

Jack Fenn.

Pan Seared Scallops €13.50

Cauliflower puree, black pudding, pickled peas. (12,4,6,7,12,14)

House Smoked Lamb Rump €12.95

Apple wood smoked lamb rump, lamb shank pie served with a thyme jus. (1,6,7,12)

Soup of The Day €6.00

Toasted pumpkin seeds, herb oil, coconut cream. (1,7)

Pulled Pork Tartlet €10.95

Marinated slow cooked pork in suet pastry, castle relish, parsnip crisps. (1,6,9,12)

Jack Fenn's Chicken Salad €11.95

Roast chicken breast, sour dough croutons, baby gem lettuce, crispy bacon lardons, Caesar dressing. (1,3,6,7,10,)

Slow Roasted Turkey & Mustard Glazed Ham €14.95

Apricot & orange stuffing, potato fondant cranberry and thyme jus. (1,6,7,10,12)

Wild Wicklow Venison €26.00

Loin of venison off the bone, caramelised walnuts, garden vegetables topped with a rich port and berry reduction. (6,8,12)

The Famous Drunken Bullock 8oz Fillet Steak €29.50

Prime fillet steak cooked to your liking, root vegetable gratin, garden kale served with mild peppercorn jus. (6,7,12)

Pan Fried Fish of the Day €19.95

Pan fried catch of the day, seasonal vegetables, crispy lemon and herb potatoes, caper butter. (4,6,7,9)

Wild Mushroom Risotto €18.95

Selection of wild mushrooms, Dozios Barr Rua cheese shavings, herb pesto (6,7,12)

Chef's Evening Special

Check out our specials boards or ask server for the chef's specials of the evening

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7.Milk, 8.Nuts, 9.Celery, 10.Mustard,
11.Sesame,
12. Sulphur dioxide/sulphites, 13.Lupin, 14.Molluscs.

Most of our dishes can be made gluten free just ask one of our servers and we will try our best to cater to your needs