

THE WOODFIRED

€42.50 lunch menu

TO START

Cream of onion soup – Hegarty cheddar cheese & croutons

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

Burrata – Mandarin, chicory leaves, fennel herb, toasted almond and orange dressing

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 – Baby courgettes with Romesco sauce, green olive, toasted almonds, crispy kale, tomato & coriander

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

Warm chocolate chip cookie – Peanut butter ice cream, chocolate ganache and caramelised peanuts

Poached apricot in a glass – Toasted pine nuts, yoghurt and Dungarvan honey mousse and apricot sorbet

€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.