

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.

STARTERS

BRUSCHETTA AL POMODORO 9

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

CHICKEN SALAD 11

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

Wine recommendation

Domaine Guerrin Saint-Verran le Clos Vessats 2017 8

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, Kremstal, Austria 7

WARM THAI BEEF SALAD 14.5

Pan seared fillet of beef served with a red onion, cucumber and bok choy salad, a peanut crumb and finished with a Thai coriander & mint dressing.

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.

Wine recommendation

Domaine André Vatan Sancerre Blanc 2018 7.5

The 'W' CHICKEN LIVER PARFAIT 10.5

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

Wine recommendation

Domaine André Vatan Sancerre Rouge 2017 8.5

SCALLOPS 13.5

Pan seared scallops, served with Clonakilty black pudding, sweet pea puree and a red pepper salsa.

Wine recommendation

Max Ferd Richter 2018 Riesling, Germany 6.5

CRAB CLAW & PRAWN GRATIN 14.5

Lambay crab & Dublin bay prawn gratin with a garlic, lemon and coriander butter, served with toasted ciabatta and guacamole.

Wine recommendation

Rula Albariño 2017, Spain 6.5

STEAMED MUSSELS 13

Steamed mussels with a white wine broth, served with toasted garlic ciabatta, finished with coriander.

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.

'W' ANTIPASTO SHARING PLATTER 16

Milano & Toscana salami, Parma ham, chorizo, Tallegio, Killeen goat's cheese, Grana Padano, stuffed bell peppers, 'W' marinated olives, served with toasted ciabatta bread.

MAIN COURSES

VEGETABLE STACK 15

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

Wine recommendation

Fonte Venna 2015 Montepulciano 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

Domaine André Vatan Sancerre Rouge 2017 8.5

CRAB RISOTTO 17.5

Lambay crab, thyme & lemon risotto, celery and baby spinach, char grilled fennel, finished with a spicy garlic butter and Grana Padano parmesan.

Wine recommendation

Türk, Grüner Veltliner Kremser Weinberge 2017 7

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 6.5

PORK BELLY 24

Slow roasted pork belly, served with a creamy white truffle mash, sprouting broccoli, apple purée, finished with a thyme jus.

Wine recommendation

Le Petit 'B' de Beauchene 2017 6.5

BEEF BOURGIGNON 24.5

Slow cooked Irish beef, mushrooms, bacon lardons, shallots, red wine, served with potato gratin.

Wine recommendation

Mission de Picpus Malbec 2016 7.5

FILLET OF BEEF 32

8oz fillet of Irish beef, served with gratin potato, French beans and Alsace bacon, with a sauce of your choice (mushroom, pepper or garlic butter).

Wine recommendation

Valserrano Reserva 2015 Rioja, Spain 8.5

FISH SPECIAL

Every week we source the freshest fish available. Please ask for details.

SIDES

Sauté Garlic Potatoes	3.5
Potato Gratin	3.5
Avocado & Red Onion Salad	3.5
Green Salad	3.5

DIGESTIFS

Tia Maria	6
Baileys	6
Cointreau	6.5
Grappa	7.5
Grand Marnier	7
Ouzo	7
Sambuca	7

DESSERTS

STICKY TOFFEE PUDDING 6.5

A luscious pudding, bursting with a delicious caramelised date flavour, served warm with treacle cream.

Wine recommendation

Krohn 10 Year Old Tawny Port (75ml) 8

CRÈME BRÛLÉE 6.5

A classic dessert with the added flavour of Madagascan vanilla, served with Amaretti cookies.

CHOCOLATE FONDANT 7.5

70% cocoa fondant with a soft, velvety centre, served warm with vanilla ice cream.

*Please allow 15 minutes for this, as it is prepared to order.

PEAR AND ALMOND TART 7.5

A warm classic French tart, served with vanilla ice cream.

SELECTION OF ICE CREAM 7.5

A selection of Tickety Moo homemade ice cream served on delightful Brandy snaps.

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 (75ml) 8

LIQUEUR COFFEE **Decaf Also Available

Irish Coffee	10
French Coffee	10
Baileys Coffee	10
Calypso Coffee	10

WHISKEY

Slane Irish Whiskey	6.5
Teeling's Single Grain Whiskey	8.5
Woodford Reserve Bourbon/ Rye Whiskey	9.5
Green Spot Whiskey	10
Glenmorangie Scotch Whiskey	10

COGNAC

Hennessey VSOP Cognac	8.5
Rémy Martin VSOP Cognac	10
Château Du Tariquet XO Armagnac	12