

# THE POTTERY

Two Course - €32

Three Course - €39

inclusive of Tea & Coffee

## **Starter:**

### **Homemade Soup of the Evening**

Our Homemade Wheat Brown Soda Bread

*(Contains: 1(W),(O), 2, 3, 8, 13)*

### **Pan Roasted Irish Sea Scallops**

Grilled Leeks, Shallot Marmalade, Pangrattato,

Mussel Veloute, Dill

*(Contains: 1(W), 2, 8, 14)*

**€5 SUPPLEMENT**

### **'Guinness™' Smoked Salmon by Kish Fish**

Crème Fraiche, Avocado, Beetroot, Fennel, Citrus Fruit,

Dill, Sumac

*(Contains: 1(W)(B), 2, 8, 10, 12)*

### **'Hot Honey' Glazed Belly of Pork**

Cheek Bon Bon, Granny Smith Apple, Celeriac, Sage,

Black Pudding Crumble

*(Contains: 1(W)(O), 2, 3, 8, 13)*

### **Ardsallagh Goats Cheese**

Rhubarb, Pistachio, Onion Crisp, Watercress, Dentelle

*(Contains: 1(W), 2, 8, 9(PO))*

### **'Tartare' of Confit Beetroot**

Dillisk Cured Hen's Egg Yolk, Hazelnut, Pedro Ximenez

Sherry Vinegar, Dijon, Herbs, Sourdough

*(Contains: 1(W), 2, 5, 9(H), 13)*

### **'Bresaola'**

White Truffle Aioli, 'Pottery' Pickles, Hegarty's Vintage

Cheddar, Sourdough

*(Contains: 1(W), 2, 5, 8, 13)*

## **Allergens:**

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats
2. SO2 & Sulphites
3. Celery
4. Sesame
5. Mustard
6. Crustaceans
7. Lupin
8. Dairy
9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO) Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia
10. Soya
11. Peanuts
12. Fish
13. Eggs
14. Molluscs

**Main Course:**

**12 Hour Pot-Roasted Featherblade of Irish Beef**

Garden Wild Garlic, Roasted Onion Puree, Puffed Potato

Crisp, Red Wine Jus

*(Contains: 2, 3, 8, 10 )*

**Pan Roasted Lemon & Thyme Breast of Chicken**

Creamy Rooster Mash, Crispy Wing, Roasted Carrot

Puree, Irish Pak Choi, Chicken Jus Gras

*(Contains: 2, 3, 8, 10)*

**Catch of the Day**

Sauté Potato, Sesame Wakame, Confit Leeks, Baby

Spinach, White Wine Veloute

*(Contains: 2, 4, 8, 12)*

**Baked North Atlantic Cod**

Serrano Ham, Parsley Champ, 12 Hour Tomato Fondue,

Garden Herb Pesto

*(Contains: 2, 8, 12 )*

**16 Hour Confit Lamb**

Panko, Carrot Puree, Fennel Kimchi, Garlic Crisp,

Pale Ale Gravy

*(Contains: 1(W)(B), 2, 3, 8, 13)*

**'Wild Garlic Gnocchi'**

House Made Wexford Rooster Gnocchi, Garden Wild

Garlic, Early Season Asparagus, Brown Butter,

24 Month Aged Parmesan

*(Contains: 1(W), 2, 8, 13)*

**Allergens:**

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats
2. SO2 & Sulphites
3. Celery
4. Sesame
5. Mustard
6. Crustaceans
7. Lupin
8. Dairy
9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO) Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia
10. Soya
11. Peanuts
12. Fish
13. Eggs
14. Molluscs

**Main Course - Cont'd:**

**Pan Roasted Cauliflower**

Caramel Apple, Hazelnut Crunch, Braised Endive,  
Caper & Raisin Puree  
(Contains: 1(W),2, 9(H))

**Grilled 10oz Irish Ribeye Steak**

Confit Shallot, Watercress, Bernaise, Triple Cooked  
Chunky Hand Cut Fries  
(Contains: (2, 8, 13 )

**€12.50 SUPPLEMENT**

**Side Dishes - €5 each**

Triple Cooked Hand Cut Chunky Fries  
(Contains: (2)

Rustic Cut Skin on Fries with Roasted Garlic Aioli  
(Contains: (2, 5, 8, 13)

Truffle & Parmesan Fries  
(Contains: (2, 5, 8, 13)

Dressed Herb Salad  
(Contains: (2, 5)

Herb & Honey Roasted Root Vegetables

Creamy Rooster Mash  
(Contains: (2, 8)

Tenderstem Broccoli with Garlic & Parsley Butter &  
Toasted Almonds  
(Contains: (8, 9(A))

**Allergens:**

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats
2. SO2 & Sulphites
3. Celery
4. Sesame
5. Mustard
6. Crustaceans
7. Lupin
8. Dairy
9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO) Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia
10. Soya
11. Peanuts
12. Fish
13. Eggs
14. Molluscs

# THE POTTERY

## Desserts:

### **Steamed Local Honey Pudding**

Honey Butterscotch, Tonka Bean Ice Cream, Mint

(Contains: 8, 13)

### **Lemon Posset**

Smoked Almond & Lemon Biscotti, Rose, Raspberries

(Contains: 1(W), 8, 9(A), 13)

### **Rhubarb Custard Cheesecake**

Garden Rhubarb, Maple Oat Crumble, Custard,

Rhubarb Sorbet

(Contains: 1(W)(O), 8, 13)

### **Baileys Crème Brulee**

Hazelnut Ice Cream, Muscovado Sponge, Toasted

Hazelnut

(Contains: 8, 9(H), 13)

### **The Arklow Bay's Cheese Plate**

Selection of Irish Artisan Farmhouse Cheeses,  
Homemade Oaties, Crackers, Grapes, Arklow Bay Relish,  
Celery, Red Onion, Toasted Walnuts

Contains: 1(W)(O), 2, 3, 8, 9(W), 13)

**€3.00 SUPPLEMENT**

**Graham's Late Bottled Vintage Port, 2018 - €5.75**

## Post Dinner Drinks:

Espresso Martini – €13

Smirnoff, Espresso, Coffee Liquor, Sugar

Whiskey Sour - €13

Irish Whiskey, Lemon Juice, Sugar, Angostura Bitter, Egg  
White (13)

Remy Martin VSOP, Cognac - €9

Irish Coffee - €8

Irish whiskey, coffee, Fresh Cream (8)

## Allergens:

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats  
2. SO2 & Sulphites 3. Celery 4. Sesame 5. Mustard 6. Crustaceans 7.  
Lupin 8. Dairy 9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO)  
Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia 10. Soya  
11. Peanuts 12. Fish 13. Eggs 14. Molluscs