

The Annual Wild Foods Dinner  
**Sample Menu**



From the Farm and the Forest Floor  
Wild Penny Bun, Lichen, Hazelnuts  
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From the Sea Shore  
Wild Razor Clams, Cockles  
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From the Woods and Hedgerow  
Wild Pheasant Terrine, Wild Gorse  
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From the Hedgerow  
A Salad of Wild Penny Wort, Wild Leaves  
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From the Woods and Hedgerow  
A Wild Sorrel & Wild Fraughan Berry Lollipop  
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From the Ponds and Woods  
Wild Mallard, Wild Blackberries  
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From Inshore Sea Pots and Coast  
Wild Lobster Ravioli, Wild Sea Beet  
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From Two Valleys; Glenmalure and Macreddin  
Wild Sika, Wild Nettle, Wild Elderberries  
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From the Hedgerows  
A Wild Berry Soda  
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From the Farm and Woods  
Wild Woodruff Bread Pudding, Wild Sloe Berry Sauce  
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Not so Wild, but Fair Traded and Organic, Tea and Coffee  
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From Macreddin Woods  
A Digestif of Wild Beech Bark Booze, Vintage '22

Please make our Crew aware of any allergies you may have at every stage of service

*Seafoods - Farmfoods - Wildfoods*  
AN IRISH FOOD STORY SINCE 1988

