

# THE WOODFIRED

## €59 dinner 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

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### MAINS

**Roasted pork belly** – Hugh Maguire's roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choi & 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

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

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### EXTRAS

**Skinny fries** – rosemary, honey roasted garlic mayonnaise €5

**New season baby potatoës** €5

**Carrots**– Roasted & rolled in chimichurri, candied pumpkin seed, feta cheese, parsley & chive mayonnaise €5

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### DESSERTS

**Warm chocolate chip cookie** – peanut butter ice cream, chocolate ganache, caramelised peanuts

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

**Cheese board**– Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (€6.50 supplement)

€59 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.