



VFI BEST FOOD PUB 2017
VFI TOURIST PUB FINALIST 2018

SET FUNCTION MENU

CHOOSE YOUR OWN MENU:

HERE AT MICKEY FINN'S, WE WOULD LIKE YOU TO CREATE YOUR OWN MENU TO SUIT
INDIVIDUAL TASTES AND OCCASIONS

SIMPLY PICK YOUR FAVOURITE
3 STARTERS, 3 MAIN'S PLUS VEGETARIAN AND 3 DESSERTS

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGENS WITHIN YOUR GROUP,
PLEASE LET US KNOW AT YOUR EARLIEST CONVENIENCE,
SO THAT WE CAN OFFER YOU ALTERNATIVE DISHES.

THIS MENU CAN VARY FROM SEASON TO SEASON

PRICING

MONDAY - THURSDAY (ALL DAY)
& FRIDAY (BEFORE 4PM)

2 COURSE €25.00

3 COURSE €27.50

FRIDAY NIGHT & ALL DAY SATURDAY & SUNDAY

2 COURSE €28.50

3 COURSE €32.00

THIS MENU IS FOR ON A MINIMUM OF 10 ADULTS
(BOOKING DEPOSIT €150.00)

ADD A WICKLOW BREWERY SAMPLER TRAY FOR JUST €5.00

WE WOULD ASK THAT GROUPS PAY ALL TOGETHER IN ONE PAYMENT.
(GRATUITIES NOT INCLUDED)



START THE BREW

HOME-MADE SOUP OF THE DAY

SERVED WITH BREWERY MALT AND TREACLE BREAD.

CHICKEN LIVER PARFAIT

WINTER SPICED CHUTNEY, ORGANIC LEAVES AND TOASTED GARLIC CIABATTA.

GRILLED PIL PIL GAMBAS

PAN - FRIED TIGER PRAWNS COOKED IN CHILLI, RED PEPPER, GARLIC, OLIVE OIL, PARSLEY AND SERVED WITH TOASTED GARLIC CIABATTA.

FREE - RANGE CHICKEN WINGS

BREWERY SPICY SECRET SAUCE SERVED WITH CELERY STICK AND GARLIC MAYONNAISE DIP.

WARM SALAD OF SPICED PUMPKIN & FIVE MILE GOAT'S CHEESE BEIGNET

TOASTED PUMPKIN SEEDS, FIGS, CANDIED PECANS, BEETROOT, SPINACH, CHERRY TOMATOES AND HONEY ORANGE DRESSING.



THE MAIN BREW

ROAST SIRLOIN OF BEEF (SUNDAY'S ONLY)

SERVED WITH VEGETABLES, MASH, YORKSHIRE PUDDING & ROSEMARY JUS

ARTISAN IRISH 8OZ BURGER WITH MAPLE SMOKED BACON

IRISH BEEF BURGER ON A BRIOCHE BUN WITH ARTISAN SMOKED IRISH CHEDDAR, MUSCOVADO CARAMELISED ONIONS, TOMATO, ORGANIC LEAVES, CHIPS

BARBEQUE BABY PORK RIBS (€3 SUPPLEMENT)

BREWERY GINGERKNUT BARBEQUE SAUCE, RED CABBAGE SPICY SLAW, CHIPS

28 DAYS DRY AGED BLACK ANGUS (€6.50 SUPPLEMENT)

10 OZ RIB EYE, PORTOBELLO MUSHROOM, HOMEMADE ONION RINGS.

PLEASE CHOOSE A SAUCE AND YOUR SIDE

SAUCE: PINK PEPPERCORN OR GARLIC BUTTER

SIDE: CREAMY MASH POTATO, HAND-CUT CHIPS, HOUSE SALAD OR BABY POTATOES

WICKLOW BLACK STOUT' BEEF PIE

SERVED IN A GIANT YORKSHIRE PUDDING, CREAMY MASH, PUFF PASTRY, TENDER BROCCOLI STEMS.

LEBANESE FALAFEL (V)

WARM NAAN BREAD, CHILLI, LIME GIANT COUS COUS, HARISSA, TOMATO YOGURT, ORGANIC LEAVES.

WARM SALAD OF SPICED PUMPKIN, FIVE MILE GOATS CHEESE BEIGNET

TOASTED PUMPKIN SEEDS, FIGS, FIVE MILE GOATS CHEESE BEIGNET, SPICED PUMPKIN, CANDIED PEACANS, BEETROOT, SPINACH, CHERRY TOMATO & HONEY ORANGE DRESSING.

CORN-FED CHICKEN SUPREME TAGINE

MOROCCAN TAGINE, SAFFRON CARAMELIZED APRICOT, ROASTED ALMOND'S, MOORISH OLIVES, POTATO, GIANT COUS COUS AND WARM FLAT BREAD.

BAKED ATLANTIC COD

BACON SMOKED LARDONS, SCALLIONS, BABY POTATOES, GARDEN PEAS, GARLIC AND HERB BUTTER.

WICKLOW 'HELLES' BEER BATTERED FISH & CHIPS (GROUPS < 20)

CRISPY ATLANTIC COD, LIGHT WICKLOW BREWERY HELLES BEER BATTER, CHIPS & BREWERY TARTARE SAUCE

BREWERY CHICKEN WINGS

BREWERY SPICE SECRET SAUCE, GARLIC MAYONNAISE DIP, CELERY STICK & CHIPS



THE SWEET BREW

LEMON, ORANGE POSSET (GF)

CRÈME CHANTILLY, RASPBERRIES AND MERINGUE.

WARM CHOCOLATE BROWNIE

DARK CHOCOLATE SAUCE AND VANILLA BOURBON ICE-CREAM.

STICKY TOFFEE PUDDING

FRESH BANANA, VANILLA BOURBON ICE CREAM AND TOFFEE SAUCE.

PERSIAN WALNUT PISTACHIO BAKLAVA

PISTACHIO ICE CREAM AND CINNAMON SYRUP.

PEAR, ALMOND CRUMBLE

RUM AND RAISIN ICE CREAM

ALL OUR DESSERTS ARE HOME-MADE & DELISH

MAIN STREET, REDCROSS, CO. WICKLOW TEL: (0404) 41661