

THE WOODFIRED

€42.50 lunch menu

TO START

Roasted pumpkin, honey & rosemary soup – 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

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

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, Cointreau anglaise, mandarin

€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.