



Homemade bread and butter



Home smoked goats curd, beetroot, walnut, sourdough (V,VA) Scallop Ceviche, yuzu, apple, pickled fennel, kombu Winetavern farm crispy pork terrine, padron pepper, remoulade Beef Carpaccio, bilberry balsamic, pecorino, rocket toasted pine nut



Wild North Wicklow venison, cauliflower, cavolo nero, black olive jus Organic Chicken & wild mushroom Pitivier, crispy leeks, brandy cream Pan roast Hake, mussels, prawns & clams, verjus broth Cranberry & pine nut 'wellington' sauteed greens (V,VG) roast root vegetables and potatoes served for the table



Rum and date cake, salted caramel sauce, raisin ice cream Citrus meringue doughnuts, preserved peach, honey & thyme ice cream
2 COURSE €45, 3 COURSE €52 A 12.5% discretionary service charge

applies to all bookings.

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Canapés

Select 3 options



Seafood

Smoked mussel, nori cracker, apple, sea purslane

Potato pavé, smoked eel, gribiche, lumpfish caviar

Lobster roll, brandy, chive

Monkfish taco, wasabi aioli

Meat & Game

XO Pork belly sliders, miso, apple remoulade

Braised short rib croquette, smoked Knockanore, horseradish.

Game beignet, honey batter, mead jelly

Venison tartare, Glendalough whiskey, truffle arbois


Vegetarian & Vegan

Cáis na Tíre beignets

Pear, Young Buck Blue & lyonnaise onion tart fine

Endive, Crown Prince squash & pomegranate

Bloody Mary arancini, red pepper & basil emulsion



S A M P L E 3 C O U R S E
W E D D I N G M E N U

First

Jerusalem artichoke, hazelnut velouté,
Alsace bacon butter, stout bread

or

Salad of smoked goat's curd, heritage tomato,
Castelfranco,
coriander summer sauce, sourdough crisp

Second

Wild Atlantic turbot, brandade, fennel,
vanilla baby leek, prawn butter sauce

or

Assiette of Belmont Farm Lamb, minted peas, Pommes
Anna,
wild garlic salsa verde

Third

Strawberry tart, marjoram, violet ice cream

or

Field rhubarb & white chocolate crumble, ginger,
creme anglaise

Petit Fours
