



À la Carte Menu

Starter

Ham Hock Terrine

Black Pudding, Celeriac, Apple Puree €12.00

Goats Cheese Mousse

Textures of Beetroot, Hazelnut Praline, Brioche €9.00

Citrus Cured Wild Salmon

Crab Apple Jelly, Avocado Puree, Saffron Aioli €11.00

Soup of the Day

Truffle Scented Herb Croutons, Fresh Tinakilly Breads €5.00

Fricassee of Wild Rabbit

Broad Beans, Wild Mushroom, Chorizo Crumb €12.00

Main Course

Venison steak

Spiced Red Cabbage, Celeriac, Rosti Potato, Red Wine Jus €24.00

Pan Fried Monkfish

Pea Puree, Spring Onion, Risotto, Parma Ham, Lemon Curd €22.00

Supreme of Guinea Fowl

Carrot Puree, Baby Carrot, Fondant Potato, Jus €19.00

Sage Gnocchi

Spring Onion, Roast Peppers, Feta Cheese €18.00

8oz Fillet Beef

Creamy Mash, Asparagus, Flat Cap Mushrooms, Jus €32.00

Dessert

Pecan Pie

Vanilla Ice Cream €7.95

Lemon Tart

Raspberry Sorbet €7.95

Vanilla & Mascarpone Crème Brulee

Chocolate Chip Cookies €7.95

Strawberry Panna Cotta

White Chocolate Shavings €7.95

Irish Cheese Board

Wicklow Brie, Blue Cheese, Whiskey White Cheddar,
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
Hempenstall 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