

The Woollen Mills

EATING HOUSE

BREAKFAST Monday-Saturday from 9am-11.30am

Pigs on The Green bacon butty with slow-roasted tomato and mayo, €7.50

Ha'penny Fry-up: Pigs on The Green sausages and bacon, beef tomato, O'Doherty's black pudding, fried egg and toast, €11

Poached eggs with avocado hummous, classic tabbouleh, blue-corn tortilla chips, pomegranate yoghurt, chilli jam, raw veg sticks and homemade flat-bread, €12

Butternut squash bhaji, baby spinach, poached egg, mango marmalade and sheep's yoghurt, €12

Poached egg with grilled bacon, tomato and brown toast, €10

Peanut butter + jam French toast with Highbank Farm apple syrup (add bacon €2), €8.50

Homemade granola & yoghurt pot, berry compote, €3.50

Pear & cinnamon trimmings bun, €3.50

Fruit or plain scone with Mill's jam and butter, €3

Morning special: Tea or Coffee and cake of the day (before 10.30am), €4.95

Ask for our daily bakery delights.

LUNCH Monday-Saturday from 12pm-5pm

STARTERS

Today's soup, €7

Yellow-fin tuna tostadas: avocado, smoked chilli mayo, crispy shallot, €13

Gambas on toast, samphire & curry butter, €12

Tin of Ortiz anchovies, too much Cuinneog Farmhouse butter, potato sourdough toast, shallots, capers & lemon, €11

Mussel & leek pâté with toasted rye, €12

Butternut squash bhaji, baby spinach, poached egg, mango marmalade & sheep's yoghurt, €12

Tandoori spatchcock quail, roasted sweet potato and mango, €12

Roasted mixed beets, Corleggy goat's curd, honeycomb, confit shallots and watercress, €11

MEAT

Irish beef cheek and shin burger: London Bath bun, beef tomato, red onion, baby gem, Pigs on the Green bacon, mature Irish cheddar, mayo & fries, €18

Chargrilled Achill Island lamb steak; minted spelt salad, pomegranate yoghurt, hummous and flatbread, €24

9oz 21 day dry-aged Irish rib-eye steak, slow roasted beef tomato, fries, watercress & bearnaise, €26

Roasted chicken breast; Macroom Buffalo Ricotta and spinach pancakes, roasted pinenuts, smoked tomato sauce, €24

SAMBO / SOUP / DELI

Pigs on the Green Toulouse sausage & pastrami with sauerkraut, caramelised onion & mustard mayo on sourdough

Macroom Buffalo Mozzarella, globe artichoke, black kale, basil and smoked tomato mayo on our multi-seed sourdough

Turkey, pickled gherkins, cheddar, chipotle mayo, crushed tortilla and guacamole on ciabatta

Jerk chicken, fresh corn, pineapple salsa, iceberg & lime mayo on ciabatta

Salami, roasted Mediterranean veg, mozzarella, tapenade, basil & smoky sun-dried tomato on ciabatta

Turkish wrap: Pumpkin hummous, sheep's yoghurt, za'atar, pickled veg, baby spinach & Turkish tabbouleh

All our sandwiches are served with salad or a choice of soups

Sambo + salad, €10.95

Sambo + soup, €9.95

Soup, €6.95

Salad plate, 1€0.95

FISH

Spaghetti with monkfish cheeks, pencil asparagus, Kerry Chorizo (optional) and wild garlic pesto, €23

Steamed cockles and mussels with creamy herb & white wine broth seaweed mayo, grilled sourdough & chips, €26

Dorans of Howth ling white fish with mussel sauce, wild garlic champ and crispy egg, €22

VEG & SIDES

Avocado hummous, bluecorn tortilla chips and raw vegetable, €9

Chargrilled corn-on-the-cob with jerk spice and coconut, €6

Homemade chips: roasted garlic aioli, €4

Classic tabbouleh, €7

Sauerkraut vegetable slaw, €6

Eggplant Parmigiana with Silke Cropp's cottage cheese and heirloom tomato salad, €19

Roasted mixed beets, Corleggy goat's curd, honeycomb, confit shallots and watercress, €15

GRUEL

Bowl of Ha'penny Bridge Coddle: brown bread & butter, €16

Chilli dog: Pigs on the Green frankfurter, Ballinwillin wild boar chilli and Kraut slaw, €18

Pork belly mac & cheese with bacon marmalade, €17
- without meat, €16

Woolley wings, €9/14
- Classic buffalo with blue cheese & buttermilk dip or
- Sticky lemon & cola with lime mayo

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EATING HOUSE

DINNER Sunday-Wednesday 5pm-10pm (Thursday-Saturday-10.30pm)

EARLY BIRD* 5pm-6.45pm daily

* Only Dishes marked with EB can be ordered as part of the Early Bird Menu. **2 COUSE €24 / 3 COURSE €29**

STARTERS

Today's soup, €7 **EB**

Yellow-fin tuna tostadas: avocado, smoked chilli mayo, crispy shallot, €13

Gambas on toast, samphire & curry butter, €12

Tin of Ortiz anchovies, too much Cuinneog Farmhouse butter, potato sourdough toast, shallots, capers & lemon, €11

Mussel & leek pâté with toasted rye, €12 **EB**

Butternut squash bhaji, baby spinach, poached egg, mango marmalade & sheep's yoghurt, €12

