

## **SUPPLIERS**

### **SEAFOOD**

The Catch

### **CRAB**

Lambay Island

### **COCKLES AND MUSSELS**

Clew Bay, Co. Mayo

### **BEEF & PORK**

Troy Meats, Co. Carlow

### **CHICKEN**

Poulet Bonne Femme

Free Range Chicken from Co. Cavan  
Farm to Fork.

### **CHEESE**

Sheridans Cheesemongers

## **ABOUT OUR WINES**

All wines in the wine store are available to be enjoyed in the Wine Bar. €8 corkage will be applied to the original price (excluding promotions and discounts). We are immensely proud of our wine offering, eighty per cent of which we ship directly from small, passionate and highly awarded wineries. We hope you enjoy them as much as we do.

## **ABOUT OUR FOODS**

Our chefs share the wine department's uncompromising commitment to sourcing the very best ingredients from which they create our menu. Our coffee is freshly roasted in Wicklow by McCabe's and has been specially blended for us, blended like a wine, "Blend W". We source our hot chocolate from Benoit Lorge in Kenmare. Our breads are from Cavistons and cheese and meats are from Sheridans and Cavistons. We use "Julie's" jams and relishes. You'll find more information on our suppliers on the back of our menus.

## **ALLERGEN NOTICE**

All of our food is prepared in an environment that has nut products and gluten products present. We have allergen specific menus, please ask a member of staff for one if required.

# LUNCH

## SOUP OF THE DAY 6

Served with freshly made brown soda bread

## CROQUE MONSIEUR 10

McCarthy's free range dry-cured ham, mustard béchamel, melted gruyère cheese, on toasted sourdough bread, served with baby leaf & cherry tomato salad.

## HAM SANDWICH 9

McCarthy's free range dry-cured ham, Dijon mustard, mayonnaise, baby mixed leaf salad, on Cavistons multi-seed bread with Julie's tomato relish on the side.

## CHICKEN BAGUETTE 10

Warm Irish free range chicken, Mozzarella di Bufala, piquillo peppers, basil & sun-dried tomato pesto, served in a poppy seed baguette, with mixed leaves & cherry tomato salad, Julie's sweet chilli jam on the side.

## BRUSCHETTA AL POMODORO 11

Vine cherry tomatoes marinated in extra virgin olive oil & balsamic vinegar, drizzled with basil pesto, toasted pine nuts, Grana Padano parmesan, 'W' balsamic reduction, on toasted sourdough.

## WILD MUSHROOM CROSTINI 14

Sautéed wild mushrooms, baby spinach, herbed goat's cheese, 'W' tomato & garlic ragout served on toasted ciabatta bread with Grana Padano parmesan shavings & 'W' balsamic reduction.

## PLATTERS

### SELECTION OF CHEESE 12.5

Cashel Blue, Tallegio, Gubbeen, Killeen goat's cheese, Reblochon and Mossfield served with grapes, quince jelly, 'W' fig jam & toasted ciabatta bread.

*Wine recommendation*

Krohn 10 Year Old Tawny Port 8

## SALADS

### WARM GOAT'S CHEESE SALAD 13

Warm Fivemiletown goat's cheese served on filo pastry, topped with pickled beetroot, caramelized chilli & balsamic red onions, and a baby leaf salad.

### CHICKEN SALAD 13

Warm Irish free range chicken, pickled beetroot, Greek feta cheese, mixed baby leaves, guacamole, and roasted hazelnuts with honey mustard dressing.

### CRAB SALAD 16.5

Lambay crab, celeriac & orange remoulade served with pickled cucumber, avocado and red pepper salsa, baby mixed leaves and cherry tomato salad, 'W' balsamic reduction & toasted ciabatta.

*Wine recommendation*

Rula, Albariño 2017, Spain 6.5

### WARM DUCK SALAD 15.5

Pulled confit duck leg served with new potatoes, roasted pecan nuts, dried dates, spring onion, pea shoot and a baby leaf salad finished with our 'W' dressing and grated Gran Padano parmesan.

### CALAMARI SALAD 15.5

Calamari, mixed baby leaf salad, basil pesto, tomatoes, olives, string carrots and an oriental dressing finished with a sweet chilli jam and sesame seeds.

### 'W' ANTIPASTO SHARING PLATTER 16

Milano & Toscana salami, Parma ham, chorizo, Tallegio, Killeen goat's cheese, Grana Padano parmesan, feta stuffed bell peppers, 'W' marinated olives, & cherry tomatoes, sun-dried tomato pesto, served with toasted ciabatta bread.

*Wine recommendation*

Le Petit b de Beauchene 2017  
Southern Rhone, France 6.5

## HOT DISHES

### VEGETABLE STACK 15.5

Roasted aubergine, courgette & red peppers, layered with focaccia bread, Mozzarella di Bufala, served with tomato & pine nut salad, basil pesto & 'W' balsamic reduction.

### HOT POT 17.5

Slow braised Irish beef, roasted carrots, celery & onions, red wine, garlic & thyme jus, served with basmati rice, & mustard cress.

*Wine recommendation*

Ramón Bilbao 2015, Crianza Rioja, Spain 6

### FISH CAKE 14.5

Oven roasted fish cake served with a sweet chilli jam, a spicy horseradish remoulade and a mixed baby leaf salad.

*Wine recommendation*

Rula Albariño 2017, Spain 6.5

### RAVIOLI 16

Pasta parcels filled with buffalo mozzarella, sun-dried tomato, basil, served with oven roasted tomatoes & baby spinach, topped with Grana Padano parmesan, bound together with 'W' tomato & garlic ragout.

*Wine recommendation*

Zenato Ripassa 2015 Valpolicella Ripasso, Italy 8.5

### SEAFOOD LINGUINE 20

Linguine pasta with prawns, mussels, squid and cockles bound together with 'W' tomato & garlic ragout, topped with coriander.

*Wine recommendation*

Fonte Venna 2015 Montepulciano d'Abruzzo, Italy 6.5

## D.P CONNOLLY & SONS JUICES

Pink lemonade 3.5  
Wild elderflower 3.5  
Apple and blackcurrant 3.5  
Apple and carrot 3.5  
Pressed apple 3.5  
Pear and apple 3.5

## DESSERTS

### THE 'W' COOKIE 3

### THE 'W' BROWNIE WITH PECAN NUTS 5.5

Served with vanilla Crème Fraîche

### PEAR & ALMOND TART 7.5

Served with vanilla ice cream

### APPLE CRUMBLE 6.5

Served with honeycomb ice cream

### LEMON MERINGUE TART 6.5

Served with vanilla Crème Fraîche

### SELECTION OF ICE CREAM 7.5

A selection of Ticky Moo homemade ice cream served on delightful brandy snaps

## COFFEES

Americano 3.1  
Cappuccino 3.7  
Latte 3.7  
Flat white 3.7  
Single/double espresso 2.6/3.1  
Single/double macchiato 2.9/3.6  
Mocha 3.7  
Hot chocolate 3.7

## LOOSE LEAF TEA

Irish breakfast 2.7  
Peppermint 3.1  
Earl grey 3.1  
Green 3.1  
Camomile 3.1  
Rooibos 3.1  
Red berry 3.1

## SOFT DRINKS

San Pellegrino orange 2.5  
San Pellegrino lemon 2.5  
Coca-Cola 2.5  
Diet Coke 2.5  
Sprite- sugar free 2.5  
Fentimans ginger beer 2.25