

GRAIN STORE CAFE



KILLRUDDERY

BREAKFAST 9AM - 11:30AM

Bacon scone (1* 3* 7*)	3.50
Granola, coconut yogurt, seasonal fruit (1* 6* 11*) V	6.50
Shakshouka, marinated tofu, hazelnut, dukka, Walled Garden basil (1* 6* 7* 8* 11*) V	8.00
Slow cooked free range eggs, Irish shitake, Killruddery pesto, ricotta, Bread 41 sourdough bread (1* 3* 7* 11*)	8.00
Black Ditch bacon & free range eggs, caramelised red onion on Bread 41 sourdough bread (1* 3* 10* 11* 12*)	8.50

LUNCH 11:45AM - 5PM

Roast carrot & quinoa soup, with feta, carrot top pesto, & Killruddery brown soda bread (7*) (bread 1* 7*) (vegan adaptable)	7.50
Roast crown prince pumpkin salad with buratta & pumpkin picada (1* 7* 8*)	10.50
Killruddery baby beetroot & Five Mile Town goat's cheese salad, apple, togarashi & Walled Garden salad leaves (7* 10* 11*)	10.50
Killruddery slow braised Lamb with papperdelle pasta, tomato-lamb jus, & aged parmesan (1* 3* 7*)	17.00
Autumn gnocchi, creme fraiche sauce, ricotta, broad bean & courgette with Bread 41 sourdough bread (1* 3* 7* 11*)	14.50
Croque Monsieur - outdoor reared Black Ditch ham & cheese on an open toasted sandwich (1* 7* 10* 11*)	10.00
Free range Ring's Farm chicken pie, Walled Garden salad leaves & chicken jus (1* 3* 7* 9* 10* 11*)	12.50
Free range Ring's Farm chicken sandwich, Killruddery kale pesto, tarragon mayo, caramelised red onion & Walled Garden salad leaves on Bread 41 sourdough bread (1* 7* 8* 11*)	9.50

SPECIAL LIMITED AVAILABILITY

Flatbread with Killruddery Farm lamb, tomato, harissa, dukka, basil (1* 7* 8* 11*)	15.00
Steamed Connemara mussels, white wine, creme fraiche and nduja infused sauce (1*2*4*7*14*)	13.00

SIDES

Sauteed Killruddery Garden savoy cabbage, yuzu kosho, pickled mustard seed dressing (7*)	4.00
Triple cooked chips, seaweed salt & confit aioli (1* 3* 10*)	4.50
Warm crushed potato & hollandaise sauce (3*)	4.50

DESSERT

Warm Valrhona chocolate mousse, brownie crumb, Brittas Bay sea buckthorn ice cream (1* 3* 7*)	6.50
Carmelised white chocolate parfait, local poached pears, mascarpone, arlettes pastry & smoked almonds (1*7*8*)	6.50
Set vanilla custard, apple sorbet, sorrel granita, natural yoghurt mousse (1*3*7*)	6.50

All vegetables and greens are sourced from our garden

ALLERGENS

Please be advised that food prepared in Killruddery may contain these allergens.

1* Gluten, 2* Crustaceans, 3* Eggs, 4* Fish, 5* Peanuts, 6* Soya bean, 7* Dairy, 8* Nuts, 9* Celery, 10* Mustard, 11* Sesame Seeds, 12* Sulphites, 13* Lupin, 14* Molluscs

GRAIN STORE CAFE

KIDS

Pasta, Killruddery tomato sauce & basil (1*)	6.50
Flatbread, tomato sauce, Toonsbridge mozzarella, basil (1* 7*)	7.50
Killruddery sausage roll & triple cooked chips (1*)	7.50
Vegetarian Pitta - made with seasonal vegetables from our Walled Garden (1*)	6.50

COFFEE

Americano	3.50
Cappucino/Latte	3.75
Flat white	3.50
Espresso/Macchiato	3.00
Mocha	3.95
Iced Americano	3.75
Iced Latte	3.95
Baby Cino	1.00
Hot chocolate	3.25/3.75
Syrups	50c
Extra shot	50c
Almond/Oat/Soya milk	30c

TEA

Barry's tea	2.60
Green	3.00
Chamomile	3.00
Earl Grey	3.00
Peppermint	3.00
Ginger Zest	3.00
Berry	3.00

FRESHLY SQUEEZED JUICES

Orange juice	3.50
Homemade Lemonade	3.50

BUBBLES

Prosecco	8.00
Mimosa	9.00

COLD DRINKS

Pink Lemonade	2.50
Lemony lemonade	2.50
Connolly's Apple & Pear Juice	2.20
Black Castle Ginger Beer	3.50
Black Castle Bramble Sting	3.50
Synerchi Kombucha Raspberry & Rosehip	3.70
Synerchi Kombucha Ginger & Lemon	3.70
Ballygowan Still Water	2.50/3.50
Ballygowan Sparkling Water	2.50/3.50

BEERS & CIDER

Draught

Wicklow Black 16 Stout	3.50/5.70
Wicklow Wolf Elevation Pale Ale	3.50/5.50
Wicklow Wolf Arcadia Lager (GF)	3.50/5.50

Bottles & Cans

Wicklow Wolf Moonlight Non Alcoholic	5.00
Wicklow Wolf Oatmeal Stout	6.00
Wicklow Wolf Wild Fire Hoppy Ale	6.00
Wicklow Brewery Weiss Beer	7.00
Stonewell Cider	6.50

Please ask your Server if you wish to see our wine list