

Sample Menu 2022

"Bluebell Falls" Goats Cheese

Candy Beetroot & Elderberry Vinaigrette

Ham Hock Terrine

Pickled Winter Vegetables

Kilmore Quay Irish Smoked Salmon

Fennel Slaw & Garden Pea Shoots

Roasted Kabocha Pumpkin

"Flynn's" Cherry Tomatoes, Pomegranate Dressing, Sumac & Toasted Pumpkin Seeds

Homemade Soup of the Day



10oz Irish Striploin Steak

Home-Cut Fries, Sauteed Mushrooms & Onions, Peppercorn Sauce

Pan-fried Medallions of Irish Pork

Wicklow Forest Mushroom Cream Sauce

Crisp Confit of "Silverhill" Duck Leg

Cashel Blue Cheese & Potato Gratin, Plum Sauce

Grilled Fillet of Seabass

Shrimp & West Coast Seaweed Butter

Homemade Gnocchi

Baked in Parmesan & Basil Cream Sauce

All Main Courses are Served with a Selection of Vegetables and Boiled Potatoes



Warm Chocolate Brownie

Vanilla Ice-cream

Brooks' Pear and Almond Tart

Honey & Yoghurt Ice-Cream

Baileys & Kahlua Cheesecake

Durrus Farmhouse Cheese

Homemade Oatcakes and Quince Jam



All main courses are cooked to order. Should you have any special requirements please do not hesitate to ask. All prices include V.A.T. AT 9%

Please note that this kitchen uses nuts and other allergens in the process of preparation of food items.

All our Chicken and Beef is of 100% Irish Origin

In compliance with legislation regarding clarity on allergen information we have allergen charts available for each of our menus.