

The Harvest Room Restaurant

Winter Seasonal Menu €75 (2 Courses €65)

Garlic Escargot with Pan Fried Leek, Blackcurrant Leaf, Pickled Dunbrody Berries & Leek Ash

Potato, Truffle & Seaweed Mille-Feuille with Pickled Kohlrabi & Celeriac Purée

White Onion Velouté with Barley Infused Beef and Scallion Purée

Dunbrody Seasonal Salad with Meadowfield Goats Cheese, Crunchy Croutons, Preserved Elderflower & Black Garlic Dressing

Pine Butter Poached Brill with Elderberry & Black Salt Cured Egg Yolk



Pan-Seared Wild Irish Venison, Dark Chocolate & Foie Gras with Jus

Cream of Smoked Haddock Risotto with Black Garlic & Mussel Purée, Crispy Skin & Goats bridge Trout Roe

Seared Fillet of Halibut with Charred Chard, Rowanberry Purée & Fermented Blackcurrant Cream Sauce

Pithivier of Irish Beef Featherblade & Bone Marrow with Garlic Cream & Pickled Fancy Fungi Mushrooms

Meadowsweet Smoked Duck Breast with Garden Chard & Estate Cherries

Turf Smoked Celeriac, Fermented Garden Potato Foam Estate Flax Seeds.



Pear & Thyme Parfait, Garden Walnut Caramel.

Cherry Soufflé with Dark Chocolate Sorbet

Dark Chocolate & Chestnut Mousse, Pine Cone Gel, Chocolate Soil

Whiskey Infused Cashel Blue Cheese, Estate Fig Jam, Parmesan Crisps, House Membrillo

Don't fancy dessert? Why not enjoy a Classic Irish Coffee or Espresso Martini instead?

All service and gratuities are distributed equally among our staff

Head Chef - Janice Casey Bracken

Part of our philosophy at Dunbrody Country House Hotel has always revolved around utilising the best of all things local. From our own estate kitchen garden, herbs and honey, to free range eggs from our hens and locally foraged plants and seaweeds, nature shares with us a perpetually changing, bountiful harvest.

We proudly showcase numerous Irish artisan producers, both from Wexford and further afield.

Dunbrody Kitchen & Herb Gardens - Fresh Produce Grown Right Here on the Estate

The Walled Garden, Tintern Abbey, Co Wexford - Seasonal Herbs, Fruits & Vegetables

Duncannon Smokehouse – Smoked Salmon

Crowes Farm, Gortussa, Dundrum, Co Tipperary – Free-Range Outdoor Reared, Air-Dried Rashers

Goatsbridge Farm, Co Kilkenny – Trout & Caviar

Fancy Fungi, Tannerhill, Killinick, Co Wexford – Grey, Gold, Pink Oyster & Shiitake Mushrooms

Tinnock Farm, Campile, Co Wexford - Irish Country Buttermilk & Free-Range Organic Eggs

Killowen Farm, Courtnacuddy, Enniscorthy, Co Wexford – Artisan Natural Yoghurts

Gerry Walsh Vegetables, Campile, Co Wexford – Artisan Seasonal Fruit & Vegetables

Duncannon Fish, Co Wexford – Fresh from the Hook Peninsula & Kilmore Quay

Drumderry Flour Mill, Co Wexford

Ballymackenny Farm, Co Louth – Broccoli

Rosscarbery Pork – Co Cork

Meadowfield Farm, Co Wexford – Goats Cheese

All our dishes are cooked to order

Please ask your server about food allergens if required

All our beef is of 100% Irish origin