



EASTER SUNDAY LUNCH

two course menu €38 | three course menu €45

STARTERS

St. Tolas goats' cheese, radicchio pickled pear, golden beetroot, orange & mustard dressing, toasted flax seeds, jerusalem artichoke crisps

Smoked roasted red pepper soup, miso glazed celeriac, new season garlic scapes, artisan farmhouse butter, house baked bread

Shredded warm Silverhill duck and mizuna salad, toasted cashews, fragrant honey and soya dressing, mango and won ton textures

Coastal seafood selection en coquille, poached pink prawns, flaked crabmeat and crayfish tails, smoked paprika, pickled lime aioli, torn rustic sourdough

MAIN COURSES

Slow roasted shoulder of Wicklow spring lamb, rosemary & preserved lemon marinade, celeriac puree, honey roasted parsnip & turnip, minted onion marmalade, chervil mashed potatoes

Braised rib of Irish beef, spring savoy cabbage, glazed chantenay carrot, Yorkshire pudding, roasted potato, red wine gravy

Lavender & maple chicken supreme, Toulouse sausage, buttered chori beans, sweet potato fondant, fenugreek mashed potatoes, cilantro salsa verde

Pan fired Kilmore hake, mustard greens, red spinach, minted pea puree, chimichurri crumb, baby crushed potatoes, Brownsbarn bridge foraged wild garlic beurre blanc

Spring garden courgette, miso glazed squash, toasted pine nuts, pickled black eye beans, roasted red pepper sauce, spring greens pesto, shaved grana padano, polenta texture

DESSERTS

Coconut rice pudding, exotic passionfruit & mango gelée, diced mango, lemon zest, puffed rice

Elderflower cheesecake, compressed forced rhubarb, vanilla pastry mousseline, biscuit & gingernut crumb

Mountain View's signature Eton Mess, raspberry sauce, meringue kisses, mixed berries, lemon posset, vanilla whipped cream, dried raspberries

Hot cross bun, bread and butter pudding, marmalade gel, vanilla custard, white chocolate, mandarin sorbet, candied yuzu

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.