



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





Tasting Menu

*Malted stout bread,
whipped Alsace bacon butter.*



*Stone bass ceviche
yuzu, grapefruit, sesame, pickled fennel*

Wine Pairing: Classique Chardonnay, Ardeche (France)

A super Chardonnay with the lushness of galia melon, and the juiciness of Royal Gala apples and just a suggestion of tropical fruits.



*Turbot cockles, clams, mussels,
smoked bone broth.*

Wine Pairing: Auntsfield Single Vineyard Sauvignon Blanc, Marlborough (New Zealand)

This is a handcrafted wine, offering scents of passion fruit, lime and lemongrass followed by a spectrum of flavours from mango and guava through peach and apricot to citrussy lemon and lime.



Coconut sorbet, elderflower



*Asseito of Belmont Demosue Farm lamb,
wild garlic, broad beans, Roscoff onion, lamb sauce*

Wine Pairing: Mileto Roja Crianza (Spain)

Made mostly from hand-harvested Tempranillo grapes aged in oak barrels for 12 months, this is a deep, cherry-red with complex aromas of cherries, strawberries and toasty vanilla. Very tasty and very more-ish.



*Chocolate rocks,
mint ice cream*

Wine Pairing: Pedro Ximenez Sherry. Rich bouquet with mostly sweet notes of dried fruits and aromas of honey, grape syrup, and candied fruit, at the same time reminiscent of toasted coffee, cocoa and liquorice. Velvety and syrupy, with enough acidity to balance the sweetness, leading to a lingering, tasty finish.