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The Winding Stair Offset Menu, March 10th., 2012

Winding Stair Restaurant

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Offset Menu

March 10th

2012

Soup of the day

Keeling's sweet potato pancake with Corleggy cow's cheese, beetroot, spinach and almonds

Pat McLoughlin's lamb's liver paté with plum chutney, pickles and sourdough toast

Kilkeel scallops with cauliflower purée, Gubbeen chorizo and wilted spinach

O'Doherty's Black Pig pork belly with black pudding mash, kale, caramelised shallots and Llewellyn's cider and apple sauce

Silke Croppe's cheese and potato cake with garlic and truffle mushrooms, shallots and chive crème fraîche

Grilled Pat McLoughlin's leg of lamb chop with fondant potato, roasted baby organic carrots, turnips and minted gravy

Doran's gurnard with smashed lemon and dill spuds, salsify, purple sprouting broccoli and citrus butter

Rich chocolate pudding with caramel cream and pistachio praline

Sticky pear and ginger cake with Gathabawn vanilla ice-cream

Bread and butter pudding with whiskey sauce

We are proud members of Good Food Ireland A 12.5% service charge will be added to parties of five or more