



SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (2,7,8)	€5
Smoked Almonds (8)	€4.5
Marinated Olives (12)	€3.5

STARTERS

Josper Grilled Chilli Gambas	€13.95
Smoked Paprika and White Wine Emulsion, Red Pepper and Coriander Coulis, Blistered Cherry Tomatoes and Toasted Sourdough Bread (5,11,12,13,14)	
Beef Short Rib Croquettes	€12.95
Salsa Verde Mayonnaise (1,2, Wheat, 3, 8, 11,12,13,14)	
Panko Crumbed Brie	€12.95
Mango, Pineapple & Chilli Salsa (1,2, Wheat, 3, 8, 11,12,13,14)	
Wrights Smoked Salmon,	€14.95
Avocado Purée, Pickled Fennel & Beetroot, Citrus Gel, Guinness Bread (2,4,8,11,12,13,14)	
Salad of Roast Cauliflower	€12.95
Red Pepper & Cashew Hummus, Kale, Soured Red Onion, Minted Vinaigrette (1, 9 cashew,11,12,13,14)	
Terrine of Duck & Foie Gras	€13.95
Brandy Soaked Golden Raisin, Warm Brioche, Fig Compote (1,2, Wheat, 3, 8, 11,12,13,14)	
Homemade Soup of the Evening	€8.50
Freshly Baked Breads (1,2 Wheat, 8, 12,13)	

**All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard



MAINS

Pan-fried Cornfed Chicken	€26
Caramelized Onion Mash Potatoes, Sautéed Baby Spinach, Porcini Sauce and Crispy Sweet Potato (1,8,12,13)	
12 Hour Beef Short Ribs	€28.50
Gratin Potato, Heirloom Carrots, Beef Jus (1,8,12,13,14)	
Pan-fried Fillet of Organic Salmon,	€27
Potato Fondant, Wilted Greens, Saffron Beurre Blanc (4,5,8,12,13, 14)	
Pan-seared Fillet of Sea Bass	€25
Fennel and Apple Salad, Chateau Potato, Dill & Caviar Cream (4,8,12,13,14)	
Wrights Panko Crumbed Lemon Sole	€29
Homemade Tartare Sauce, Pea Purée, House Fries (3,4,8,12,13,14)	
Pan-fried Loin of Wicklow Venison	€34
Wild Mushroom Risotto, Blackberry & Game Jus (1,3,8,11,12,13,14)	
Vegan-redefine Meat Flank Steak	€32
Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild Mushroom, Green Peppercorn Plant Butter (2 wheat,12,14)	
Risotto of Mozzarella, Butternut Squash & Sage	€25
Parmesan Crisp (1, 8, 11,12,13,14)	
Josper Grilled 10oz Irish Angus Sirloin	€39
Mushroom Ketchup, Vine Roasted Cherry Tomato, Choice of Peppercorn, Garlic Butter, Red Wine Jus, Choice of Fries, Creamed Mash (1,8,11,12,13,14)	

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SIDES

House Fries	€5.50
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50
Mini Caesar House Salad (11,12,13)	€6.50
Oven Baked Creamed Mash Potato (8)	€6.50
Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6.50

DESSERTS

Warm Fudge Cake with Vanilla Ice Cream and Brandy Sauce (2 Wheat,3,8, 9 almond,12)	€10
Mont Blanc Tart , Chocolate Shaving, Rum, Vanilla & Chestnut Cream, Homemade Tart (2,3,8,9, 12,13)	€10
Black Forest , Mascarpone Ice cream with Cherry Gel (2,3,8,9, 12,13)	€10
Draynes Farm Ice Cream & Sorbet Selection (8, 12,13) Ask you server for today's flavours	€6
Selection of Irish Cheese Crackers and Chutneys (Supplement €4) (2 Wheat, 8, 9 Smoked Almonds, 12,13,14)	€14
Homemade Fudge (8,13)	€4

DESSERT COFFEES

Irish Coffee Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar (8,13)	€9
Baileys Coffee Baileys, Cream, Fresh Espresso (8,13)	€9
French Coffee Hennessy, Cream, Fresh Espresso, Brown Sugar (8,13)	€9

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