

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)

Baked Pithivier of Slow Cooked Wild Wicklow Venison

Prune, Hazelnut, Apricot, Pearl Onion, Parsley,
Ale Jus
(Contains 1(W),2,3,5,8,9(H),10,13)

Tian of Salmon

Spiced Tomato Jelly, Fromage Blanc, Roe,
Herb Salad
(Contains: 2,8,12)

Baked Pat O'Neill Black Pudding Boudin

Apple & Mango Puree, Cashel Blue Ice Cream,
Shallot Crisp, Guinness Jus Gras
(Contains 1(W)(B)(O),2,3,5,8,13)

'SOUFFLE'

Twice Baked Coolattin Raw Milk Vintage Cheddar
Cheese Souffle, Hazelnuts, Pear William,
Watercress
(Contains 1(W),2,5,8,13)

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

King Oyster Mushroom, Beluga Lentils, Crispy
Garden Kale, Port Jus
(Contains: 2,3,8)

Butter Baked Breast of Chicken

Mushroom Tortelloni, Spiced Confit Wing,
Serrano Ham, Red Chard, Chicken & Mushroom
Consomme
(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 Goats Bridge Farm Sea Trout

Cauliflwer Veloute, Spinach, Leeks, Capers,
Parsley Gremolata
(Contains: 2,8,12)

16 Hour Confit Belly of Pork

Confit Cabbage, Carrot Puree, Caramel Apple,
Pale Ale Gravy
(Contains: 2,3,8)

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ALL OUR BEEF IS OF 100% IRISH ORIGIN

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, Onion Tart Tatin,
Watercress,
Triple Cooked Chunky Hand Cut Fries
Peppercorn or Garlic Butter
Contains: (2,3,8,1(W))

€15 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

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:

Vanilla & Mascarpone Crème Brulee

Raspberry Sorbet, Arlette Crisp

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

70% Dark Belgian Chocolate & Hazelnut Mousse

Feuillantine, Hazelnut Crunch, Chocolate Sauce,
Soil, Irish Coffee Ice Cream

(Contains: 1(W),2,8,9(A),13)

Walnut & Brown Butter Financier

Butterscotch Sauce, Whipped Ganache, Roasted
Banana & Rum Ice Cream

(Contains: 1(W),2,8,9(A)(W),13)

Whipped Brie

Blackberry, Red Onion, Honeycomb, Lavender,
Rosemary, Herb Salad, Sourdough

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

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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