Tandoori spatchcock quail, roasted sweet potato and mango, €12

Roasted mixed beets, Corleggy goat's curd, honeycomb, confit shallots and watercress, €11 **EB**

GRUEL

Bowl of Ha'penny Bridge Coddle: brown bread & butter, €16 **EB**

Chilli dog: Pigs on the Green frankfurter, Ballinwillin wild boar chilli and Kraut slaw, €18 **EB**

Pork belly mac & cheese with bacon marmalade, €17 **EB**
- without meat, €16 **EB**

Woolley wings, €9 (starter) **EB**, €14 (main) **EB**
- Classic buffalo with blue cheese & buttermilk dip or
- Sticky lemon & cola with lime mayo

VEG & SIDES

Avocado hummous, bluecorn tortilla chips and raw vegetable, €9 **EB**

Chargrilled corn-on-the-cob with jerk spice and coconut, €6

Homemade chips: roasted garlic aioli, €4

Classic tabbouleh, €7

Sauerkraut vegetable slaw, €6

Eggplant Parmigiana with Silke Cropp's cottage cheese and heirloom tomato salad, €19 **EB**

Roasted mixed beets, Corleggy goat's curd, honeycomb, confit shallots and watercress, €15 **EB**

MEAT

Irish beef cheek and shin burger: London Bath bun, beef tomato, red onion, baby gem, Pigs on the Green bacon, mature Irish cheddar, mayo & fries, €18 **EB**

Chargrilled Achill Island lamb steak; minted spelt salad, pomegranate yoghurt, hummous and flatbread, €24

9oz 21 day dry-aged Irish rib-eye steak, slow roasted beef tomato, fries, watercress & bearnaise, €26

Roasted chicken breast; Macroom Buffalo Ricotta and spinach pancakes, roasted pinenuts, smoked tomato sauce, €24

FISH

Spaghetti with monkfish cheeks, pencil asparagus, Kerry Chorizo (optional) and wild garlic pesto, €23

Steamed cockles and mussels with creamy herb & white wine broth seaweed mayo, grilled sourdough & chips, €26

Dorans of Howth ling fish with mussel sauce, wild garlic champ and crispy egg, €22 **EB**

DESSERTS

Ice-cream sandwich: raspberry ripple ice-cream with double chocolate cookies and raspberry sauce, €6.95 **EB**

Oreo Tart, caramelised peanut & mascarpone cream, €6.95

Bread & butter pudding served with creme anglaise, €6.95 **EB**

Plate of nice treats, €10.50

Bowl of Wexford ice cream, €6 **EB**

Three Irish cheeses, crackers & this month's chutney, €11

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EATING HOUSE

BRUNCH Sunday 12pm-5pm

Bacon, fried egg & homemade waffle sandwich, €13

Spinach, fried egg & homemade waffle sandwich with bearaise and slow-roasted tomato, €13

Ha'penny Fry: Pigs on The Green sausages and bacon, slow roast beef tomato, homemade molasses baked beans, O'Doherty's black pudding, fried egg & toast, €14

Steamed cockles and mussels: creamy white wine and herb broth, seaweed mayo, grilled sourdough and chips, €23

Steak and eggs: 9oz 21 day dry aged Irish rib-eye steak, fried eggs, slow roasted beef tomatoes, fries & watercress bearnaise, €25

Peanut butter + jam French toast with Highbank Farm apple syrup (add bacon + €2), €11

Butternut squash bhaji, baby spinach, poached egg, mango marmalade & sheep's yoghurt, €12

Chargrilled leg of lamb steak: minted spelt, pomegranate yoghurt, hummous and flatbread, €23

Irish Beef burger: London Bath bun, beef tomato, red onion, baby gem, Pigs on the Green bacon, mature Irish Cheddar, mayo & fries, €17

Bowl of Ha'penny Bridge Coddle, brown bread & butter, €16

Pork belly mac + cheese with bacon marmalade, €17
- without meat, €16

Homemade waffles with berries, Velvet Cloud sheep's yoghurt & crushed pistachios, €12

Poached eggs with a platter of panko and sesame aubegine wedges, avocado hummous, classic tabbouleh, bluecorn tortilla chips, pomegranate yoghurt, chilli jam, raw veg sticks & homemade flat-bread, €16

Gambas on toast, samphire & curry butter, €16

Chilli dog: Pigs on the Green frankfurter, Ballinwillin wild boar chilli and Kraut slaw, €18

Woolley wings, €9/14

- Classic buffalo w/ blue cheese & buttermilk dip or
- Sticky lemon & cola with lime mayo

SIDES

- Homemade chips: roasted garlic aioli, €4
- Tabbouleh, €6
- Kraut and veg slaw, €6
- Chargrilled corn-on-the-cob w/ jerk spice and coconut, €6

COCKTAILS

- Gin, nettle, thyme, €10
- Irish whiskey raspberry sour, €10
- Vodka, charred grapefruit, rosemary, €10
- Calvados, lime, ginger, €10
- Rum, chilli, spiced pineapple, €10
- Gin, cucumber, elderflower, tonic, €10
- Bellini, €8
- Moscato and lime, €8

SPARKLES

- Glera**, Veneto, Italy, €7/35
- Cava**, Penedès, Spain, €8.5/42