2011

The Winding Stair Dinner Menu, March, 2011

Winding Stair Restaurant

Follow this and additional works at: http://arrow.dit.ie/menus21c

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

Recommended Citation
http://arrow.dit.ie/menus21c/12

This Book is brought to you for free and open access by the Menu Collection at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.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, fried with Gubbeen chorizo, and Wexford baby potatoes with sourdough toast and salad €11.95
Leek and Jerusalem artichoke tartlet with smoked Gubbeen cheese and almond dressing €11.95
Ted Browne’s Kerry prawns on toast with garlic and lemon and mixed leaves €11.95
Potted Dingle Bay crab with toasted soda bread and organic leaves €11.95
Irish charcuterie board with homemade bread, pickles and relish €12.50
Burren smokery, Ummera smokehouse and John Rogan’s smoked fish plate with our Dillisk bread, crème fraîche, pickled cucumbers and caper-berries €13.95

Char-grilled Kettyle Irish Aberdeen Angus sirloin with sticky onions, garlic butter and homemade chips €26.50
Wild Irish Game venison with creamy potato bake, buttered kale, wild mushrooms and plum sauce €23.95
Nicholson’s hand-smoked haddock, poached in milk with onions and white Cheddar mash €24.95
Kilkeel hake with smashed lemon and crab potatoes, capers, roasted spring onion and buttery sauce €23.95
Ummera bacon wrapped O’Doherty’s Black Pig pork fillet with roasted onion mash, savoy cabbage and apple gravy €24.95
Spiced Kilkeel sea-bream with baby potatoes, broccoli and samphire €21.95
Ian’s Desmond cheese potato cake with oyster mushrooms, wilted spinach, truffle oil and chive crème fraîche €19.95
Spinach, mushroom and Knocklara ‘feta’ pastry parcel with roasted potatoes, caramelised butternut squash and creamy sage sauce €22.95

Mixed green salad €3.95 Mash €3.95
Organic vegetables €3.95 Homemade chips & aïoli €3.95

Apple and rhubarb crumble with Gathabawn cinnamon ice-cream €6.95
  Perfect with a glass of 2004 Clos Dady Sauternes €8.50
Irish Cheese board with homemade crackers and plum chutney €10.50
  Delicious with a glass of Barão de Vilar LBV port €7.60
Rich chocolate pudding with caramel cream and pistachio praline €6.95
  Ideally matched with a glass of 2006 Dom. Schistes Maury €7.60
Sticky pear and ginger cake €6.95
We recommend a glass of 2005 Dom. Cauhape Jurançon €8.50
Bread and butter pudding with whiskey sauce €6.95
Wonderfully complemented by a glass of San Emilio, Pedro Ximenez €5.50

We are proud members of Good Food Ireland