



The Barn at Belmont

Choice of Starters

Soup of the Day

Guinness bread & herb butter

Scallops

fennel & vanilla cannellini beans, boudin noir,
bronze fennel garnish

Stone Bass Ceviche

blood orange, yuzu, pickled fennel, sourdough crisp

Honey & Thyme Whipped Goat's Curd

baby beets, golden raisin & pine nut dressing,
sourdough crisp

Hot & Sticky Chicken Wings

Cashel Blue cheese dip

Belmont Farm Lamb Arancini

Cáis na Tire, wild garlic salsa verde

Braised Short Rib Croquette,

smoked Knockanore, red piperade.



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Choice of Mains

Assiette of Belmont Demesne Farm Lamb

Padron pepper emulsion, glazed turnip, lamb jus

*Turbot**

charred hispi cabbage, lemon caper butter
*(6 surcharge)

*10 oz striploin of beef**

tobacco onions, fries,
choice of sauce:

Café de Paris, pepper, bernaise
*(10 surcharge)

Roast Chicken Supreme

leek, wild mushroom

Pan Roast Fish of the Day

chorizo and bean cassoulet

Pan Roast Salmon

tomatoes, summer butter sauce

with sides served to the table

Vegetarian/Vegan options available on request



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Choice of Desserts

Passionfruit & Mango Cheesecake

meringue, heather honey ice cream

Wicklow Strawberries

vanilla cream cheese, caramelised white chocolate,
meringue & berry sorbet

Walnut Tart

salted caramel sauce, rum and raisin ice cream

Chocolate Brownie

vanilla ice cream, chocolate sauce

Cheeseboard

Selection of cheese, homemade chutney and
crackers

(OR add Cheeseboard as 4th course €14pp)