

BRASSERIE

PRE THEATRE / 2 COURSE €44 / 3 COURSE €48

STARTERS

Soup of the Day

Please ask your server

Chicken Liver & Foie Gras Parfait

Pear & Port Purée, Chicken Skin, Warm Brioche

Coolatin Cheddar Mousse

Potato, Roscoff Onion, Jalapeño

Short Rib of Beef Croquette

Jerusalem Artichoke, Tarragon Mayonnaise, Radicchio

Sea Trout Beetroot Gradavlux

Lemon Crème Fraîche, Dill, Apple & Trout Roe

Winter Vegetable & Kale Salad

Bitter Leaves, Blood Orange, Hazelnut, Bee Pollen

MAINS

Roasted Guinea Fowl

Brussel Sprouts & Pancetta, Maple Glazed Carrots

Stuffing Croquette, Cranberry Sauce

Wicklow Venison

Parmesan Gnocchi, Wild Mushrooms, Quince, Slasify

Roasted Stone Bass

Celeriac, Crushed Potato, Buttermilk, Dill

“John Stone” Irish Ribeye 8oz Steak

Green beans, Pomme Mousseline

Bearnaise Sauce (€10 Supplement)

Globe Artichokes

Artichoke Purée, flamed Broccoli, Smoked Almonds, Truffle
Sherry Vinegar

SIDES €5.00

House cut Chips, Rosemary

Seasonal Greens, Herb Butter

Champ Mash, Bacon

Spinach & Rocket Salad, Parmesan Cheese

DESSERTS

Christmas Pudding

Brandy Butter Anglaise, Toasted Almonds

Clementine & Chocolate Tart

Spiced Clementine, Clementine Sorbet

Valrhona Panna Cotta

Cherries, Chocolate

Mulled Cider Mousse


Cinnamon, Oats, Caramel

Selection of Wexford Ice- Creams & Sorbets

Please ask your waiter

Irish Cheese Board

Homemade Fig & Vanilla Chutney, Lavosh & Spiced Walnuts

 We have introduced Equilibrium to our Brasserie menu as we appreciate that our guests tastes are rapidly evolving and there is a need to provide innovative, healthy dishes that excite.

 Vegetarian

 Vegan

Please inform your waiter if you have any dietary requirements or allergies.

An allergens menu is on display in The Brasserie Restaurant for your perusal. All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill for parties of 6 or more.