

THE WOODFIRED menu

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

Old Fashioned – bourbon, angostura bitters, orange twist 14

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

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

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

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

Raspberry Bon Bon – Raspberry bon bon infused vodka, pink gin, lemon juice, pink lemonade 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 7.50

APPETIZERS

Burrata – Aubergine and walnut puree, baba ganoush, mint, dill and caramelised walnuts 12.75 (S) 19 (L)

Chicken liver parfait – Truffle butter, grape chutney and toasted brioche 15.50

Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil 13.75

Roasted pumpkin, honey & rosemary soup – Pumpkin seeds, crème fraiche, curried oil & focaccia bread 10.50

Charred baguette with mushroom pesto – whipped ricotta, candied walnuts, shaved parmesan, thyme infused honey 12.75

Lardo crudo on sourdough toast – caramelized balsamic onion, fried rosemary, lardo slices, watercress, parmesan, High bank vinegar, truffle dressing 14.50

Pork rilette in a jar – topped with duck fat, french mustard emulsion, pickled cucumber and char-grilled sourdough toast 12.75

VEGAN / VEGETARIAN

Cucumber – Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil €10 (S) 16.00 (L)

Cauliflower – Ember charred cauliflower, creme fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde 20.50

Borlotti bean stew – curly kale, roasted onion, tomato, fennel and pesto 20.50

Beetroot salad – Golden and purple beetroot braised in apple juice served on smoked velvet cloud local yoghurt with caramelised almonds, herbs and beetroot dressing 12.50(S) 16.50(L)

Squash – Tempura of butternut squash, infused with white miso & honey, fried garlic & almond aioli 10

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) €16.50 / 100g

Beef Tomahawk €14.50 / 100g

Baked rosemary scented camembert for 2-3 – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) €24.75

Our large cuts of meat are accompanied with a jug of peppercorn or 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 23.75

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

Grilled seabream – Artichoke puree, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and chorizo oil 29.50

Sirloin – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries 34

Rib-eye – 10oz with red onion chutney & shells, watercress and fresh grated horseradish 39.50

Add a sauce: peppercorn sauce €3 / red wine sauce €3.50

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 17

Duck calzone – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel 18

Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket 17.50

Pork pizza – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese 18.50

Cep, truffle & lardo – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sour dough 24.50

SIDES

Fries – Rosemary and honey roasted garlic mayonnaise 5.75

New season baby potatoes with herb emulsion 5

Onion rings – Pickled red onion rings with brown mustard mayonnaise 5.75

Carrots – Roasted & rolled in chimichurri, candied pumpkin seed, feta cheese, parsley & chive mayonnaise 6.80

Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter 5.75

Winter beetroot salad – Whipped ricotta, spinach, watercress, mint and pine nuts with lemon dressing 7 (S) 13.50 (L)

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