

Starters

Roast Sweet Potato Soup

Served with Homemade Brown Bread. 1,7,9

Woodlawn Pork Belly

Served with Spinach Puree, Pearl Barley and Red Wine Jus 1,7,9

Caramelized Pear and Gorgonzola Salad

Served with Red Chicory, Watercress, Dressed Walnuts 7,10,8

Ballyhack Smokehouse Salmon

Served with Gribiche Sauce and Homemade Brown Bread 7,8,10

Woodlawn Ham Hock and Chicken Terrine

Served with Celeriac Puree and Toasted Focaccia Bread 1,7,9

Main Course

Grilled 28 Day Aged 10oz Sirloin Steak(€6 supplement)

Served with Tomato Provencal, Roasted Baby Potatoes and Green Peppercorn Sauce 1,7,9

Oven Roasted Rump of Wicklow Lamb

Served with Aubergine and Plum Tomato Caponata and Lamb Jus 7,9

Baked Kilmore Quay Hake Fillets

Served with Fennel and Plum Tomato Salad and Mussels Veloute 4,7,9

Irish Supreme of Chicken Roasted

Served with Dauphinoise Potatoes and Shallot Purée and Tarragon Jus 7,9

Garden Pea Arancini

Served with Red Pepper Puree, and Rocket Salad 9



Dessert

Mango and White Chocolate Cheesecake

Served with Tropical Fruit Salad 1,3,7

Apple & Caramel Tarte Tatin

Served with Vanilla Ice Cream and Crème Anglaise 3,7

Mint Chocolate Mille-Feuille

Homemade Shortbread Biscuits and Chocolate Mousse served with Mint Ice Cream 1,3,7

Pistachio Cream Brulée

Served with a Homemade Amaretti Biscuit 1,3,7,8

Méli-Mélo of Mini Desserts

Mini Glazed Apricot Tartlette, Pina Coolada Parfait, Mini Sticky Toffee Pudding and Cherry Sorbet 1,3,7

Gubben Farmhouse Cheese Platter

Gubben Oak Smoked Cheese and Gubben Cheese served with Homemade Chutney and Cheese Crackers 1,3,7

Freshly Brewed Tea or Coffee

Speciality Teas & Coffees

Irish Coffee (with Powers Irish Whiskey) €6.30

2 Course €30.00

3 Course €35.00

Calypso Coffee (with Kahlúa) €6.20

Baileys Coffee €6.20

French Coffee (with Brandy) €6.50

Jamaican Coffee (with Rum) €6.20

Russian Coffee (with Vodka) €6.20

Selection of Herbal Teas available. Please ask your server

Allergen reference can be found at the back of this menu

