



THE WICKLOW ESCAPE

MENU



Day 1

Summer at The Fiery

Ballymore Organic grain flatbread, wild garlic butter, cured egg yolk, bacon jam

Wine pairing: Lagar da Xestosa, Godello, Galicia, Spain

BBQ beetroot, whipped Ballyhubbock ricotta, raspberry dressing, linseed

Wine Pairing: Domaine Les Yeuses, Verentino

BBQ Wagyu, baked new potatoes, smoked bone marrow, scallion, onion jam

Wine Pairing: Tor del Colle, Montepulciano d'Abruzzo Riserva

Burnt baked cheesecake, blackcurrant jam

Wine pairing: Petit Marie, Vendange Passeurillée, Languedoc, France



Day 2

Breakfast

Cinnamon walnut morning bun

Red berry and almond overnight oats

House maple roasted muesli, fresh fruit

Freshly baked bread

Strawberry yoghurt parfait

Juices and raspberry kefir fizz



Picnic Lunch

Hummus and organic veggies

Outdoor bred pork, mustard and apple sausage roll

Free-range chicken sandwich, basil mayo, tomatoes

Courgette and tomato frittata with garden herbs and lemon aioli

Raspberry lemonade with a prosecco side

Strawberries and cream

Flapjack

Summer Evening at the Long Table

Canapes

Wine Pairing: Mundo Verdejo/Sauvignon Blanc Organic/Biodynamic

Chilled pea, lovage, mint

Wine pairing: Mundo Verdejo/Sauvignon Blanc Organic/Biodynamic

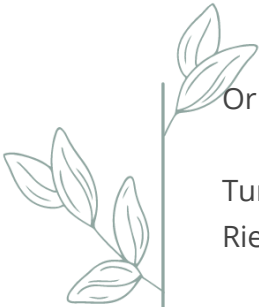
Cured scallop – tomato consommé, Gooseberry, elderflower vinegar

Wine pairing: Picpoul Etiquette Noire

Wicklow mountain lamb, spiced courgette, ricotta stuffed courgette flower,
black garlic

Wine pairing: Cuna de Reyes Rioja Crianza





Or

Turbot, roast bone sauce, kohlrabi, fennel Wine pairing: Peter & Peter Riesling, mosel, Germany

Mains served with new potatoes, garden herbs, cultured butter

Strawberries, yoghurt, sorrel, brown butter

Wine pairing: Petit Marie, Vendange Passeurillée, Languedoc, France

Caramelised white chocolate, coffee, whiskey caramel

Wine pairing: Petit Marie, Vendange Passeurillée, Languedoc, France

Day 3

Summer Brunch

The Glen Men new potato rosti with baked free-range eggs, shakshuka with king henry spinach and whipped ricotta, sorrel salad

Ballyhubbuck halloumi, smoky baked beans, chimichurri sauce, grilled sourdough

Baked croissant with Wicklow ban brie, smoked bacon and relish

Buckwheat pancakes, maple, fruit compote, yoghurt

Cinnamon French toast, caramelised organic apple, cream cheese, walnut praline





THE WICKLOW ESCAPE

PLANT BASED MENU



Day 1

Summer at The Fiery

Ballymore organic grain flatbread, fire roasted tomatoes, garlic

Wine pairing: Lagar da Xestosa, Godello, Galicia, Spain

BBQ beetroots, raspberry vinaigrette, linseed, whipped tofu

Wine Pairing: Domaine Les Yeuses, Verentino

Miso glazed aubergine, green onion, chilli and sesame

Wine Pairing: Tor del Colle, Montepulciano d'Abruzzo Riserva

Roast peaches, glazed with elderflower syrup, almond

Wine pairing: Petit Marie, Vendange Passeurillée, Languedoc, France



Day 2

Breakfast

Red berry and almond overnight oats

House maple roasted muesli, fresh fruit

Carrot and cardamon muffin

Strawberry yoghurt parfait

Juices and raspberry kefir fizz



Picnic Lunch

Hummus and organic veggies

Raspberry lemonade with a prosecco side

Garden vegetable tart, whipped tofu

Sourdough , tomatoes, salsa verde

Cookie

Flapjack

Summer Evening at the Long Table

Canapes

Wine Pairing: Mundo Verdejo/Sauvignon Blanc Organic/Biodynamic

Chilled tomato broth, gooseberry, elderflower vinegar

Wine pairing: Mundo Verdejo/Sauvignon Blanc Organic/Biodynamic

Wild garlic spelt, tenderstem broccoli, black garlic

Wine pairing: Picpoul Etiquette Noire

Heritage tomato and courgette 'lasagne', fresh garden herbs

Wine pairing: Cuna de Reyes Rioja Crianza

Strawberries, yoghurt, sorrel, sunflower seeds

Wine pairing: Petit Marie, Vendange Passeurillée, Languedoc, France

Summer iced tea





Day 3

Summer Brunch

The Glen Men new potato rosti, shakshuka with king henry spinach, almond yoghurt, sorrel salad

Smoky baked beans, chimichurri sauce, grilled sourdough,

Buckwheat pancakes, maple, fruit compote, yoghurt

Sweetcorn chickpea fritters, romesco sauce



The majority of our suppliers are within a 3-mile radius. With Castleruddery Organic farm, Ridgeway Wagyu beef, Graces Organic eggs our dining experience is truly farm to fork.