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The Winding Stair Set Lunch Menu, January 23rd-30th, 2012

Winding Stair Restaurant

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Set Lunch Menu Jan 23rd-30th 2012

Soup of the day

Wild mushroom and pearl barley “risotto” with Glebe Brethan cheese

Alan Clarke’s free roaming chicken livers, spring onion and ummerra smoked
bacon on toast with organic mixed leaves

Winding stair fish cakes with citrus and dill mayo and organic mixed leaves

Kettyle pork and leek sausage coil with champ, roasted onions and gravy

McLoughlin’s lamb stew with rosemary roasted potatoes

Kish Irish ray wing with caper butter, sauce gribiche and homemade chips

Potato and root vegetable pancake with roasted shallots, baby leeks and broccoli
With Corleggy cow’s cheese and wild garlic pesto

Choose dessert from the Á la carte menu

We are proud members of Good Food Ireland

A 12.5% service charge will be added to parties of five or more