

BRASSERIE

DINNER MENU

WELCOME

Head Chef Gareth Mullins and his Culinary Team continuously develop our menu's with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of the season and in turn treat these ingredients with respect through cooking simply and accurately. Enjoy!

STARTERS

Pumpkin Soup (V) (V)	€9.50	Short Rib of Beef Croquette	€12.50
Roasted Chesnuts, Pickled Mushrooms		Jerusalem Artichoke, Tarragon Mayonnaise, Radicchio	
Chicken Liver & Foie Gras Parfait	€13.50	Sea Trout Beetroot Gradavlax	€12.50
Pear & Port Purée, Chicken Skin, Warm Brioche		Lemon Crème Fraîche, Dill, Apple & Trout Roe	
Coolatin Cheddar Mousse	€12.50	Winter Vegetable & Kale Salad (V) (V)	€11.50
Potato, Roscoff Onion, Jalapeño		Bitter Leaves, Blood Orange, Hazelnut, Bee Pollen	

MAINS

Roasted Guinea Fowl	€29.00	Grilled Tiger Prawns	€32.00
Brussel Sprouts & Pancetta, Maple Glazed Carrots, Stuffing Croquette Cranberry Sauce		Garlic, Chilli & Lemon, House Cut Chips & Garlic Aioli	
Wicklow Venison	€32.00	Black Sole Meunière	€42.00
Parmesan Gnocchi, Wild Mushrooms, Quince, Slasify		Garden Salad & Lemon	
Globe Artichokes (E) (V) (V)	€22.00	Roasted Stone Bass	€30.00
Artichoke Purée, flamed Broccoli, Smoked Almonds, Truffle, Sherry Vinegar		Celeriac, Crushed Potato, Buttermilk, Dill	

SEAFOOD CLASSICS

IRISH STEAKS

We are proud to serve the finest dry aged Irish beef from traceable herds from John Stone. Their dry ageing process creates a unique & distinct flavour.

Strip Steak 8oz	€32.00
Ribeye Steak 8oz	€40.00
Fillet Steak 8oz	€44.00

To accompany your steak please choose two sides and one sauce

Sides: Green Beans, Pomme Mousseline, House Cut Chips, Wild Mushrooms

Sauce: Bearnaise or Peppercorn

SIDES €5.00

- House cut Chips, Rosemary (V)
- Seasonal Greens, Herb Butter (E) (V)
- Champ Mash, Bacon
- Spinach & Rocket Salad, Parmesan Cheese (E) (V)

(E) 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.

(V) Vegetarian

(V) Vegan

BEEF & BORDEAUX

Beef & Bordeaux was designed with beef & red wine lovers in mind.

- Sea Trout Beetroot Gradavlax
Lemon Crème Fraîche, Dill, Apple & Trout Roe

- "John Stone" Irish Tomahawk Ribeye
Rosemary Fries, Spinach, Wild Mushrooms & Peppercorn Sauce

Clementine & Chocolate Tart
Spiced Clementine, Clementine Sorbet

Served with a bottle of Thomas Barton Bordeaux Reserve €120.00 for two people

DESSERTS

Christmas Pudding	€9.00
Brandy Butter Anglaise, Toasted Almonds	
Clementine & Chocolate Tart	€9.00
Spiced Clementine, Clementine Sorbet	
Valrhona Panna Cotta	€9.00
Cherries, Chocolate	
Mulled Cider Mousse	€9.00
Cinnamon, Oats, Caramel	
Selection of Wexford Ice- Creams & Sorbets (V)	€9.00
Please ask your waiter	
Irish Cheese Board	€12.50
Homemade Fig & Vanilla Chutney, Lavosh & Spiced Walnuts	