The Winding Stair Dinner Menu, January, 2009

Winding Stair Restaurant

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
https://arrow.tudublin.ie/menus21c/25

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Soup of the day €5.95
Irish seafood chowder with Fingal Ferguson’s chorizo and treacle bread €9.95
O’Doherty’s black pudding, Fingal Ferguson’s chorizo and new organic potato salad with homemade rye toast €11.95
Silke Cropp’s Corleggy goat’s cheese with organic Cos lettuce, almond and raisin salad and David Llewellyn’s cider balsamic and honey dressing €12.95
Kerry prawns on toast with garlic and lemon and mixed leaves €11.95
Burren smokery and Woodcock smokehouse smoked fish plate with our Dillisk bread crème fraiche, pickled cucumbers and caper-berries €13.95
Irish charcuterie board with homemade bread, pickles and relish €12.50
Potted Kerry crab with toasted soda bread and organic leaves €11.95
Mushroom pearl barley ‘risotto’ with shaved Desmond cheese €11.95
Char-grilled Irish Aberdeen Angus sirloin with sticky onions, garlic butter and homemade chips €26.50
Bowl of steamed mussels and homemade chips with aïoli €21.95
Irish spring lamb round with minted peas, cheesy bake and gravy €23.95
Mourne hand-smoked haddock, poached in milk with onions and white Cheddar mash €24.95
Kilkeel hake fillet with white bean, tomato and mussel stew €22.95
Seared, wild Wicklow venison with garlic and rosemary organic baby potatoes, butternut squash, buttered kale and wild juniper sauce €26.50
Crozier blue cheese polenta cakes with roasted courgettes, spinach, tomato and herb chutney €20.95
Pastry parcels filled with spinach, mushrooms, red onion, Knockalara sheep’s cheese, baby potatoes and organic leaves €22.95
Organic green salad €3.95 Mash €3.95
Organic veg €3.95 Homemade chips & aïoli €3.95
Apple and plum cobbler with honeycomb ice-cream €6.95
Irish Cheese board with homemade crackers, fig chutney €10.50
Sticky pear and ginger cake €6.95
Bread and butter pudding with whiskey sauce €6.95
Warm rich chocolate pudding with Autumn berries and organic vanilla ice-cream €6.95