

Two Course - €35
Three Course - €42
inclusive of Tea & Coffee

Starter:

Homemade Soup of the Evening

Our Homemade Wheat Brown Soda Bread
(Contains: 1(W),(O), 2, 3, 8, 13)

20 Hour Slow Cooked Ham Hock

Crispy Hens Egg, Tender Stem Broccoli, Kynochs
Wild Leeks, Wild Garlic, Truffle & Black Pepper
Hollandaise
(Contains: 1(W), 2, 3, 5, 8, 13)

Kish Fish Cold Smoked Trout "Tartare"

Cucumber, Fennel, Red Onion, Crème Fraiche,
Dill Oil, 'Everything Bagel' Crisp
(Contains: 2, 4, 8, 12)

Treacle Glazed Lamb Ribs

Ruby Grapefruit, Beetroot, Fennel, Crème
Fraiche
(Contains: 8)

'Young Buck Blue Cheese'

Fermented Red Cabbage, Pickled Celery Leaf,
Hazelnut Crunch, Apple, Beetroot, Greens,
White Soda Bread
(Contains: 1(W), 8, 9(H))

Allergens:

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats
2. SO2 & Sulphites 3. Celery 4. Sesame 5. Mustard 6. Crustaceans 7.
Lupin 8. Dairy 9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO)
Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia 10. Soya
11. Peanuts 12. Fish 13. Eggs 14. Molluscs



Main Course:

12 Hour Pot-Roasted Feather Blade of Irish Beef

Confit Potato, Carrot Puree, Kynochs Wild Garlic,
Port Jus

(Contains: 2, 3, 8)

Butter Baked Breast of Chicken

Caramelized Onion Risotto, Crispy Onions,
Parmesan Crisp, Fermented Wild Garlic,
Chicken Jus Gras

(Contains: 1(W), 2, 3, 8)

Catch of the Day

Sauté Potato, Sesame Wakame, Confit Leeks,
Baby Spinach, White Wine Veloute

(Contains: 2, 4, 8, 12)

Grilled Darne of Salmon

Kynochs Wild Leek Champ, Leeks, Crispy Leeks &
Leek Veloute, Dill Oil

(Contains: 2, 8, 12)

16 Hour Confit Shoulder of Lamb

Panko, Fricasse of Kynochs Wild Leek, Wild
Garlic, Silverskin Onion, Baby Gem, Tarragon Jus

(Contains: 1(W), 2, 3, 8)

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Main Course - Cont'd:

Canelloni

Wild Mushroom, Baby Spinach, Ricotta, Thyme
Leeks, Truffle Veloute, Crispy Onion,
24 Month Aged Parmesan
(Contains: 1(W), 2, 8, 13)

Grilled 10oz Irish Ribeye Steak

King Oyster Mushroom, Glazed Shallot,
Watercress,
Triple Cooked Chunky Hand Cut Fries
Peppercorn or Garlic Butter
Contains: (2, 3, 8)

€15.00 SUPPLEMENT

Side Dishes

Triple Cooked Chunky House Fries #2 €5

Rustic Cut Skin on Fries #2 €5

Truffle & Parmesan Fries #2, 5, 8, 13 €7

Sweet Potato Fries #2 €5

Dressed Herb Salad #2, 5 €5

Honey & Thyme Roasted Root Vegetables #2 €5

Creamy Rooster Mash #2, 8 €5

'Pottery' Coleslaw #2, 5, 8, 13 €5

Tenderstem Broccoli, Garlic & Herb Butter #8 €5

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THE POTTERY

Desserts:

Rhubarb Daiquiri Mousse

Pink Lemonade Gel, Poached Rhubarb, Dentelle
(Contains: 1(W), 8, 13)

Praline Paris Brest

Hazelnut Praline Mousse, Almonds, Butterscotch
Sauce, Salted Caramel Ice Cream
(Contains: 1(W), 2, 8, 9(A)(H), 13)

Lime, Yuzu & Pistachio

Lime Tart, Lime Jelly, Pistachio Sponge,
Mascarpone Cream, Yuzu Gel
(Contains: 1(W), 2, 8, 9(P), 13)

Dark Chocolate Coconut Slice

Chocolate Coconut Ganache, Raspberry Sorbet,
Coconut Macaroons
(Contains: 10)

The 'POTTERY' Irish Artisan Cheese Plate

Wicklow Brie, Young Buck Blue & Wicklow Gold
Smoked Cheddar, Homemade Breads, Frozen
Grapes, Kynochs Rhubarb Chutney, Pickled Celery
Leaf, Beer Pickled Red Onion, Hazelnut Crunch
Contains: 1(W)(O), 2, 3, 8, 9(H), 13)

€5.00 SUPPLEMENT

Graham's Late Bottled Vintage Port, 2018 - €6.60

Post Dinner Drinks:

Espresso Martini – €13

Smirnoff, Espresso, Coffee Liquor, Sugar

Whiskey Sour - €13

Irish Whiskey, Lemon Juice, Sugar, Angostura Bitter,
Egg White (13)

Remy Martin VSOP, Cognac - €9

Irish Coffee - €8

Irish whiskey, Coffee, Fresh Cream (8)

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