

# Menu

Homemade Soup of the Evening  
Our Homemade Wheat Brown Soda Bread

Baked Pithivier of Slow Cooked Wild Wicklow Venison,  
Prune, Hazelnut, Apricot, Pearl Onion, Parsley, Ale Jus

'The Pottery' Beetroot Cured Goats Bridge Farm Seatrout  
Crème Fraiche, Capers, Lemon, Wicklow Rapeseed Oil

Baked Pat O' Neill's Black Pudding  
Bramley Apple & Mango Puree, House Pickled Red Onion, Herb Salad

Whipped Goat's Cheesecake  
Raspberries, Hazelnut & Orange Crunch, Seasonal Herb Salad

Cauliflower Cheese  
Cauliflower, Wicklow Gold Cheddar, Sage, Apple, Capers & Raisin Puree

Confit Chicken, Wild Mushroom & Leek Terrine  
Arklow Bay Pear & Apricot Chutney, Sourdough, Watercress

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12 Hour Pot-Roasted Featherblade of Irish Beef  
Beluga Lentils, Mushroom, Truffle, Shallot, Carrot, Baby Spinach, Port Jus

Slow Cooked Leg of Chicken 'Coq au Vin'  
Creamy Rooster Mash, Shallot, Wild Mushrooms, Streaky Bacon, Tarragon Jus

Catch of the Day  
Sauté Potato, Sesame Wakame, Confit Leeks, Baby Spinach, White Wine Veloute

Grilled Darne of Goats Bridge Farm Sea Trout  
Prawn, Tomato & Fennel Broth, Root Vegetable Brunoise, Spinach, Herbs, Sumac

16 Hour Confit Belly of Pork  
Potato, Carrot, Apple, Red Onion, Pat O'Neill Black Pudding, Parsley, Ale Gravy

Three Cheese & Roasted Pear Pasta, Crispy Sage, Walnut Pesto, Aged Parmesan

Confit Butternut Squash  
Roasted Red Pepper Stew, Kale, Herb Oil, Sumac

Grilled 10oz Irish Ribeye Steak (+ Supplement)  
Confit Shallot, Thyme Baked Mushroom, Roasted Garlic, Watercress,  
Pepper Sauce, Rustic Cut Skin-On Fries

2 Courses €32 / 3 Courses €39