



Two Course - €32
Three Course - €39
inclusive of Tea & Coffee

Starter:

Homemade Soup of the Evening

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

Pan Roasted Irish Sea Scallops

Garden Peas, Broad Beans, Edamame, Dillisk, Fennel,
Lemon, Roe , Pangrattato,
(Contains: 1(W), 8, 14)

€5 SUPPLEMENT

Grilled Citrus Cured Irish Sea Mackerel

Buttermilk Yoghurt ,Dill, Rillette, Sesame Wakame,
Samphire,
(Contains: 4, 8, 12)

‘Hot Honey’ Glazed Belly of Pork

Cheek Bon Bon, Granny Smith Apple, Celeriac , Sage,
Black Pudding Crumble
(Contains:1(W), (O), 2, 3, 8, 13)

Whipped Brie

Blackberry, Red Onion, Honeycomb, Lavender,
Rosemary, Herb Salad, Sourdough
(Contains: 1(W), 2, 8)

Terrine of Heirloom Tomato

Black Olive, Tomato, Piquillo Pepper, Sun Dried Tomato,
Parmesan, Basil, Flowers
(Contains: (2, 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. 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 Featherblade of Irish Beef

18 Hour Potato Terrine, Irish Pak Choi, Roasted Onion
Puree, Shallot, Red Wine Jus
(Contains: 2, 3, 8, 10)

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, 10)

Catch of the Day

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

Panko, Carrot Puree, Fennel Kimchi, Garlic Crisp,
Pale Ale Gravy
(Contains: 1(W)(B), 2, 3, 8, 13)

Wild Irish Crab Linguini

Wexford Crab, Chilli , Dill, Sundried Cherry Tomato,
Samphire, Lemon Cream, Brown Butter Breadcrumbs
24 Month Aged Parmesan
(Contains: 1(W), 2, 6, 8, 13)

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Main Course - Cont'd:

Garden Pea & Shallot Tortelloni

Garden Peas, Baby Spinach, Confit Leeks, White Wine
Cream, Crispy Onion, 24 Month Aged Parmesan
(Contains: 1(W), 2, 8, 13)

Grilled 10oz Irish Ribeye Steak

Cherry Tomato, Confit Shallot, Watercress,
Triple Cooked Chunky Hand Cut Fries
Peppercorn or Garlic Butter
Contains: (2, 3, 8, 10)

€15 SUPPLEMENT

Side Dishes

Triple Cooked Hand Cut 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

Herb & Honey 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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Desserts:

Tropical Baked Alaska

Pina Colada Ice Cream, Coconut Sponge, Lime
Meringue, Mango Sauce
(Contains: 8, 13)

Lemon Posset

Smoked Almond & Lemon Biscotti, Raspberries
(Contains: 8, 9(A), 13)

Rhubarb & Custard Cheesecake

Garden Rhubarb, Maple Oat Crumble, Custard,
Rhubarb Sorbet
(Contains: 1(W)(O), 8, 13)

'ETON MESS'

Wexford Strawberries, Tonka Bean Cream, Lemon Curd,
Mousse, Pistachio Meringue, Sorbet, Elderflower Jelly,
Dentelle, Basil
(Contains: 8, 9(PO), 13)

The 'POTTERY' Irish Artisan Cheese Plate

Tipperary Brie, Cashel Blue & Hegartys Vintage Cheddar,
Homemade Oaties, Crackers, Grapes, Arklow Bay Relish,
Celery, Red Onion, Hazelnut Crunch
Contains: 1(W)(O), 2, 3, 8, 9(H), 13)

€4.00 SUPPLEMENT

Graham's Late Bottled Vintage Port, 2018 - €5.75

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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