



## WINE CLUB

### PLATES

Bread, butter and pickles (G,M,S) €3.5

Kimchi (F, C, So, S) €3.5

Jerusalem Artichokes, young buck & pickled garlic scapes (M,S) €6

Purple Sprouting Broccoli, preserved lemon & chilli €6

Braised Kale & sunflower seed bruschetta (G-flour) €6

Crispy Brawn & medlar compote (G-flour,M,E) €8

Red Onion, Coolea & thyme tart, bitter leaves (G-flour,M,E) €13

Market Fish, grilled leeks & dilisk (F,M) €18

Estate Ham, Jersey mash and Januray King cabbage (M) €16

### SHARING PLATE

Rare Breed Estate Jacobs Lamb (fillet and belly), fried smoked potatoes, fermented wild garlic mayo, sprout tops & salsa verde (E, Ms) €42

### SIDE

Fried Smoked Potatoes & fermented wild garlic mayo (Ms,E) €5

### DESSERT

Carrot Cake, white chocolate, cardamom mousse, salted almond (N-Almond, G-flour, E, M) €6

Jersey Panna Cotta & blood orange (M) €6

Young buck, chutney and old bread crisps (M, G-flour) €8

(ALLERGENS: E-egg, S-sulphite, F-fish, M-milk, C-crustaceans, G-gluten wheat, Ms-mustard, So-Soy, Se-Sesame, N-nuts)

### IRISH SPIRITS

Cockagee, Irish Perry

GLS

6.5

BTL

25

Jameson, Whiskey

5.5

Glendalough, Rose Gin

6

Stonewells, Apple Tawney Port

6.5

### OVEREND KITCHEN ESTATE INFUSIONS

6.5

Garden Lemon Herb Gin

(Lemon Verbena, Bay, Lemon Thyme, Lemon Balm, Pelargonium (Attar Rose))

Sour Cherry Vodka

(Sweet & Sour cherries from the Organic fruit garden on the estate)

Redcurrant Vodka

(A rosey vodka, sweetened from Organic Redcurrants)

Green Plum Brandy

(Tart & Sweet plums from the orchard, a brilliant digestif)

### SPLASH

1.5

Sparkling Soda, Tonic

### BEER (can)

4

Wicklow Wolf: Moonlight N/A, Lobo Larger

### HOMEMADE

3.5

Sparkling Elderflower, Sparkling Apple, Sparkling Orange

### KOMBUCHA

Apple & Rosemary, Lemon Verbena

### UNLIMITED WATER (STILL/SPARK)

3

