

Coffee

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Flat White
€3.00

Latte
€3.00

Mocha
€3.20

Americano
€2.95

Espresso
€2.00

Teas

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We serve
loose-leaf tea:
Irish
€2.50

Breakfast
€2.50

Peppermint
€2.50

Earl Grey
€2.50

Green Tea
€2.50

Juices

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fresh green
vegetable juice
€3.50

tipperary
apple juice
€3.00

lemonade
€3.00

elderflower
€3.00

soft drinks
€2.50

Wine list

White

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Covinas Sauvignon
Blanc, Macebo, Spain
Glass £6.50
Carafe £19.50
Bottle £28.00

Butterfly
Ridge, Riesling/
Gewurztraminer,
Australia
Glass £6.50
Carafe £19.50
Bottle £28.00

Pecile Pinot Grigio,
Italy
Glass £7.00
Carafe £20.00
Bottle £30.00

Red

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Covinas, Tempranillo/
Syrah/Cabernet, Spain
Glass £5.50
Carafe £17.50
Bottle £26.00

Godou Exceptional
Malbec, France
Glass £6.50
Carafe £21.00
Bottle £30.00

Costadoro Rosso
2011, Montepulciano,
Sangiovese Marche,
Italy
Glass £7.00
Carafe £20.00
Bottle £31.00



Clodagh's Irish Harvest Lunch & Cookery Demonstration

.....

8th October 11 - 1.30pm
Tickets £25 per person.
Ask your server for more
details or to book.



Clodagh McKenna

Harvest Menu

September / October 2016

Twitter, instagram and
facebook: @clodaghskitchen
www.clodaghmckenna.com

Restaurant Name

Street Name

Town, Postcode



Specials

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Clodagh's Dish of the week
Clodagh's Sandwich of the Week
*Please ask your server

Starters

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wild Wicklow mushroom
soup with tarragon and
crème fraiche served with
Clodagh bread & Glenilen
farmhouse butter
(V) €6.95

Irish heirloom tomatoes,
with Macroom fresh
buffalo mozzarella,
Achill island sea salt
and basil
(V/GF) €8.95

creamy smoked haddock
chowder with corn,
leeks, garlic and white
wine served with Clodagh
bread and Glenilen
farmhouse butter
€7.50

housemade chicken liver
paté with housemade apple
chutney, pickled cucumbers
and Clodagh bread
€7.50

sweet corn fritters with
fresh Dingle crab and
apple salad
€8.95

harvest vegetables,
beetroot, fennel & carrot,
kale, purple sprouting
broccoli, & apple tossed
with a lemon dressing
and toasted almonds
(V/GF) €8.50 / with
grilled chicken €11.50

Gubbeen farm bacon,
crunchy cos, freshly
roasted free range
chicken, creamy caesar
dressing & honey roasted
hazelnuts
(GF) €8.50/€12.50

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Mains

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Roasted butternut squash,
hazelnut and glenilen
farm crème fraiche
(V) €15.00

roast organic chicken with
creamed wild mushrooms
and tarragon mash
(GF) €16.96

warm Glenarm beef salad
with crumbled cashel blue
cheese, roast butternut
squash and pumpkin seeds
(GF) €14.00

grilled seabass with wild
samphire and lemon and
dill potato dumplings
(GF) €16.50

fresh Dingle crab cakes
using fresh crab with
heirloom tomatoes,
avocado and dill aioli
(GF) €15.95

potato and Clonakilty
black pudding dumplings
with spiced blue cheese
sauce and hazelnuts
€13.00

char-grilled Glenarm
beef burger on a brioche
bun, aged Dubliner
cheddar cheese, tomato
and pickles served with
autumn slaw
€14.95

Clodagh's Drink and nibble of the month

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Aged Dubliner cheese
oat croquettes with aioli

€5.50

Lemon and rosemary
prosecco

€9.00

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Sides

.....

Roasted
Butternut Squash
€3.50

Green leaf &
Vegetable Salad
€3.50

Omelette

.....

Gubbeen smoked cheese,
courgettes and heirloom tomatoes,
served with autumn salad
(V/GF) €12.95

Desserts

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apple and blackberry tart
€6.50

carrot cake with orange
blossom frosting
€6.50

rice pudding with
fresh blackberries and
hazelnuts
€6.50

bread and butter pudding
with wicklow apple brandy
€6.50

Guinness chocolate cake
with vanilla frosting
€6.50

Clodagh's cheese of the
month: Cratloe Hills
cheese plate with apple
chutney and oatcakes
€6.50

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