

## **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.

# AFTERNOON MENU

Thursday-Saturday 4pm-6pm

## 'W' MIX 6.5

Our special mix of premium nuts, mini bread sticks and marinated olives.

## DIPS 8.5

Sun dried tomato pesto, basil pesto, hummus, marinated mixed olive served with toasted ciabatta.

## SOUP 6

Served with freshly made brown soda bread.

## ARANCINI 11

Confit duck, wild mushroom and Boilie goat's cheese served with an avocado and red onion salad, topped with a sundried tomato crème fraîche.

## POTTED CRAB 11

Lambay crab mixed with celeriac, chilli and coriander Remoulade, topped with a rosemary butter and served with toasted ciabatta.

### Wine recommendation

Türk, Grüner Veltliner Kremser Weinberge 2017, Austria 7

## CHEESE BOARD 12.5

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

## THE 'W' CHICKEN PARFAIT 10.5

In house made chicken liver parfait served with 'W' fig jam, baby leaves and toasted ciabatta.

### Wine recommendation

Zenato Ripassa 2015, Valpolicella Ripasso, Italy 8.5

## 'W' ANTIPASTO SHARING PLATTER 16

Milano & Toscana salami, Parma ham, chorizo, Tallegio, Killeen goat's cheese, Feta stuffed bell peppers, olives, 'W' sundried tomato pesto, served with toasted ciabatta.

### Wine recommendation

Le Petit b de Beauchene 2017, Southern Rhone, France 6.5

## CHICKEN & MUSHROOM GNOCCHI 17.5

Free range Irish chicken, gnocchi, wild mushrooms, cream & black pepper sauce, baby spinach, finished with Grana Padano parmesan.

### Wine recommendation

Fonte Venna 2015, Montepulciano d'Abruzzo, Italy 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 ragout.

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## DESSERTS

## THE 'W' BROWNIE WITH PECAN NUTS 5.5

## PEAR & ALMOND TART 7.5

Served with vanilla ice cream

## APPLE CRUMBLE 6.5

Served with honeycomb ice cream

## LEMON MERINGUE TART 6

Served with vanilla Crème Fraîche

## SELECTION OF ICE CREAM 7.5

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