

# THE WOODFIRED Valentine's Dinner



## APPETIZERS

**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

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

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

## MAINS

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

**Borlotti bean stew** – Curly kale, roasted onion, tomato, fennel and pesto

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

**Rump of beef** – red onion chutney & shells, watercress and fresh grated horseradish

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

**Dry aged burger** – Caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun

All main courses are served with a choice of one side

## 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** – Rosemary and honey roasted garlic mayonnaise

**New season baby potatoes €5-** with soft herb emulsion

**Tender Stem Charred Broccoli €5** – toasted hazelnuts and crispy garlic

## DESSERTS

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

**Pistachio frozen parfait** – crunchy meringue, pistachio foam, cranberry caramel

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

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

**3 courses €55** | Prices include VAT. 12.5% service charge for parties of 6 or more.

