









## An Organic & Wild Food Early Bird Dinner Sample Menu

From Wexford, Boer Goat, Fermented Pearl Barley

Harvests from

Pat Doyle, Macreddin Village Pantry

Line Caught, <u>Wild Mackerel</u>, Fermented Vegetables, <u>Wild Dillisk</u> Broth

Stephen Jones, Wild Irish Sea Veg, Macreddin Village Pantry

<u>Wild Woodruff</u> Ricotta, Celeriac, Apple, Walnut Harvests from Mossfield Farm, Denis Healy, Macreddin Village Pantry & Woods

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30 Day Aged Irish Beef Fillet, Parsnip, Onion, Full Bone Gravy

Harvests from

Farrelly's Butchers, Healy's Farm

Supplement €4,50

Out of Dunmore East, <u>Wild John Dory</u>, Kale, Fennel, <u>Wild Pine</u>

Harvests from

Stephen Jones, Denis Healy, Macreddin Village Pantry

From the Wicklow Mountains, <u>Wild Sika</u>, Savoy Cabbage, <u>Wild Game</u> Consommé

Harvests from

Pat Doyle, Denis Healy, Macreddin Village Pantry

Potato Gnocchi, Squash, Mushrooms, Olive Crumb Harvests from Healy's Farm, Macreddin Village Pantry

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Fair Traded and Organic Tea/Coffee

The Strawberry Tree Early Bird Menu €45 [5.30pm-7.30pm]



Please make our crew aware of any allergies you may have at every stage of ordering Wild game may contain shot