



Supper Club

Homemade bread and butter 1(b), 7

Home smoked Goats Curd, beetroot, walnut, sourdough (V,VA) 1(b), 7, 8(w)

Scallop Ceviche, yuzu, apple, pickled fennel, kombu 12, 14

Winetavern farm crispy Pork Terrine, padron pepper, remoulade 1(b), 3, 7, 10

Beef Carpaccio, bilberry balsamic, pecorino, rocket toasted pine nut 8(pl), 7

Wild North Wicklow Venison, cauliflower, cavolo nero, black olive jus 7, 9, 10

Organic Chicken & wild mushroom Pithivier, crispy leeks, brandy cream 1(b), 7, 10

Pan roast Hake, mussels, prawns & clams, verjus broth 2, 4, 12, 14, 9

Cranberry & pine nut 'Wellington' sauteed greens (V, VG) 1(b), 8

Roast root vegetables and potatoes served for the table 7

Rum and date Cake, salted caramel sauce, raisin ice cream 1(b), 3, 6, 7, 8

Citrus meringue Doughnuts, preserved peach, honey & thyme ice cream 1(b), 3, 6, 7, 8

2 COURSE €45, 3 COURSE €52

ALLERGENS: 1=GLUTEN 2=CRUSTACEANS 3=EGGS 4=FISH 5= PEANUTS
6=SOY 7=MILK 8=NUTS 9=CELERY 10=MUSTARD 11=SESAME 12=SULPHUR
13=LUPIN 14=MOLLUSCS (b)=BARLEY (w)=WALNUT (a)=ALMOND

Belmont Demesne,
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a 12.5% discretionary service charge applies to all bookings

