



# MENU

**2-Courses €29.95 per person /**

**3-Courses €35.95 per person**

## TO COMMENCE

**Hot and Spicy Chicken Wings**  
Lightly spiced chicken wings drenched  
in our signature Louisiana hot sauce  
& blue cheese dip  
*(Contains: 1, 7, 14)*

**Chicken Liver Parfait**  
With Cumberland sauce, pea shoot  
salad & toasted brioche  
*(Contains 1, 7, 12)*

**Homemade Soup of the Day**  
Selection of bread  
*(Contains: 1, 2, 7)*



**Goat's Cheese, Caramelized Red Onion  
and Pear Tart**  
Dressed rocket salad  
*(Contains: 1, 3, 7)*

**Scared King Scallops, Black Pudding  
(€5.00 Supplement)**  
Pea Puree, lemon dressing  
*(Contains 1, 7, 14)*

**Smoked and Fresh Creamy Seafood  
Chowder**  
Homemade brown bread  
*(Contains 1a, 2, 4, 7, 9, 12)*

## THE MAIN EVENT

**Breast of Chicken Stuffed  
with Mediterranean Roasted  
Red Pepper & Tomato  
Hummus**  
Baba ghanoush black olive  
tapenade, grilled vegetables,  
cream tomato basil sauce,  
Duchess potato  
*(Contains 1, 3, 7, 9, 12)*

**Griddled Fillet of Wexford Sea  
Bass**  
Chargrilled Asparagus,  
roasted baby carrots, marquis  
potatoes, Bearnaise sauce  
*(Contains: 4, 7, 9)*

**Slow Cooked Pork Belly,  
Pork Crackling Spicy Pork  
Bonbon**  
Spring onion mash, roasted  
root vegetable, maple &  
mustard jus  
*(Contains: 1, 3, 7, 9)*

**Slow Roasted Shank of  
Wicklow Lamb**  
Creamed potato, seasonal  
vegetables & red wine jus  
*(Contains: 7, 9, 12)*

**Wild Mushroom and Pea  
Risotto**  
Drizzled with black truffle oil,  
Parmesan crisp  
*(Contains: 1, 3, 6, 7)*

**Grilled Irish Black Angus  
Sirloin Steak 280g**  
*(€8 supplement, beef sourced  
in Co. Meath)*  
Roasted flat top mushroom,  
tomatoes, onion rings,  
Brandy pepper sauce or garlic  
butter  
*(Contains: 1, 3, 7, 12)*

## TO CONCLUDE

**Carlton Baked Vanilla  
Cheesecake**  
Fruit coulis, fresh dairy cream  
*(Contains: 1, 3, 7)*

**Summer Berry Crème Brûlée**  
With almond biscotto  
*(Contains: 1, 3, 8, 7)*

**Chef's Selection of Ice Cream**  
With almond biscotto  
*(Contains: 1, 3, 7, 8)*



**Warm Bramley Apple &  
Cinnamon Crumble**  
Vanilla cream anglaise  
*(Contains: 1, 3, 7)*

**Warm Sticky Toffee Puding**  
With butterscotch sauce,  
vanilla ice cream  
*(Contains 1, 3, 6, 7)*

*Allergen information:  
Cereals / 1 wheat / 1a oats / 1b barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts /  
6 Soybean / 7 Milk / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs*

*Minimum numbers apply.  
For group bookings of 10 and more people, a reduced menu of 3/3/3 will apply.  
These options are to be advised at least 3 days prior to the reservation date, otherwise it will be chef's choice on the day.*