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## The Winding Stair Set Dinner Menu, January, 2013

Winding Stair Restaurant

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WINDING STAIR  
Dinner Menu

Soup of the day

O'Doherty's Black Pig black pudding salad with baby potato, Gubbeen chorizo  
and toast

Potted Dingle Bay crab with toasted soda bread and organic leaves

Ted Browne's Kerry prawns on toast with garlic and lemon and mixed  
leaves

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Char-grilled Irish Hereford beef sirloin steak with sticky onions, garlic butter and  
homemade chips

Wild Irish Game venison with colcannon bake , buttered kale and wild  
mushrooms and plum gravy

Doran's hake with cauliflower mash, Jerusalem artichoke, samphire, baby leek and  
capers and herby butter sauce

Mourne hand-smoked haddock, poached in milk with onions and  
Mount Callan cheddar mash

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Bread and butter pudding with whiskey sauce

Sticky pear and ginger cake with Gathabawn vanilla ice-cream

Rich chocolate pudding with caramel cream and pistachio praline

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

