

The
OLD INN
EST. 1614

A La Carte

Starters

Cream of Chicken & Mushroom Soup, Toasted Almonds
£9.90

Seared Scallops, Salt Baked Celeriac, Lemon & Thyme
£15.00

Chicken Liver & Foie Gras Parfait, Toasted Sourdough
£13.00

Roasted Jerusalem Artichokes, Coolea Custard, Bramley Apple
£9.90

Seared Yellow Fin Tuna, Apple, Mustard, Pickled Radish
£12.00

Roasted Wood Pigeon, Beetroot, Apple Balsamic, Raisins
£14.00

Main Courses

Poached Corn-fed Chicken, Bacon, Root Vegetables, Herb & Barley Broth
£28.00

Barnsley Lamb Chop, Crushed Parsnip, Parsley, Hot Pot
£29.50

Grange Farm Barbary Duck Breast, Pickled Blackberries, Savoury Oats, Caramelised Onion
£30.00

Loin of Wicklow Venison, Fried Savoy Cabbage, Roast Pumpkin, Walnuts
£36.00

Fillet of Atlantic Cod, Roasted Mussels, King Oyster Mushrooms, Kale
£29.00

Chargrilled Irish Sirloin or Ribeye, Slow Roasted Tomatoes, Watercress & Shallot Salad
£33.00

Sides

Potatoes
£5.00

Vegetables & Salads
£5.00

Sauces
£3.50

Beef Fat Chips

Beer Battered Onion Rings

Béarnaise

Koffman Fries

Roasted Carrots, Orange &
Hazelnut

Red Wine

Buttered Mash Potato

Bitter Leaves & Herb Salad

Garlic & Herb Butter

Colcannon

Winter Greens, Garlic & Herb
Butter

Brandy & Green Peppercorn