

the woodfired menu

COCKTAILS

Dolly Fizz St. Germain elderflower liquor, lemon juice & Prosecco, topped with elderflower & cucumber foam 3,12	14	Fade Street Sour whiskey, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters, Old Fashioned bitters 3	15	Pink Spritz pink gin, strawberry liqueur, raspberry syrup, fresh lemon juice & Prosecco 12	14.50
Tiramisu Martini vodka, Kahlua, Amaretto, vanillia syrup & coffee	15	Lovers Spliff gin, rum, tequila, Midori, lemon juice, cucumber syrup, pink lemonade	14.50	French 0.5 N/A Seedlip N/A, fresh lemon juice, Nosecco	11

SNACKS

Olives marinated green olives with basil mayonnaise 3,10	5.95
Root Vegetable Crisps thinly sliced and fried vegetables with creme fraiche & horse radish 7	6.50
Nduja Butter Bean Dip topped with chives nduja oil, served with a piece of our fresh baked pan de cristal 1a, 10,11,12	9.50
Salted Smoked Almonds 8	5.95
Bread house baked focaccia with garlic, rosemary & our homemade cultured butter 1a, 7	6.50

APPETIZERS

Cream of White Onion Soup with a crouton of Hegarty cheddar cheese 1a, 7	10.50
Chicken Liver Parfait topped with truffle butter, grape chutney and toasted brioche 1a,3,7,12	15.50
Smoked Salmon Mousse pressed cucumber, pickled cauliflower florets, dulce and smoked salmon roe, served with soda brown bread 1a, 1d, 4,7	14.95
Pork Rilette Balls deep fried with nduja mayonnaise, soft herb powder & Pecorino cheese 1a, 3, 7, 10,12	14
Beetroot Salad golden & red beets, baked turnip, walnuts on lemon velvet cloud yogurt 7,8c	16.50
Whole Fresh Burrata aubergine baba ghanoush, pickled green chilli, caramelised almond, Gordal olives, basil, candied lemon zest 8a, 7,13	17.95
Deep Fried Brie (Saint Marcellin) with cauliflower & almond puree, fig & aramaic chutney, pickled shallots, green beans & caramelised almonds 8a	28

MAINS

Grilled Seabream artichoke puree, buttered kale, crispy cod brandade ball, chorizo oil & deep fried parsley 1a,4,7	29.50	Fried Onion Burger (Gilligans Farm) caramelised dry aged beef pattie, crispy onion ring, onion marmelade, red Leicester cheddar and truffle mayo in a brioche bun, served with rosemary fries 1a,3,7,10,14	24.50
Roasted Manor Farm Chicken creamed spinach, roasted king oyster mushrooms, nutmeg & Parmesan cheese 7	27	TO SHARE	
Cauliflower Charred cauliflower, crème fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde 7,8a	21		
Pumpkin Gnocchi in a pumpkin sauce with torched pumpkin, pumpkin seeds, colombo spiced oil & Parmesan 1a, 7,8	25		
Roasted Pork Belly roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime	29		
		Monkfish on the Bone for 2 charred on coal with smokey sausage morteau, black kale, new potatoes, pearl onions, crispy parsely & chive beurre blanc 14,7	78
		Meat Feast Mix Grill for 2 sugarpit pork chop (Peter Hannan) pork & leek sausage, rump of beef, lamb pie topped with creamy polenta, oven dried tomato, panko onion rings in ale batter and our beef dripping chips 1a,5,9	75

BAKED SOURDOUGH PIZZA

Coppa thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper 1a,7	18.50
Duck Calzone braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel 1a,7	19.50
Our Spinach Flatbread bound with parmesan and nut brown butter, charred broccoli, melted brie and rocket 1a,7	18
Pork Pizza Truffle béchamel, pork rilette, slices of mortadella, white onion & stracciatella cheese 1a,7,8g	19.50
Cep, Truffle & Lardo Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley & lemon zest 1a,7	25.50

THE FINEST IRISH BEEF

Our Beef is Dry Aged for 28 Days

10oz Delmonico Rib-eye (John Stone) steak with red onion marmalade, watercress & beef dripping chips 9	45	8oz Sirloin (John Stone) single steak with red onion marmalade, watercress & beef dripping chips 9	40	Chateaubriand to share portions are pre-cut to sizes /100g and written up on our chalkboard daily	17
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Add sauce Red wine sauce | Pepper sauce | Bernaise sauce €4 Add Cafe de Paris butter €4

SIDES

Skinny Fries rosemary & honey roasted garlic mayonnaise 1,3,10	6.50	Glazed Broccoli green beans, honey mustard dressing, nut brown gremolata and almonds 8a,3,7	6.95	Creamed Spinach nutmeg & Parmesan 7	6.95
Onion Rings pickled red onion rings with brown mustard mayonnaise 1a,7,10,3	6.50	Beetroot Salad golden & red beets, baked turnip on lemon velvet cloud yogurt, candied walnuts and green apple 7,8c	8.50	Beef Dripping Chips 1a,3,10	6
New Season Baby Potatoes with herb emulsion 3,7,10	5.50			Bread house baked focaccia with garlic, rosemary & our homemade cultured butter 17	6.50

Add a dip €4 Truffle Mayonnaise | Basil emulsion | Nduja mayonnaise | French mustard mayonnaise

JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

Stuffed roasted pork,
Roasted Sirloin of yearling beef,
Chicken, ham hock, duck liver
& tarragon pie

DESSERTS

Warm Chocolate Chip Cookie chocolate ice cream, crunchy chocolate soil, peanut butter custard 1a,3,5,7,8	11	Panna Cotta vanilla creme fraiche, berries dressed in elderflower & mint, blackberry sorbet and blueberry mousse 7,12	11.50	Chef's Choice, Single Serve Délice De Bourgogne cheese with pear & shallot chutney and crackers 1a,7	13.50
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Allergen Menu: 1 Gluten 1a Wheat, 1b Rye, 1c Barley, 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts, 8a Almonds, 8b Hazelnuts, 8c Walnuts 8d Cashew, 8e Pecan, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine Nuts / 9 Celery / 10Mustard / 11 Sesame Seeds / 12 Sulphites / 13 Lupin / 14 Molluscs

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