

ROOM SERVICE MENU

12PM - 10PM

DIAL 3352

STARTERS & SNACKS

Celeriac & russet apple soup with toasted hazelnuts V €9.5

Buffalo milk burrata with thyme roasted winter squash & salsa verde V €16

Dill-cured organic Irish salmon, granary bread & lemon €15

Roasted rainbow beetroot with crumbled St Tola goats cheese, bitter leaves & seeded crackers V €13

Beef carpaccio with rocket, shaved parmesan & olive oil €18

SANDWICHES

Classic club sandwich €22

Wicklow brie & ham toastie with cranberry relish €18

Sirloin steak sandwich with Stilton, balsamic onion marmalade & rocket on toasted ciabatta €23

DESSERTS

Chocolate ganache tart with griottine cherries & crème fraîche V €9.5

Golden pineapple with passion fruit & pomegranate VE €9.5

Profiteroles with clementines, toasted almonds & dark chocolate sauce V €9.5

Classic crème brûlée with blackberries V €9.50

Sheridans cheese board with crackers, apple & balsamic chutney €14

Selection of natural ice creams & sorbets V/VE €9.5

SALADS

Classic Caesar salad with garlic croutons, anchovies & bacon €15
Add grilled chicken €5

Endive & Cashel blue salad with apples, hazelnuts & mustard vinaigrette V €14

Superfood salad with ancient grains, roasted roots, bitter leaves & maple-glazed pecans VE €14

MAINS

John Stone grass fed prime beef fillet 200g, chips & Béarnaise €39

Roasted cod fillet, braised haricot beans, chorizo & padron peppers €28

Spiced cauliflower, chickpea & coconut masala with basmati rice, poppadoms & mango chutney VE €22
Add prawns €9

Wilde dry aged beef burger with Wicklow brie, crispy bacon, tomato relish & caramelised onions €26

Miso-blackened salmon with Asian greens & toasted sesame €28

SIDES

Potatoes: fries, heritage, hand-cut chips or mashed €6

Gem heart, tomato & avocado salad €8

Spinach: steamed, buttered or olive oil V €6

Buttered chantenay carrots V €6

NIGHT MENU FROM 10PM

Dill-cured organic Irish salmon, granary bread & lemon €15

Spiced chicken, cauliflower, chickpea & coconut masala with basmati rice, poppadoms & mango chutney €26

Wicklow brie & ham toastie with cranberry relish €18

Toasted tomato and brie on rosemary sourdough €16

Chocolate ganache tart with griottine cherries & crème fraîche V €9.5

Prices are inclusive of VAT & subject to a tray delivery charge of €5

V - Vegetarian | VE - Vegan

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please refer to our allergen book available from your server