

The Woollen Mills

EATING HOUSE



Set Dinner Menu

Let's begin:

Today's Soup

Blackened Aubergine, beet hummus, Greek yoghurt & crushed walnuts

Smoked salmon tartare with crispy poached egg, garlic aioli, trout caviar & salty fingers

Butternut squash bhaji, baby spinach, poached egg, mango marmalade & sheep's yoghurt

To follow:

10oz Irish rump steak, pressed potato, roasted Portobello mushroom, red onion jam & juices

Blackstairs Mountain leg of lamb steak,
crispy Jerusalem artichokes, beet hummus, minty sheep's yoghurt & grilled tender stem broccoli

Dunmore East mackerel with brown shrimp, cucumber, Bloody Mary ketchup + roasted Ratte potatoes

Sweet potato and red lentil cake, whipped Irish 'feta' & grilled fennel, pistachio pesto

To finish:

Bread and butter pudding, whiskey sauce

Chocolate, peanut butter and Oreo tart

Irish cheese plate