

- A LA CARTE MENU -

Friday and Saturday from 5pm



THE STILLHOUSE
of MOIRA
FOOD | SPIRITS | BEER



Starters

SOUP OF THE DAY

Guinness wheaten, Abernethy butter **v**
5

IRISH WOOD PIGEON

Puy lentils, artichoke, pickled mushrooms **gf**
7

CREAMED LEEK AND MATURE CHEDDAR TART

Bitter leaves **v**
7

GOOSE LIVER PARFAIT

Orange and plum preserve, hazelnuts, brioche toast (**gf option**)
5

STILLHOUSE BLACKPUDDING SCOTCH EGG

Mustard aioli
5

STILLHOUSE GIN CURED SALMON

Cream cheese, grapefruit, pickled cucumber, melba toast
(**gf option**)
7

GOATS CHEESE AND TRUFFLE MOUSSE

Pickled shallot, salt baked beetroot **v**
7



Pub Favourites

14

STILLHOUSE STEAK BURGER

Tomato chutney, cheddar, bacon jam, truffle mayo,
brioche bun, fries

PANKO CRUMBED CHICKEN GOUJONS

Garden salad, garlic & herb mayo, garlic cubed potatoes



Mains

TEMPTED CIDER GLAZED IRISH PORK BELLY

Ham dauphinoise, black pudding bon-bon, parsnip, hen's egg,
mustard cream (**gf option**)
16

CO. WICKLOW VENISON

Braised haunch, whipped Potato, hazelnut crumb, carrots, parsley **gf**
17

CHICKEN KIEV

Truffled mash, broccoli, sage, chicken velouté
16

ROASTED PLAICE ON THE BONE

Champ, scampi, capers, beurre noisette (**gf option**)
16

ALMOND TORTELLINI

Goats cheese, cherry tomatoes, spinach, frisée **v**
15

HERB GNOCCHI

Air dried tomatoes, green beans, wilted spinach, smoked chilli butter **v**
14

WILD MUSHROOM PEARL BARLEY RISOTTO

Imokilly Regato Irish cheese **v**
14



Side orders

3.50

Truffle, parmesan triple cooked chips **v**

Garden salad, mustard dressing **v+** | Champ **v**

Bone marrow triple cooked chips

Sweet potato fries **gf & v+** | Market vegetables **gf & v+**

Garlic grain-bakehouse sourdough **v**

