

A La Carte

Breads

Bread & Irish Butter
£3.50

Starters

- Caramelised Onion Soup, Coolea Gratin
£11.00
- Seared Scallops, Black Pudding, Walnuts, Buttermilk Potato
£16.00
- Beef Tartare, Carlingford Oyster, Winter Herbs, Grilled Sourdough
£14.00
- St Tola Goat’s Cheese, Roasted Beetroot, Caper & Sweet Shallot Chutney
£12.00
- Hot Smoked Salmon, Dulse Cream Cheese, Wheaten Crumbs
£15.00
- Potted Rabbit & Ham, Pear & Mustard, Toasted Brioche
£13.00

Main Courses

- Roasted Corn-fed Chicken, Bacon, Apple Sugar, Pumpkin & Seeds
£29.00
- Irish Lamb, Crozier Blue, Walnuts, Spinach, Potato Dumplings
£30.00
- Grange Farm Barbary Duck Breast, Pickled Mushrooms, Duck Sausage, Smoked Potato
£32.00
- Loin of Wicklow Venison, Parsnips, Pickled Blackberries, Gingerbread
£36.00
- Atlantic Halibut, Leek Cream, Brown Onion & Mussel Broth
£33.00
- Chargrilled Irish Sirloin, Slow Roasted Tomatoes, Watercress & Shallot Salad
£37.00
- 900g Côte de Boeuf, Watercress & Shallot Salad, Choice of Two Sides & a Sauce
(For 2 Sharing)
£95.00

Sides

Potatoes £6.00	Vegetables & Salads £6.00	Sauces £4.00
Beef Fat Chips	Bitter Leaves & Herb Salad	Béarnaise
Koffmann Fries	Roasted Carrots, Orange & Hazelnut	Red Wine
Buttered Mash Potato	Beer Battered Onion Rings	Garlic & Herb Butter
Baker’s Potatoes	Creamed Cabbage, Root Vegetables	Green Peppercorn

Desserts

- Baked Cheesecake, Spiced Plums, Hazelnut Ice Cream
£12.00
- Sticky Date Pudding, Rum Caramel, Raisins, Vanilla Ice Cream
£12.00
- Cinnamon Poached Pear, Almond Cream, White Chocolate
£12.00
- Scullery Kitchen Ice Cream Selection (Choose 3)
(Raspberry Ripple, Vanilla Bean, Salted Caramel, Dark Chocolate)
£12.00
- Affogato with Frangelico
£12.00
- Caramelised Apple Tart, Vanilla Ice Cream, Pouring Cream (For 2 Sharing)
£21.00
- Selection of Irish Cheeses, Crackers, Chutney
(Crozier Blue, Co.Meath | Ballylisk, Co.Armagh | Durrus, Co.Mayo | Coolattin Mature Cheddar, Co.Carlow)
£15.00

Compliment your Cheese with a glass of Port (50ml)

Taylors Ruby £7.40 | Taylors Tawny £7.40
Taylors LBV £8.60 | Taylors 10yr £9.20

After Dinner Drinks

Kahlua £6.10 | Amaretto £6.20 | Bushmills 10yr £7.70 |
Dunvilles VR 10yr £12.20 | Drambuie £6.30 | Sexton £8.60 |
Baileys (50ml) £7.20 | Crème De Menthe £5.60 | Limoncello £5.80

Old Inn Liqueur Coffee £9.00

(Irish/Calypso/Royale/Italian/French/Baileys)

Tea & Coffee

- | | |
|-----------------------|---------------------------|
| Americano £5.30 | Double Espresso £5.30 |
| Cafe Latte £5.50 | Flat White £5.30 |
| Cappuccino £5.50 | Irish Breakfast Tea £4.90 |
| Single Espresso £3.90 | |

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.
10% discretionary service charge on tables of 6 or more people.

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The
OLD INN
Est. 1614

Attentive yet Informal,

Simple yet Sophisticated™

