



## An Organic & Wild Food Early Bird Dinner Sample Menu

From Wexford, Boer Goat, Fermented Pearl Barley  
Harvests from  
Pat Doyle, Macreddin Village Pantry

Line Caught, Wild Mackerel, Fermented Vegetables, Wild Dillisk Broth  
Harvest From  
Stephen Jones, Wild Irish Sea Veg, Macreddin Village Pantry

Wild Woodruff Ricotta, Celeriac, Apple, Walnut  
Harvests from  
Mossfield Farm, Denis Healy, Macreddin Village Pantry & Woods

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30 Day Aged Irish Beef Fillet, Parsnip, Onion, Full Bone Gravy  
Harvests from  
Farrelly's Butchers, Healy's Farm  
Supplement €4,50

Out of Dunmore East, Wild John Dory, Kale, Fennel, Wild Pine  
Harvests from  
Stephen Jones, Denis Healy, Macreddin Village Pantry

From the Wicklow Mountains, Wild Sika, Savoy Cabbage, Wild Game Consommé  
Harvests from  
Pat Doyle, Denis Healy, Macreddin Village Pantry

Potato Gnocchi, Squash, Mushrooms, Olive Crumb  
Harvests from  
Healy's Farm, Macreddin Village Pantry

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Fair Traded and Organic Tea/Coffee

The Strawberry Tree Early Bird Menu €50 [5.30pm-7.30pm]



Please make our crew aware of any allergies you may have at every stage of ordering  
Wild game may contain shot