



APPETISERS

Soup Of the Day (1-Wheat,3,7,9,12) Brown Bread And Creamery Butter	8.90
Howth Head Seafood Chowder (1-Wheat,2,3,4,7,9,12) Salmon, Prawns, Smoked Haddock, Mussels, Brown Bread & Creamery Butter	12.90
Irish Chicken Wings with Cayenne Hot Sauce (3,6,7,10,11,12) Cabbage, Celery and Cucumber Slaw, Cashel Blue Cheese Dip	12.90
Marinated Heritage Tomato & Buffalo Burrata Salad (4,6,7,8-Almond,10,12) Smoked Avocado & Spiced Chickpeas, Toasted Almond Golden Raisin Dressing	15.25
Duck Conflict, Marinated Cantaloupe Melon, Fig salad (6,7,10,12) Mozzarella, Cherries, Toasted Sunflower Seeds, Balsamic Vinegar	15.25
The Garden Rooms Caesar Salad (1-Wheat,3,7,8-Pine Nut, 9,10,12) (VG - Adaptable) Bulford's Farm Lettuce, Focaccia Croutons, Parmesan Shavings, Smoked Bacon, Roasted Chickpeas, Pine Nuts, Cesar dressing	14.70
Add slow Cooked Lemon & Thyme Chicken	17.50
Add Grilled Tiger Prawns	18.50
Cruncy Salmon, Mustard Seed & Lemon Croquettes(1-wheat,3,4,6,7,10,12) Smoked Baba Ghanoush, Pickled Onions, Roasted Garlic Aioli	16.50

SANDWICHES

Organic Salmon, Shrimp & Watercress Blaa Guetta (1-Wheat,3,4,6,7,10,11,12) Heritage Tomato, Avocado, Basil Pesto Side Salad & Skin on Fries	16.50
Hoi Sin Pulled Irish Pork Bao Bun (1-Wheat,6,10, 12) Shredded Beetroot, Carrots 7 Watercress, Nuoc Cham sauce Side Salad & Skin on Fries	16.50

SIDES

Parmesan Truffle Fries 7.50 (3,6,7,10,12) Roasted Garlic Aioli	Sweet Potato Fries 7.50 (3,6,10,12) Smoked Paprika Mayonnaise
House Fries 6.50 (2,6) Rosemary Salt	Baby Leaf Salad 6.50 (6,10,12) Honey Mustard Dress

 Our Vegan Dishes Have Been Created In Partnership With Our Neighbours At  **The Happy Pear**



MAIN COURSE

Grilled Paddy O'Connell's 10oz Irish Striploin Steak (6,7,8-Almond,9,10,12)	38.50
Grilled Paddy O'Connell's 8oz Irish Ribeye Steak (6,7,8-Almond,9,10,12)	34.50
Toasted Onion Thyme Infused Portobello Mushroom, Baked Red Onion, Green Beans Almondine & Skin on Fries	
Choice Of Black Garlic & Sage Butter, Red Wine Jus or Green Peppercorn Sauce	
Smoky BBQ Glazed Irish Beef Burger with Crispy Onions (1-Wheat,3,6,7,9,10,12)	23.50
Brioche Bap, Beef Tomato, Dubliner Cheddar, & Romaine Lettuce, Tomato Relish Side Salad with Skin on Fries	
Roasted Irish Chicken Supreme (1-Wheat/Barley,6,7,9,10,12)	27.50
Champ Potatoes, Smoked Black Pudding, Rainbow Chard, Thyme & Garlic Jus	
Wicklow Wolf Beer Battered Haddock (1-Wheat,3,4,6,7,10,12)	24.50
Minty Pea Mayonnaise, Ranch Slaw, Yoghurt Tartar Sauce Side Salad & Triple Cooked Chunky Chips	
Creaky Broad Bean, Purple Spouting, Orecchiette Pasta (1-Wheat,6,7,8-Almond,12) (Vegan Adaptable)	23.50
Garden Spinach, Parmesan Shavings, Parsley Pesto	
Add Lemon & Thyme Chicken	27.50
Add Grilled Tiger Prawns	28.50
Buttermilk Piri Piri Fried Chicken Burger (1-Wheat,3,6,7,9,10,12)	21.50
Wexford Blaa, Guacamole, Smoked Streaky Bacon, Sriracha Slaw, Spicy Tomato Relish Side Salad & Skin on Fries	
Yellow Thai Curry with Baby Pak Choi (1-Wheat,6,7,11,12, VG)	22.50
Spiced Basmati Rice, Side Salad, Naan Bread	
Add Lemon & Thyme Chicken	26.50
Add Grilled Tiger Prawns	27.50

DESSERTS

Baileys Crème Brulee (3,6,7,12) (GF)	11.75
Normandy Biscuits	
Carrot & Zucchini Cake (1-Wheat) (VG-Adaptable) 🍌	11.75
Chantilly Cream, Vanilla Ice Cream	
Pistachio White Chocolate Opera Slice (1-Wheat,3,6,7,8-Pistachio)	11.75
Espresso Ice-Cream, Pistachio Chouchou	
Chocolate Passion Fruit Profiterole (1-Wheat,3,6,7)	11.75
Coconut Ice Cream	
Key Lime Pie (1-Wheat, 3,6,7,12)	11.75
Tequilla Syrup, Raspberry Elderflower Sorbet	
Irish Farmhouse Cheese Board (1-Wheat,6,12)	17.25
Pear Chutney, Grapes, Lavash Bread	

Please Ask A Member Of Staff If You Need Additional Information On Food Allergens.
Please Let The Server Know If You Have Special Dietary Requirements.

Items Marked by A Number Contain One Or More of The Following:
1: Cereals Containing Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery,
10: Mustard, 11: Sesame Seeds, 12: Sulphites, 13: Lupins, 14: Molluscs

All of Our Beef Is Sourced In Ireland