

THE WOODFIRED menu

SNACKS

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs	7.50
Olive – Marinated lady olives, basil mayonnaise	5.00
Smoky nduja and butter bean dip – With a crusty piece of pan de cristal bread	7.50
Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter	5.75

APPETIZERS

Burrata – Aubergine and walnut purée, baba ganoush, mint, dill and caramelised walnuts	12.75 (S) 19 (L)
Chicken liver parfait – Truffle butter, grape chutney and toasted brioche	15.50
Cod – Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil	13.75
Roasted pumpkin, honey & rosemary soup – Pumpkin seeds, crème fraiche, curried oil & focaccia bread	10.50
Pork rilette in a jar – topped with duck fat, french mustard emulsion, pickled cucumber and char-grilled sourdough toast	12.75

VEGAN / VEGETARIAN

Cucumber – Charred & cured cucumber, pressed melon, avocado, pickled carrots, radish, bound in peanut sauce, with ginger, lime, mint & basil	€10 (S) 16.00 (L)
Cauliflower – Ember charred cauliflower, crème fraiche, caramelised purée, pickled grapes, toasted almonds & salsa verde	20.50
Borlotti bean stew – curly kale, roasted onion, tomato, fennel and pesto	20.50
Beetroot salad – Golden and purple beetroot braised in apple juice served on smoked Velvet Cloud local yoghurt with caramelised almonds, herbs and lemon dressing	12.50(S) 16.50(L)
Squash – Tempura of butternut squash, infused with white miso & honey, fried garlic & almond aioli	10

TO SHARE Selection of dry aged rare breed beef cuts from the best Irish farms. Some aged up to 30 days, some matured in Himalayan salt. Please ask your server for today's selection and prices.

Chateaubriand (John Stone)	€16.50 / 100g
Beef Tomahawk	€14.50 / 100g
Baked rosemary scented camembert for 2-3 – Truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	€24.75

Our large cuts of meat are accompanied with a jug of peppercorn or red wine sauce

MAINS Add fresh truffle to any dish €13

Roasted pork belly (Pat McLoughlin) – Roasted & soya glazed pork belly with light sesame emulsion, honey pickled kohlrabi, bok choy & lime	23.75
Dry aged burger – (Gilligans Farm) caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an onion brioche bun, served with herb skinny fries	24
Grilled seabream – Artichoke purée, artichoke crisps, buttered greens, crispy kale, pickled shimeji mushrooms and chorizo oil	29.50
Sirloin – 8oz John Stone Sirloin with red onion marmalade, watercress with skinny rosemary fries	35
Rib-eye – 10oz with red onion chutney & shells, watercress and fresh grated horseradish	39.50

Add a sauce: peppercorn sauce €3 / red wine sauce €3.50

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
Prices include VAT. 12.5% service charge for parties of 6 or more.
Scan the QR to view our allergens list.



BAKED SOURDOUGH PIZZA

Our dough is fermented for 3 days and naturally-leavened

Coppa – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper	17
Duck calzone – Braised duck leg, with roasted confit potato, white onion, goats cheese truffle bechamel	18
Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket	17.50
Pork pizza – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese	18.50
Cep, truffle & lardo – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sourdough	24.50

SIDES

Fries – Rosemary and honey roasted garlic mayonnaise	5.75
New season baby potatoes with herb emulsion	5
Onion rings – Pickled red onion rings with brown mustard mayonnaise	5.75
Carrots – Roasted & rolled in chimichurri, candied pumpkin seeds, feta cheese, parsley & chive mayonnaise	6.80
Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter	5.75
Winter beetroot salad – Whipped ricotta, spinach, watercress, mint and pine nuts with lemon dressing	7 (S) 13.50 (L)

Add a dip €3 – Truffle Mayonnaise | Almond & garlic aioli