

# 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** – Aubergene Baba ghanoush Green chili, almond, gordal olive, basil & candied lemon zest.

**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 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 truff e mayo in a roast onion brioche bun, served with herb skinny fries

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## 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.