

The Harvest Room Restaurant

Seasonal Menu €75 (2 Courses €65)

Potato Risotto with Dunbrody Meade, Espuma, Potato Crisps & Black Truffle

Free-Range Wicklow Pork Liver with Fermented Blackcurrant & Beetroot-Glazed Pearl Onions

Turf-Smoked Egg Crème Caramel with Bacon & Miso

House Salad of Mixed Seasonal Leaves and Meadowfield Goats Cheese with Preserves & Pickles

Celeriac Velouté with Mussels, Black Garlic & Sea Buckthorn



Pan-Seared Skeaghanore Duck Breast with Parsnip, Pickled Walnut Gel & a Port Jus

Braised Beef Cheek with Beef Consommé, Potato Tuille, Burnt Onion and Carrot & Bone Marrow Purée

Pan-Seared Halibut with Gooseberry Sauce, Smoked Eel & Oscietra Caviar

BBQ Cabbage with Kimchi, Fermented Garden Flaxseed, Savoy Cabbage Oil & Cream

Pan-Fried Garlic Escargot with Rhubarb Infused Buckwheat & Baby Leeks



Warm Pear Tarte Tatin with Rowanberry Caramel

Floating Islands with Chestnut Crème Anglaise, Roasted Chestnuts and Milk Skin Shard

Dark Chocolate Mousse with Bay Leaf White Chocolate Mousse & Chocolate Sorbet

Whiskey Infused Cashel Blue Cheese, Estate Fig Jam, Parmesan Crisps, House Membrillo

Don't fancy dessert? Why not enjoy a Classic Irish Coffee or Espresso Martini instead?

All service and gratuities are distributed equally among our staff

Head Chef Janice Casey Bracken

Restaurant Manager Debbie Feitosa

Part of our philosophy at Dunbrody Country House Hotel has always revolved around utilising the best of all things local. From our own estate kitchen garden, herbs and honey, to free range eggs from our hens and locally foraged plants and seaweeds, nature shares with us a perpetually changing, bountiful harvest.

We proudly showcase numerous Irish artisan producers, both from Wexford and further afield.

Dunbrody Kitchen & Herb Gardens - Fresh Produce Grown Right Here on the Estate

The Walled Garden, Tintern Abbey, Co Wexford - Seasonal Herbs, Fruits & Vegetables

Duncannon Smokehouse – Smoked Salmon

Crowes Farm, Gortussa, Dundrum, Co Tipperary – Free-Range Outdoor Reared, Air-Dried Rashers

Goatsbridge Farm, Co Kilkenny – Trout & Caviar

Fancy Fungi, Tannerhill, Killinick, Co Wexford – Grey, Gold, Pink Oyster & Shiitake Mushrooms

Tinnock Farm, Campile, Co Wexford - Irish Country Buttermilk & Free-Range Organic Eggs

Killowen Farm, Courtnacuddy, Enniscorthy, Co Wexford – Artisan Natural Yoghurts

Gerry Walsh Vegetables, Campile, Co Wexford – Artisan Seasonal Fruit & Vegetables

Duncannon Fish, Co Wexford – Fresh from the Hook Peninsula & Kilmore Quay

Drumderry Flour Mill, Co Wexford

Ballymackenny Farm, Co Louth – Broccoli

Rosscarbery Pork – Co Cork

Meadowfield Farm, Co Wexford – Goats Cheese

All our dishes are cooked to order

Please ask your server about food allergens if required

All our beef is of 100% Irish origin