



KILLRUDDERY

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. Order one dish from each section.

SNACKS

COMPLIMENTARY

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

Snacks to share - please let your server know if you have any allergen concerns

STARTERS

CHOOSE ONE DISH PER PERSON

Salt-baked beetroot salad, burrata, walnut & blood orange (dairy, nuts, gluten) Gluten-adaptable

Dressed Dundrum Bay crab, kohlrabi, burnt apple & tamarind, Arklow scurvy grass

(dairy, crustaceans, mollusc, eggs, mustard)

Oxtail & bone marrow gnocchi, organic mushrooms, Cais Na Tire (dairy, eggs, sulphites, mustard)

MAINS

CHOOSE ONE DISH PER PERSON

Slow-cooked Killruddery Lamb & rump (cooked pink), broccoli & wild garlic puree, green olive & Connemara seaweed dressing (dairy, sulphites)

Charred cod with shellfish sauce & wild leek oil, roast Jerusalem artichoke, Kilcoole sea beet, (fish, dairy, mollusc, crustacean)

Mushroom Wellington, celeriac remoulade, black garlic, crème fraiche & hazelnut (dairy, nuts, soybean, gluten)

SIDES

CHOOSE ONE DISH PER PERSON

Crispy pressed potatoes & Béarnaise sauce (dairy, eggs, sulphites)

Charred Killruddery leeks, Ardsallagh goat's cheese & Wicklow Alexander seed (dairy)

DESSERTS

CHOOSE ONE DISH PER PERSON

Chocolate cremeux with hazelnut, raw milk ice cream (egg, nuts, gluten, dairy)

Set vanilla custard, rhubarb sorbet & lemon curd (dairy, eggs, gluten)

Coolattin cheddar (Co.Wicklow), Young Buck blue cheese (Co.Down) Boyne Valley Bán (Co.Meath) with quince, 'Biasol' spent grain crackers (eggs, gluten, dairy, sesame, celery)

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

A discretionary gratuity charge of 10% is applicable for groups of 8 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!

January 2024