Rump of beef – with pickled red onion shells, red onion marmelade, watercress and fresh grated horseradish

All main courses served with sliced new potatoes, soft herb mayonnaise

ON THE BOARD

Chateaubriand (John Stone)

€18 per person / serves 2 (supplement)

Rib on the bone

€20 per person / serves 3 (supplement)

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.

SIDES

Fries €5.75 – Rosemary and honey roasted garlic mayonnaise

Glazed seasonal and baby vegetables €5.75 – with chopped chervil

Deep fried brussels sprouts €5.75 with truffle mayonnaise

DESSERTS

Blueberry unbaked cheesecake – crunchy white chocolate biscuit, blueberry ice cream, fresh blueberries

Mont-Blanc pavlova – meringue, chestnut, orange confit and whipped Ganache, Cointreau anglaise, mandarin

Cheese board – Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers (supplement €8.50)