



Championing Killruddery's homegrown produce, our menu is designed to share or enjoy individually. Please note plates will come from the kitchen in any order and are not all served at the same time. Order one dish from each section.

SNACKS

Bread 41 sourdough & smoked cultured homemade butter (gluten, milk)

Snacks to share

STARTERS

Burrata, warm boudin noir black pudding, mustard seed & apple (milk, mustard)

Roast Black Ditch pork belly, apple and miso glaze, romesco (soybean, peanuts, nuts,)

Roast organic carrot salad, Velvet Cloud yoghurt, blood orange and smoked almonds (milk, peanuts, nuts)

Dundrum Bay crab salad, celery, apple & walnut (crustacean, milk, celery)

MAINS

Short rib of beef, ponzu, charred organic onion, new season wild garlic (sulphites, fish)

Charred halibut, seaweed brown butter, potato and Killruddery spinach (fish, milk)

Agnolotti of parmesan, creme fraiche, spring greens (gluten, eggs, milk)

Killruddery Lamb salad (cooked pink), charred Killruddery purple broccoli, black olive & seaweed (milk, sulphites)

SIDES

Crispy pressed potatoes & bearnaise (milk, eggs, sulphites)

Roast celeriac salad, apple, lovage & hazelnut (milk, nuts)

Charred hispi cabbage, pickled mustard seed dressing (milk, mustard)

DESSERTS

Sticky toffee & pear pudding, caramel & vanilla ice-cream (eggs, gluten, milk,)

Quince crumble & rhubarb sorbet (eggs, gluten, milk, nuts, peanuts)

"Chocolate bar" - pressed spelt brownie, mousse, ganache, milk sorbet (gluten, milk, egg)

Young Buck blue cheese, comté & Hegarty's cheddar (Co. Cork), quince, malt & rye crackers (eggs, gluten, milk, sesame,)