

The Wolff Grill

Two course Lunch: £30 | Dinner: £40
Three course Lunch: £35 | Dinner: £45

S T A R T E R

Soup of the Day, Grilled Focaccia VG

Chilli and Soy Crispy Duck Spring Roll, Poached Pear, Sweet and Sour
Cranberries

Ricotta and Spinach Arancini, Romesco Dressing V

Ewing's Smoked Salmon and Salmon Mousse, Pickled Cucumber,
Shallots, Guinness and Treacle Wheaten Bread

Shaved Brussels Sprout Salad, Beetroot, Balsamic Glaze, Sweet Onion
and Lentils VG

M A I N C O U R S E

Rosemary Butter Breast of Chicken, Creamy Mash, Bourguignon Sauce

Venison Haunch Chilli, Sweet and Sour Red Cabbage, Three Cheese
Macaroni

Winter Vegetable Nut Roast, Mushroom Infused Gravy, Cranberries,
Crispy Sage V

8oz Irish Beef Ribeye, Grilled Vine Tomatoes, Fries, Peppercorn Sauce

Pan Fried Seabass Fillet, Prawns, Mussels, White Wine Cream, Winter
Vegetable Fricassée

The Wolf Grill

S I D E S

Roast Potatoes with Thyme and Rosemary £6.50

Skinny Fries £5.00

Beer Battered Onion Rings £5.00

Truffle Fries £7.50

Colcannon £5.00

Traditional Caesar Salad, Crispy Bacon,
Croutons, Parmesan Shavings and Caesar Dressing £7.50

D E S S E R T

Lemon Tart, Coconut Cream, Meringue Shard

Honey Cheesecake, Berry Compote, Blackberry Cremeux

Crème Brûlée, Lemon Curd, Homemade Shortbread

Chocolate Tart, Caramel Cream, Praline, Chocolate Shard

Selection of Hegarty's Irish Cheddar and Cashel Blue, Fruit Chutney,
Cheese Biscuits

Available throughout of January. Two-course includes starter and main. Please note some of our dishes contain allergens, please ask a member of our team and we will be happy to accommodate. our chefs are passionately committed to sourcing the highest quality, in-season produce from premium, local suppliers across the island of Ireland including, Ewing's Seafood, Carnbrook Butchers, Draynes Farm Dairy, Henderson and Lynas Food Service.