

DINNER MENU

TO SHARE (for 2 persons)

"A Taste of Blue" Sharing Platter, tempura of prawns & calamari, salmon gravlax, crab & sea bass pate, caprese salad, shredded confit duck with dips.
(€8 supplement) 1(wheat), 2, 3, 4, 6, 8, 10

STARTERS

Tempura of Prawns & Calamari, bois boudran and lemon & garlic aioli
2, 3, 4

Gin and lemon cured Salmon Gravlax, crab & seabass pate, pickled cucumber, dill yoghurt
2, 4, 7, 10

Mozzarella Caprese Salad, marinated heirloom tomatoes, balsamic glaze and basil pesto V
7

Pan fried scallops, pea puree, Wicklow black pudding, confit apple and panchetta crisp
(€5 supplement)
1(wheat), 2, 7

Shredded Confit Duck, vermicelli noodle salad, carrot & spring onion, pak choi, cashew nut, lime & soya dressing
1(wheat), 6, 7, 8(cashews)

MAIN COURSES

Blue Style Fish & Chips, tempura of haddock, lemon & garlic aioli and crushed pea & mint
4, 7, 10

Slow Cooked Lamb Shoulder, mint crushed baby potatoes, carrot, pea and tenderstem broccoli, rosemary jus
7, 9, 10, 12

Slow Cooked Short Rib of Beef, fondant potato, carrot & mustard puree, bearnaise

Blue Style Surf n Turf above served with pan fried prawns
(€5 supplement)

8oz fillet cooked to your liking instead of short rib with the Surf n turf (€12 supplement)
2, 3, 7, 10

Mild Coconut Chicken Curry, seasonal vegetables, chickpeas, spiced cous cous and garlic flatbread (or served with Falafel instead of chicken V
1(wheat), 7

Allergen guide :1.gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybean 7.milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphates 13.Lupin 14.Molluscs

PLEASE BE AWARE that although our dish might not directly contain nut or gluten our kitchen is not a nut or gluten free zone !!!

MAINS CONTINUED.....

Pan Fried Plaice, mussels, smoked haddock risotto with pea & leek
4, 7, 12, 14

Sea bass, spiced sweet potato, tomato, red pepper, chilli & ginger puree with fennel & courgette salad (€3 supplement)
4, 7

DESSERTS

Blues own Chocolate Brownie, Wexford strawberries, pistachio ice cream
3, 7, 8

Baked Alaska, coconut ice cream, pineapple & pomegranate compote with passion fruit gel
3, 7

Selection of Ice Cream, fresh berries & butterscotch sauce
3, 7

Local Wicklow Farmhouse Cheeses, crackers & croutes, pear & apple chutney (€3 supplement)
1(wheat), 7, 9, 12

EXTRA SIDES €4

Skinny Fries, rosemary salt

Mixed Seasonal vegetables, garlic butter
7

Mixed Baby Leaf, house vinaigrette
10

Skinny fries, truffle oil, parmesan €5.50
7

(all our frying is done with rapeseed oil and GF)



2 COURSES €32 / 3 COURSES €38

*excluding supplements where applicable

* with 2 course option we kindly ask for it to be starter & main to avoid unnecessary wait times