



To Start

Step House Chowder

(MK, CY, M)

Gravlax of Salmon

Almond, Ajo Blanco, Grapes, Celery (CY, F, N, MD, SP)

Free Range Chicken Liver Parfait

Fig Chutney, Bitter Orange, Brioche (MK, G, E, SP)

Brandade of Wild Irish Cod

Scallop, Spiced Red Pepper Vinaigrette (MK, CY, F, M)

Organic Beetroot Mousse

Burnt Apple Purée, Hazelnut, Beetroot Chutney

(MK, CY, N)

Mains

Feighcullen Duck Breast

Spiced Apricot, Dakion, Choucroute, Duck Sauce (MK, CY, G, E, SP)

Wild Wicklow Venison Loin (~~€15~~ Supplement)

Red Cabbage, Granola, Bread Sauce (MK, N, G, CY)

Wild Irish Cod

Celeriac Puree, Mushroom Duxelle, Red Wine Sauce (F, MK, CY, SP)

All of the above served with Potato of the Day

Sirloin Of Hereford Beef (~~€10~~ Supplement)

Jerusalem Artichoke, Café De Paris Butter, Creamed Garden Spinach (MK, CY, G, E, SP)

Evening Sides €4.50

Seasonal Vegetables

Sautéed Onions or Mushrooms

Side Salad

Chips instead of Potato €2

Desserts

70% Chocolate Fondant

Vanilla Ice Cream (MK, G, E)

Lemon Posset

Plum's, Biscotti Biscuits, Blackberry Sorbet (MK, G, E, N)

Classic Crème Brûlée

Raspberry Sorbet (MK, E)

Apple & Blackberry Crumble

Vanilla Ice-cream (MK, G, N)

Step House Christmas Pudding

Vanilla & Orange, Cream (MK, G, E)

Selection of Irish Cheese (~~€4~~ Supplement)

Ardsallagh Goat's Cheese, Mileens, Cashel Blue

Apples & Saffron Relish (MK, E, G, N)

2 Courses €50

3 Courses €60

(Groups over 8 have an 8% service charge)

MK – Dairy, CY – Celery, G – Gluten, N – Nuts, F – Fish, E – Egg, SS – Sesame Seeds, L – Lupin,
SP – Sulphites, MD – Mustard, P – Peanuts, S – Soybeans, M – Molluscs, C – Crustaceans