

## APPETISERS

Soup of the Day (1-Wheat,3,7,9,12) Brown Bread & 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 & 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 Confit, 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,	14.70
Pine Nuts, Caesar dressing Add slow Cooked Lemon & Thyme Chicken Add Grilled Tiger Prawns	17.50 18.50
Crunchy Salmon, Mustard Seed & Lemon Croquettes (1-wheat, 3, 4, 6, 7, 10, 12) Smoked Baba Ghanoush, Pickled Onions, Roasted Garlic Aioli	16.50
Sillokeu Baba Gilallousii, Fickleu Olilolis, Koasteu Gallic Aloli	
SANDWICHES	
	16.50
S A N D W I C H E S  Organic Salmon, Shrimp & Watercress Blaa Guetta (1-Wheat,3,4,6,7,10,11,12)  Heritage Tomato, Avocado, Basil Pesto	16.50 17.50
S A N D W I C H E S  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  Lamb Kofta with Grilled Pitta Bread (1 - Wheat,6,7,12)	

Parmesan Truffle Fries 7.50 (3,6,7,10,12)

Roasted Garlic Aioli

**House Fries 6.50** (2,6)Rosemary Salt

**Sweet Potato Fries** 7.50 (3,6,10,12)Smoked Paprika Mayonnaise

**Baby Leaf Salad 6.50** (6,10,12)Honey Mustard Dress



SIDES



## MAIN COURSE

Grilled Paddy O'Connell's 10oz Irish Striploin Steak (6,7,8-Almond,9,10,12) Grilled Paddy O'Connell's 8oz Irish Ribeye Steak (6,7,8-Almond,9,10,12) 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	38.50 34.50
Beef Marrow Burger with Caramelised Onions (1 - Wheat,3,6,7,9,10,12) Brioche Bap, Beef Tomato, Pickles, Farmhouse Cheddar & Romaine Lettuce, Dijon Mustard, Mayonnaise, Side salad & Skin on Fries	23.50
Roasted Irish Chicken Supreme (1-Wheat/Barley,6,7,9,10,12) Champ Potatoes, Smoked Black Pudding, Rainbow Chard, Thyme & Garlic Jus	27.50
Wicklow Wolf Beer Battered Haddock (1-Wheat,3,4,6,7,10,12) Minty Pea Mayonnaise, Ranch Slaw, Yoghurt Tartar Sauce, Side Salad & Triple Cooked Chunky Chips	24.50
Creamy Broad Bean, Purple Spouting, Orecchiette Pasta (1-Wheat,6,7,8-Almond,12) (Vegan Adaptable) Garden Spinach, Parmesan Shavings, Parsley Pesto Add Lemon & Thyme Chicken Add Grilled Tiger Prawns	23.50 27.50 28.50
Crispy Chilli Chicken Burger (1- Wheat,3,6,7,9,10,12) Wexford Blaa, Guacamole, Coriander Slaw, Spicy Tomato Relish Side salad & Skin on Fries	21.50
Yellow Thai Curry with Baby Pak Choy (1-Wheat,6,7,11,12, VG) Spiced Basmati Rice, Side Salad, Naan Bread Add Lemon & Thyme Chicken Add Grilled Tiger Prawns	22.50 26.50 27.50



## DESSERTS

Blueberry, Apple and Coconut Crumble (3, 6,7,12) Lemon Curd Ice Cream, Vanilla Whip	11.75
Chocolate Praline Tartlet (1- Wheat,3,6,7,8) Mascarpone Ganache, Hazelnut Praline, White Chocolate Ice Cream	11.75
<b>Cinnamon and Candied Pecan Pavlova (3,6,7,8-Pecan, 12-GF)</b> Salted Caramel Cream, Baked Spiced Pears, Vanilla Ice Cream	11.75
Warm Banana Bread and Butter Pudding Wheat,3,6,7,12) Caramelised Banana's, Toffee Popcorn Ice Cream, Crème Anglaise	11.75
Chestnut and Orange Parfait (6,8-Chestnut,12-vegan/GF) Oat Shortbread, Orange Marmalade, Chestnut Cream	11.75
Irish Farmhouse Cheese Board (1-Wheat,6,12) Pear Chutney, Grapes, Lavash Bread	17.25

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