



APPETISERS

Soup of the Day (1-Wheat,3,7,9,12) Brown Bread & Creamery Butter	8.90
Howth Head Seafood Chowder (1-Wheat,2,3,4,7,9,12) Salmon, Prawns, Smoked Haddock, Mussels, Brown Bread & Creamery Butter	12.90
Irish Chicken Wings with Cayenne Hot Sauce (3,6,7,10,11,12) Cabbage, Celery & Cucumber Slaw, Cashel Blue Cheese Dip	12.90
Marinated Heritage Tomato & Buffalo Burrata Salad (4,6,7,8-Almond,10,12) Smoked Avocado & Spiced Chickpeas, Toasted Almond, Golden Raisin Dressing	15.25
Duck Confit, Marinated Cantaloupe Melon, Fig salad (6,7,10,12) Mozzarella, Cherries, Toasted Sunflower Seeds, Balsamic Vinegar	15.25
The Garden Rooms Caesar Salad (1-Wheat,3,7,8-Pine Nut, 9,10,12) (VG - Adaptable) Bulford's Farm Lettuce, Focaccia Croutons, Parmesan Shavings, Smoked Bacon, Roasted Chickpeas, Pine Nuts, Caesar dressing	14.70
Add slow Cooked Lemon & Thyme Chicken	17.50
Add Grilled Tiger Prawns	18.50
Crunchy Salmon, Mustard Seed & Lemon Croquettes(1-wheat,3,4,6,7,10,12) Smoked Baba Ghanoush, Pickled Onions, Roasted Garlic Aioli	16.50

SANDWICHES

Organic Salmon, Shrimp & Watercress Blaa Guetta (1-Wheat,3,4,6,7,10,11,12) Heritage Tomato, Avocado, Basil Pesto Side Salad & Skin on Fries	16.50
Lamb Kofta with Grilled Pitta Bread (1 - Wheat,6,7,12) Romaine Lettuce, Cucumber, Beef Tomatoes, Shaved Onions, & Flat Leaf Parsley Coriander Yoghurt	17.50
Croque Madame Sandwich (1 - Wheat,3, 6,7,10,12) Sourdough Bread, Cooked Ham, Hegarty's Cheddar & Bechamel Sauce, Crisp Fried Egg, Side Salad & Skin on Fries	17.50
The Garden Rooms Club Sandwich (1 - Wheat,3,6,7,10,12) Crispy Bacon, Cos Lettuce, Beef Tomato, Chicken, Fried Egg on Sourdough Bread, Tomato Relish, Side Salad & Skin on Fries	17.50

SIDES

Parmesan Truffle Fries 7.50
(3,6,7,10,12)
Roasted Garlic Aioli

Sweet Potato Fries 7.50
(3,6,10,12)
Smoked Paprika Mayonnaise

House Fries 6.50
(2,6)
Rosemary Salt

Baby Leaf Salad 6.50
(6,10,12)
Honey Mustard Dress



Our Vegan Dishes Have Been Created In Partnership With Our Neighbours At



The Happy Pear



MAIN COURSE

Grilled Paddy O'Connell's 10oz Irish Striploin Steak (6,7,8-Almond,9,10,12)	38.50
Grilled Paddy O'Connell's 8oz Irish Ribeye Steak (6,7,8-Almond,9,10,12)	34.50
Toasted Onion, Thyme Infused Portobello Mushroom, Baked Red Onion, Green Beans Almondine & Skin on Fries Choice Of Black Garlic & Sage Butter, Red Wine Jus or Green Peppercorn Sauce	
Beef Marrow Burger with Caramelised Onions (1 - Wheat,3,6,7,9,10,12)	23.50
Brioche Bap, Beef Tomato, Pickles, Farmhouse Cheddar & Romaine Lettuce, Dijon Mustard Mayonnaise, Side salad & skin on chips	
Roasted Irish Chicken Supreme (1-Wheat/Barley,6,7,9,10,12)	27.50
Champ Potatoes, Smoked Black Pudding, Rainbow Chard, Thyme & Garlic Jus	
Wicklow Wolf Beer Battered Haddock (1-Wheat,3,4,6,7,10,12)	24.50
Minty Pea Mayonnaise, Ranch Slaw, Yoghurt Tartar Sauce Side Salad & Triple Cooked Chunky Chips	
Creamy Broad Bean, Purple Spouting, Orecchiette Pasta (1-Wheat,6,7,8-Almond,12) (Vegan Adaptable)	23.50
Garden Spinach, Parmesan Shavings, Parsley Pesto	
Add Lemon & Thyme Chicken	27.50
Add Grilled Tiger Prawns	28.50
Crispy Chilli Chicken Burger (1- Wheat,3,6,7,9,10,12)	21.50
Wexford Blaa, Guacamole, Coriander Slaw, Spicy Tomato Relish Side salad & skin on chips	
Yellow Thai Curry with Baby Pak Choy (1-Wheat,6,7,11,12, VG)	22.50
Spiced Basmati Rice, Side Salad, Naan Bread	
Add Lemon & Thyme Chicken	26.50
Add Grilled Tiger Prawns	27.50

DESSERTS

Eton Mess (3,7)	11.75
Diplomat Cream, Meringue Shards, Raspberry Elderflower Sorbet	
Pistachio Milk Cake (1-Wheat,3,6,7,8- Pistachio/Almond)	11.75
White Chocolate Ganache, Vanilla Cream, Pistachio Crunch	
Chocolate Orange Tart (1 - Wheat, 3,6,7,8 - Almond)	11.75
Chocolate Mousse, White Chocolate, Caramel	
Warm Ginger Cinnamon Pudding (1 - Wheat, 3,6,7,8- Pecan)	11.75
Mascarpone Ice Cream, Pecans, Toffee Sauce	
Blood Orange Coconut Parfait (6)	11.75
Sable Biscuit, Vanilla Cream, Strawberry Gel	
Irish Farmhouse Cheese Board (1 - Wheat, 6,12)	17.25
Pear Chutney, Grapes, Rye Bread Crisps	

Please Ask a Member of Staff If You Need Additional Information on Food Allergens.
Please Let the Server Know If You Have Special Dietary Requirements.

Items Marked by A Number Contain One Or More of The Following:
1: Cereals Containing Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery,
10: Mustard, 11: Sesame Seeds, 12: Sulphites, 13: Lupins, 14: Molluscs

All Our Beef Is Sourced in Ireland