

THE POTTERY

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,

Asparagus, Truffle & Black Pepper Hollandaise

(Contains 1(W),2,3,5,8,13)

Heirloom Tomato

Torched Mozzarella, Lemon, Black Olive, Piquillo

Pepper, Basil, Balsamic, Hazelnut, Sourdough

(Contains: (1(W), 2, 8,9(H))

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 2,8,)

Main Course:

12 Hour Pot-Roasted Feather Blade of Irish Beef

Confit Potato, Carrot Puree, Irish Baby Pak Choi,
Port Jus
(Contains: 2,3,8)

Pan Roasted Lemon & Thyme Breast of Chicken

Creamy Sweetcorn Chowder, Tenderstem
Broccoli, Smoked Bacon, Crispy Onion, Chicken
Jus Gras
(Contains: 1(W), 2, 3, 8,)

Catch of the Day

Sauté Potato, Sesame Wakame, Confit Leeks,
Baby Spinach, White Wine Velouté
(Contains: 2, 4, 8, 12)

Baked North Atlantic Cod

Serrano Ham, Parsley Champ, 12 Hour Tomato
Fondue, Garden Herb Pesto
(Contains: 2, 8, 12)

16 Hour Confit Shoulder of Lamb

Panko, Fricassee of Silverskin Onion, Baby
Gem, Baby Spinach, Tarragon Jus
(Contains: 1(W), 2, 3, 8,)

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. Milk 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 - Cont'd:

Cannelloni

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

Grilled 10oz Irish Ribeye Steak

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

€15 SUPPLEMENT

All of our beef is of 100% Irish origin.

Side Dishes

Triple Cooked Chunky House Fries € 5

(Contains: 2)

Rustic Cut Skin on Fries € 5

(Contains: 2)

Truffle & Parmesan Fries € 7

(Contains: 2,5,8,13,)

Sweet Potato Fries, €5

(Contains:)

Dressed Herb Salad €5

(Contains: 2, 5,)

Honey & Thyme Roasted Root Vegetables € 5

(Contains:)

Creamy Rooster Mash €5

(Contains: 2,8,)

'Pottery' Coleslaw €5

(Contains: 2, 5, 8,13)

Tenderstem Broccoli, Garlic & Herb Butter €5

(Contains: 8,)

Desserts:

Strawberry Pannacotta

Wexford Strawberries, Meringue, Basil, Sorbet

(Contains: 2, 8, 13)

Classic Opera Gateau

Dark Chocolate Sauce, Espresso Ice Cream, Snap Tuile

(Contains: 1(W), 2, 8, 10, 13)

Selection of Ice Creams

Vanilla, Chocolate, Raspberry, Rum & Raisin,

Chocolate Sauce, Soil, Cream, Mint

(Contains: 1(W), 2, 8, 13)

Key Lime Pie

Lime Curd, Lime Powder, Lime Gel

(Contains: 1(W), 2, 8, 13)

Lemon Chiffon & Raspberry

Lemon Mousse, Raspberry Truffle Center, Lemon

Curd, Lemon Caviar

(Contains: 1(W), 2, 8, 13)

The 'POTTERY' Irish Artisan Cheese Plate

Wicklow Brie, Young Buck Blue & Smoked Cheddar,

Sourdough, Frozen Grapes, Kynochs Apple 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 - €9.50

Irish Coffee - €8

Irish whiskey, coffee, Fresh Cream (8)

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. Milk 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