



A La Carte Menu

Starter

Cured Salmon & Confit Salmon

Avocado, Pickled Cucumber, Fennel, Elderflower Jelly €10

Chicken Liver Parfait

Foie Gras, Celeriac Remoulade, Apple & Fig Chutney €9

Goats Cheese Mousse

Hazelnut Praline, Textures Of Beetroot €9

Confit Duck Leg Croquettes

Crispy Hens Egg, Ruby Slaw €9

White Truffle Scented Herb & Garlic Croutons,

Fresh Tinakilly Breads €5

Main Course

Rump of Wicklow Lamb

Celeriac Puree, Spiced Red Cabbage, Sweet Potato

Red Wine Jus €23

Pan Fried Hake

Peas A La Francaise, Mash, White Wine Cream €24

Corn Fed Chicken

Baby Carrots, Carrot Puree,

Creamy Mash, Jus €20

Sage Gnocchi

Tomato Fondue, Pepernoata

Parmesan Crisp €18

Dry Aged 8oz Fillet Steak

Flat Cap Mushroom, Champ Mash,

Thyme & Onion Soubise, Red Wine Jus €26

❧ Dessert ❧

Lemon Tart
Vanilla Ice Cream €7.95

Baileys & Maltesers Cheesecake
Chocolate Sauce €7.95

Vanilla Mascarpone Brulé
Homemade Cookies €7.95

Brown Bread Ice Cream
Brandy Snap Basket €7.95

Irish Cheese Board
Wicklow Brie, Smoked Cheddar, Nettle & Chive Semi Hard,
Gourmet Crackers, Mixed Berry Compote €11.45

We Source All Our Produce To Be Locally Grown Or Irish Where Seasonally Available, Wicklow & Wexford Suppliers Are Used Where Possible To Keep Our Carbon Footprint Low & Keep The Local Economy Thriving.

D.P Connolly, Co. Laois
Cullen's Fruit & Veg, Co.

Wicklow/Wexford
La Rouse Beef, Co. Wicklow/Kildare

Bourke Eggs, Co. Wicklow
Kish Fish, Co. Waterford

Hepenstall Cheese, Co. Wicklow
Derek Dunne, Co. Wicklow

HEAD CHEF PETE MURPHY
SOUS CHEF MARC HOWES



Our fish supplier
is certified with the
Responsible Irish Fish
Association




Two AA Rosettes for
Culinary Excellence 2013 – 2014



Wicklow Town & District
CHAMBER
IN BUSINESS FOR BUSINESS

Finalist in Best Eating
Establishment 2013 – 2014

We are proud to use local food producers. Our beef is 100% Irish Hereford Beef which is fully traceable. All our breads and desserts are baked daily in our kitchens.