The Hungry Monk

Restaurant A La Carte Menu - Late Winter / Early Spring 2012

HEAD CHEF: SCOTT McCANN • SOUS CHEF: STEPHEN COLLINS

BEST IN IRELAND 2012
RECOMMENDED BY JOHN & SALLY McKENNA'S BRIDGESTONE GUIDES

Appetizers

Free Range Chicken Satay Skewers €8
SERVED WITH A SPICY PEANUT SAUCE AND SOY NOODLES

Deep Fried Crispy Gressingham Duck Won Tons €8
SERVED WITH A GRAHAMS PORT WINE SYRUP, APPLE AND CELERIAC REMOULADE

© **Oriental Thai Style White Fishcakes** €8
SUCCULTENT PIECES OF FRESH COD, PLAICE AND HADDOCK MIXED TOGETHER WITH CORIANDER, GINGER AND LEMONGRASS, SERVED WITH A WASABI AIOLI

© V **John Hempenstall's Wicklow Blue Cheese and Spiced Pear Salad** €7
SEASONAL LEAVES TOSSED IN A BLUEBERRY AND HEATHER HONEY DRESSING

© **The Monk's Famous Seafood Chowder** €7
SHELLFISH, COD AND HAKE IN A RICH SEAFOOD CREAM AND DRIZZLED WITH CORIANDER OIL

Roast Button Quail Breasts €10
SERVED WITH A CLONAKILTY WHITE PUDDING BOUDAIN AND A RICH MERLOT SAUCE

© **Wicklow Lamb's Kidneys Dijonnaise** €7
DICED AND PANFRIED WITH CHOPPED SHALLOTS IN A COGNAC AND WHOLEGRAIN MUSTARD CREAM SAUCE

Clonakilty Black Pudding €7
PANFRIED IN EXTRA VIRGIN OLIVE OIL AND SERVED WITH A BRAMLEY APPLE AND RAISIN COMPOTE

© **Monk Style Spicy Chicken Wings** €8
SERVED WITH CELERY STICKS AND OUR OWN CASHEL BLUE CHEESE DIP

© **Cream of Sweet Potato Soup** €6
SPRINKLED WITH CRISPY PARMA HAM

Wild Wicklow Game Section

(Due to the nature of our game, some lead shot may be found)

© **Roasted Haunch of Glenmalure Venison** €25
SERVED WITH BRAISED BABY ROOT VEGETABLES AND A RED CHERRY AND CINNAMON SAUCE

Stuffed Woodenbridge Pheasant Breasts €23
TAKEN OFF THE BONE AND SERVED WITH A APRICOT AND TARRAGON STUFFING, BRAISED RED CABBAGE, CARROT PURÉE, TRUFFLE MASHED POTATO AND A RICH GAME JUS

Wild Wicklow Game Pie €19
BRAISED LOCAL GAME SERVED IN A RICH PORT WINE GRAVY AND TOPPED WITH A PUFF PASTRY HAT

From the Chargrill

© **8oz Sirloin Steak, 21 day dry aged Heifer** €20
© **8oz Fillet Steak, 21 day dry aged Heifer** €24
© **16oz T-Bone Steak, 21 day dry aged Heifer** €28

EACH STEAK CAN BE SERVED WITH A CHOICE OF GREEN AND BLACK PEPPERCORN SAUCE €1, BEARNAISE SAUCE €1 OR GARLIC BUTTER €1

ALL OUR BEEF IS IRISH CERTIFIED AND SUPPLIED BY MASTER BUTCHER FRANK DOYLE

Main Courses

© **Free Range Irish Chicken Breast "Andalucia"** **€17**
A LARGE CHICKEN BREAST STUFFED WITH SUNDRIED TOMATOES AND FRESH SPINACH, SERVED WITH DICED CHORIZO SAUSAGE SAUTÉED POTATOES AND A TOMATO-GARLIC SAUCE

© V **Wild Mushroom and Basil Risotto** **€15**
CREAMY ARBORIO RICE 'AL DENTE' TOPPED WITH AGED PARMIGIANO REGGIANO SHAVINGS AND A DRIZZLE OF BASIL OIL

Wicklow Lamb and Feta Cheese Burger **€14**
TOPPED WITH HOMEMADE TZATZIKI, WILD ROCKET LEAVES AND SERVED WITH JACKET CHIPS

Fillet of Fresh Wild Atlantic Cod **€18**
COATED IN A CRISPY BEER BATTER AND SERVED WITH CHUNKY CHIPS, GARDEN PEAS AND HOMEMADE TARTARE SAUCE

© **Monk's Famous "Fishpie"** **€19**
COD, SMOKED HADDOCK AND BOSTON SHRIMP IN A RICH BÉCHAMEL SAUCE TOPPED WITH A CRUSHED WEXFORD POTATO HAT

Crispy Dublin Bay Prawn Scampi ***(not tiger prawns)*** **€22**
SERVED WITH JACKET CHIPS, HOMEMADE TARTARE SAUCE AND A WEDGE OF LEMON

Side Orders

French Fried Onions €3.50 Jacket Chips €3.50 Garlic and Cheese Potatoes €4.50
Broccoli with Goat's Cheese Hollandaise and Pine Nuts €4

Desserts

Winter Spiced Bramley Apple Crumble **€7**
WITH VANILLA POD CRÈME ANGLAISE AND DAIRY CREAM

Selection of Monkmade Sorbets or Ice Creams **€7**
WITH TUILLE BISCUITS AND RASPBERRY COULIS

Sticky Toffee and Treacle Pudding **€7**
WITH A RICH CARAMEL SAUCE AND TOFFEE ICE CREAM

Warm Valrhona Chocolate Fondant **€7**
WITH HOMEMADE VANILLA ICE CREAM AND RICH CHOCOLATE SAUCE

Baked Lemon Tartlet "Au Citron" **€7**
WITH RASPBERRY SORBET AND DAIRY CREAM

Orange and Cointreau Crème Brulée **€7**
WITH HOMEMADE CHOCOLATE CHIP COOKIES

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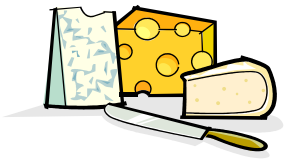

Mixed Irish Farmhouse Cheese Platter €9
Long Clawsons Stilton Cheese with a Glass of Late Bottled Vintage Port €15

CHEESE PLATTERS ARE SERVED WITH HIGH BAKE WATER BISCUITS AND QUINCE JELLY

SUPPLIERS

Seafood *– Wrights of Marino / Shellfish de La Mer, Castletownbere / Atlantis of Rosslare*
Free Range Poultry *– Eamon Lavelle, Clontibret, Co Monaghan*
Fruit and Vegetables *– Nicky's, Kilcoole / Hawthorn Organic Farm, Portumna*
Cheese *– Wicklow Farmhouse Cheese, Arklow*
Meats *– Frank Doyle, Bray* ***Game Meats –*** *Seamus Kavanagh, Rathdrum*

Dishes marked V – Vegetarian **Dishes marked © - Coeliac Friendly**

VAT @ 9% is included. 10% Service Charge will be added.