## **GRAIN STORE**



Our menus are inspired by the seasons and what's available from our Walled Garden, Farm and local producers. We are committed to our journey towards a greener future, building a community that prioritises seasonality, sustainability and earth friendly methods in everything we do.

LUNCH FROM 12.00 THURSDAY - SUNDAY	
Onion & thyme tart & burrata, Moroccan spiced parsnip, pear & walnut salad-Plant based option available on request (1*7*8*)	15.95
Seafood chowder, Killruddery brown soda bread (1*2*4*7*9*14*)  Gluten free option available on request	14.95
Free range "Rings Farm" chicken pie, bacon cream, celeriac remoulade, winter greens (1*3*7*10*11*12*)	15.95
Slow-cooked pressed lamb, crispy potato, winter broccoli & wild garlic, shallot crumb, lamb jus (7*10*12*)	23.00
"Ploughman's Salad" pressed pork terrine, Wicklow cheddar, egg, celeriac remoulade, dressed baby gem, charred sourdough- (1*3*7*8*10*)	18.00
Charred cod fillet, parsley sauce, crispy pressed potato, Wicklow sea beet (1*4*7*10*14*)	23.00
Jerusalem Artichoke Risotto, Paris brown mushroom, smoked almond, mascarpone (3*7*8*)	18.50
SIDES	
Crispy potatoes, seaweed salt & garlic confit aioli (1*3*10*)  Gluten free option available on request	4.50
Charred hispi cabbage, Caesar dressing, bacon and Cais na Tire cheese (5*8*12*)	5.00
DESSERT	
Pear sticky toffee pudding, vanilla ice cream (1*3*7*)	6.50
Warm Valrhona chocolate mousse, raw milk sorbet (1*3*7*)	6.50
Crispy bread & butter pudding, chocolate sorbet (1*3*7*)	6.50
Vegan dessert available on request (8*)	6.50

mussels are from Killary Fjord (Co. Galway), our sea bream is sustainably farmed and our cheese is sourced from Coolattin (Co. Wicklow) and Cais na Tire (Co. Tipperary.)

Our potted crab is sustainably caught and sourced from Dundrum Bay (Co. Down), our

A discretionary gratuity charge of 10% is applicable for groups of 10 or more. The company does not participate in the sharing of any tip, gratuity or service charge. Please ask anyone from the kitchen or service team how they divvy up their tips!

Please note, allergies are listed, however your server can advise on any adaptable dishes to suit your dietary requirements.

## **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

**PROVENANCE**