2012

The Winding Stair Value Menu, 2012

Winding Stair Restaurant

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Value menu

2012

Soup of the day

Marinated Gold River Farm courgette ribbons with Toonsbridge Dairy mozzarella and basil

Potted Kettle oxtail with red onion jam, sourdough toast and organic leaves

Moran’s scallop, Ted Browne’s prawn and Doran’s razor clam salad with watercress purée

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Fermanagh Black Pig pork belly with colcannon, caramelised shallots and apple sauce

Stuffed Cabbage parcel with spiced rice, wild mushroom, lentil and cashew nut with roast baby potato and cumin and tomato sauce, mango chutney

Kish fillet of pollock with crab and caper smashed spuds, asparagus and sorrel sauce

Roasted Wild Irish Game mallard breast and leg with thyme roasted potato, beetroot and red currants

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Apple crumble with Gathabawn cinnamon ice-cream

Rich chocolate pudding with caramel cream and pistachio praline

Bread and butter pudding with whiskey sauce

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Tea or coffee

We are proud members of Good Food Ireland

A 12.5% service charge will be added to parties of five or more