



WELCOME

IT IS ALL ABOUT PASSION

Here at 'FIRE & SALT' we love our food. We keep things simple by doing our best to pick quality fresh ingredients, sourced from local producers who share our passion for the fruits of this land. From the seas off the west and east coast, the hills and glens of Galway and Mayo, the lush green fields of Meath and Kildare, the vales and glens of Tipperary, Kilkenny and Cork, the food we source has a proud heritage and a story to tell.

Our grass-fed native Irish bred beef is hand-picked by our master butcher and is dry aged in a temperature controlled, dehumidified environment for 28 – 36 days. We then add a sprinkling of fresh ground Himalayan Rock Salt and chargrill in our custom-made charcoal grill oven, set at an intense 350°C. Using a special blend of wood to impart a unique flavour and texture from the radiant embers, the intense heat seals in the flavours and juiciness of the meat and creates a unique crisp caramelised coating. The finest beef cooked to perfection...

And it's not only about the beef... The fishermen who scour the depths of the wild Atlantic Ocean and Irish Sea for the fruits of their catch, we select the best that they offer; such as hand-picked blue mussels from Roaring Water Bay, Co. Cork. Our free range chickens come from the farm of Billy Grey, Rathangan, Co. Kildare where he runs a sustainable farm providing a stress free environment for our chickens to feed and roam freely, before they are hand selected for us.

Walk into our specially designed Wine Cellar and chose from our vast collection of fine wines from around the world, and where our Maitre d' will gladly pair a wine that will compliment your dining experience.

Enjoy and savour...

Val O'Kelly, Executive Chef and his team



TDH MENU

STARTERS

BLUE BELL FALLS GOATS CHEESE

With duo of beetroot salad 2

SOUP OF THE DAY

Served with selection of fresh breads 1, 4

CHICKEN AND PECORINO SAUSAGE

Parsnip puree, crispy prosciutto, truffle mayonnaise and pickled kohlrabi 2, 5

CURED ATLANTIC SALMON

Apple and fennel remoulade, dill crème fraîche 2

MAIN COURSE

10oz RIB EYE OF IRISH BEEF (€5 supplement)

Fondant potato, green peppercorn sauce 2

PAN SEARED FREE RANGE IRISH CHICKEN SUPREME

Pistachio and bacon stuffing, spring onion mash, redcurrant jus 1, 2, 6

FILLET OF ATLANTIC SALMON

Garden pea pearl barley risotto and sautéed samphire 2

BRAISED VENISON SHOULDER

Carrot and cumin puree, garlic cream potato, and red wine jus 2, 4

TIAN OF AUBERGINE AND FETA

Caramelized onion, spinach polenta, spiced tomato sauce 2

DESSERTS

CRÈME FRAICHE HAZELNUT MOUSSE

Hazelnut strudels, passion fruit gel 1, 2, 5, 6

BAKED LIME CHEESE CAKE

Served with rum cream, forest fruit coulis 1, 2, 5

WARM BRAMLEY APPLE AND BLACKBERRY CRUMBLE

Crème anglaise, vanilla bean ice cream 1, 2, 5

SELECTION OF ICE CREAM AND SORBET

With brandy snap basket, raspberry gel 1, 2, 5

*Please note that our chefs prepare all dishes to order, using fresh ingredients. If you prefer your meal without certain ingredients, feel free to ask and we will do our utmost to facilitate your request.

Please inform us of food allergies that you may have...

Allergens: 1=Wheat 2=Milk 3=Mustard 4=Celery 5=Eggs 6=Nuts 7=Soybean 8=Crustacean 9=Fish 10=Mollusc 11=Sesame Seeds
12=Sulphur Dioxide and Sulphites 13=Peanuts 14=Lupin

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