



Homemade bread and butter

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Home smoked goats curd, beetroot, walnut, sourdough (V,VA)

Scallop Ceviche, yuzu, apple, pickled fennel, kombu

Winetavern farm crispy pork terrine, padron pepper, remoulade

Beef Carpaccio, bilberry balsamic, pecorino, rocket toasted pine nut

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Wild North Wicklow venison, cauliflower, cavolo nero, black olive jus

Organic Chicken & wild mushroom Pitivier, crispy leeks, brandy cream

Pan roast Hake, mussels, prawns & clams, verjus broth

Cranberry & pine nut 'wellington' sauteed greens (V,VG)

roast root vegetables and potatoes served for the table

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Rum and date cake, salted caramel sauce, raisin ice cream

Citrus meringue doughnuts, preserved peach, honey & thyme ice cream

**2 COURSE €45, 3 COURSE €52**

A 12.5% discretionary service charge applies to all bookings.

@thebarnatbelmont