



# DUCK MENU

## BEAKY BITS (available 12 to 9pm (8pm Sunday))




Kitchen Garden Sharing Board of Dips-hummus, sundried tomato, beetroot, crisp breads, crudités, olives (G)(V)	€16
Lucania Olives bowl of black & green south Italian olives(V)	€6
Rustic Sourdough Bread with extra virgin olive oil & aged balsamic (G)(serves 2 pers)	€4
Seafood Sharing Board- smoked trout, dressed crab, smoked salmon, horseradish, dill aioli, sourdough(G)	€26
Antipasti Sharing Board- Italian cured & dried meats, Buffalo mozzarella, pesto, Lucania olives, crisp bread (G)	€22

## PECKISH DUCK (available 12 to 9pm (8pm Sunday))



Spicy Vietnamese Pulled Pork & noodle salad, lime, chilli & peanut oil dressing (G)	€12
Warm Black Pudding, pear, beetroot puree, Cashel blue & toasted walnuts (G)	€11
Baked Smokies of Crayfish & Smoked haddock, white bean, leek, parsley, parmesan crust (G)	€12
Today's Autumnal Homemade Soup & sourdough bread (G)(V)	€8
Bruschetta of Balsamic & Thyme roasted Beetroot , butternut, garlic & red onion, Pesto, crumbled goats cheese(G)	€11
Crispy Confit Duck Salad, mango, pomegranate, radish, spiced cashew, lime & chilli dressing	€12
Coconut Panko Prawns, mango and ginger aioli, soya and chilli dipping sauce (G)	€13
Baked Goats Cheese & Portobello Mushroom on crostini, tomato tapenade, toasted pine nuts (G)(V)	€11
Creamy Seafood Chowder of Kilmore cod, haddock, salmon, with cream, white wine & herbs (G)	€12/€18


## WHOLE DUCK (available 12pm to 9pm (8pm Sunday))



Lava Grilled Wexford 10oz Rib Eye, flat cap mushroom, onion puree, thin chips, béarnaise or pepper sauce	€30
Seared Pomegranate Chicken Breast, dukkha, roast pumpkin & hazelnut, res el hanout yogurt, sweet pot	€22
Magret Duck Breast, parsnip puree, celeriac thyme & pearl barley risotto, port & blackcurrant jus (G)	€29
Kilmore Monkfish & Prawn, Keralan curry cream, chickpea, butternut, chilli, kaffir lime leaf & coriander	€29
Wild Wicklow Venison Pie, in red wine with celeriac, parsnip, cranberry & chestnut, puff pastry (G)	€20
Hereford Dry Aged Beef Burger, Knockanore Oak smoked cheddar, slaw, red onion jam & skinny fries (G)	€18
Risotto of Orzo, butternut squash, nutmeg, sage, kale & leeks, toasted hazelnuts, parmesan (G)(V)	€18
Panzerotti Ravioli, creamy balsamic mushrooms, chilli, garlic, spinach, parmesan (G)(V)	€19
Tempura of Haddock, pickled cucumber salad, house fries, tartar sauce (G)	€18
Seared Loin of Wicklow Venison, braised red cabbage, pan roasted veg, gratin dauphinoise, jus (G)	€28
Confit Duck Leg With Cassoulet of beans, Lentils, celery & carrot, thyme crumb & parsley salsa (G)	€22
Baked Fillet of Salmon with Caper & Herbs, w/risotto of orzo, parsley, kale, leek & balsamic beets (G)	€25

**(NB- Saturdays & B/Hol Sundays service times -no food served between 4pm and 5pm)**

## WARM FLATBREADS (Available 12 to 5pm. Not available on Sundays)



Crispy Shredded Duck, five spice & sweet chilli's sauce, cucumber & mango, dressed leaves(G)	€16
Goats cheese, butternut squash, roast beetroot, walnuts, dressed leaves & pesto(G)(V)	€15
Smoked Salmon, roast beetroot, spring onion, caper, dill & horseradish mayo, dressed leaves(G)	€16
Salami, Prosciutto, Buffalo mozzarella, red onion jam, dressed leaves(G)	€16
Pulled Pork, shaved pear, chilli sauce, sesame dressed salad of red cabbage and carrot (G)	€16

**\*All flatbreads now available with a gluten free base option (please specify to server)**

**(V)= denotes vegetarian VEGAN MENU AVAILABLE ON REQUEST**

**For all allergen information please see server for a copy of our menu with full allergen breakdown. All our dishes may have traces of nuts**

*All our food is freshly cooked to order to maximise both taste and quality so please allow a little extra time for certain dishes!! (Server will advise)*

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## GARDEN SIDES all €4.50

Broccoli, garlic, soy & toasted sesame  
Dressed baby leaf salad  
Side order of Skinny fries, garlic mayonnaise  
Roasted baby potatoes, garlic & garden herb butter  
Cajun sweet potato, pearl onion, garlic butter

## FAT DUCK

(Available All Day)

Mucky Duck Brownie, salted caramel ice cream (G)  
Selection of Luxury Ice Cream, butterscotch, pecan nuts  
Creamy Rice Pudding, prune & morello cherry (G)  
Festive Mince Pies, Chantilly vanilla cream (G)  
Coffee Affogato, caramel ice cream, biscotti, espresso shot(G)  
Raspberry & Morello Cherry Bakewell Tart, crème anglaise (G)  
Sago Plum Pudding, chantilly cream, crème anglaise(G)  
Irish Artisan Cheeses, Wicklow Bawn Brie, Coolattin Cheddar, Cashel Blue, Marlfield chutney (G)

ALL € 8.50

## (G) = CONTAINS GLUTEN

Majority of our dishes that contain gluten can be done gluten free,  
Please ask your server.

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full allergen breakdown.

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## COFFEES/TEAS

Irish breakfast tea €3 (FOR 2 €4.50)	Herbal tea	€3.75
Americano	Cappuccino/Latte	€4
Hot chocolate	Espresso/double	€3/€4
Mocha	Macchiato	€3.50
Flat white		€4

## Suppliers

Here in the Duck Terrace Restaurant @ Marlfield House we use top quality Irish produce, of which there is an abundance. We buy from local food producers in Wicklow, Wexford, Carlow and beyond. We grow lots of our own vegetables and herbs in our kitchen garden through late Spring, Summer and early Autumn.

## Speciality Hot Drinks

Irish Whiskey Coffee  
Calypso Coffee (kahlua)  
Baileys Coffee  
Brandy Coffee

all €8.50

Hot Port  
Hot Whiskey  
Hot Spiced Rum

all €7.50

**See drinks menu for full list of digestifs & after  
dinner cocktails**

**Fish:** Duncannon fish & Atlantis seafood Co. Wexford

**Meat:** Slaney Valley, O Neills of Co. Wexford

**Poultry:** Glin Valley Co. Cork

**Game:** Wild Irish Game Co. Wicklow  
**Fruit, Vegetables & Herbs:** Cullens & Keelings Co. Wexford and an abundance from our own kitchen garden

**Berries:** Greens berry Farm Gorey Co. Wexford

**Dairy:** Killowen Farm & Wexford Creamery

**Eggs:** from the happy, roaming hens of our neighbours Samuel & Maurice Allen

**Our cured meats, salamis olives and oils** from Artisan producers in Luciano Southern Italy are sourced directly for us

**THIS LIST IS NOT EXCLUSIVE**

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