

Dundon's Local - Right here on the estate!

Good food starts with great ingredients and here are some of our prized suppliers:

Dunbrody Kitchen & Herb Gardens,

The Walled Garden, Tintern Abbey, Co Wexford

Duncannon Smokehouse

Crowes Farm, Gortussa, Dundrum, Co. Tipperary

Goatsbridge Farm, Co Kilkenny

Fancy Fungi, Tannerhill, Killinick, Co Wexford

Tinnock Farm, Campile, Co Wexford

Killowen Farm, Courtnacuddy, Enniscorthy, Co Wexford

Gerry Walsh Vegetables, Campile, Co Wexford

Roscarberry Pork, Co Cork

STARTERS

€16 Classic Duncannon Crab Cocktail with Lime Mayonnaise & Crunchy Leaves

€14 Wexford Mussels, Steamed in Preserved Estate Elderflower with Sauce Vierge

€15 Hook Head Seafood Chowder with Homemade Brown Bread

€11 Cream of Tomato Soup with Croutons & Crème Fraîche,

€13 Dunbrody Seasonal Green Leaf Salad with Fermented Black Garlic Dressing

€13 Sautéed Fancy Fungi Wild Mushrooms on Sourdough Toast with Garlic Cream & Parmesan

MAIN COURSES

€20 Fisherman's Seafood Pie topped with Creamy Mash & Side Salad

€16 Hook Head Haddock Smokies with Garden Leaves & Bread Crisps

€19 Beer Battered Fillet of Haddock with Garden Minted Peas, Hand Cut Chips & Tartar Sauce

€27 Prime Irish Striploin Steak with Hand-Cut Chips, Crispy Onions & Black Garlic Butter

€16 Caramelised Red onion & Meadowfield Farm Goat's Cheese Tart

€24 Handmade Pasta with Gubeen Chorizo & Tomato Sauce

€16 Dunbrody Salad of Dressed Leaves, Pickled Vegetables, Sourdough Croutons & Parmesan Shavings

DESSERTS

€9 Skillet Brownie with Homemade Vanilla Ice Cream

€9 Dunbrody Doughnuts Made to Order with Rhubarb Compote

All our dishes are cooked to order. Please ask your server about food allergens if required.
The country of origin of our Beef is 100% Irish.

All service and gratuities are distributed among our staff