

FAITHLEGG



We invite you to enjoy some of Waterford's finest ingredients, showcased by Executive Chef Jenny Flynn in our Award-Winning Roseville Rooms Restaurant.

Occupying three rooms of the original house, The Roseville Rooms Restaurant is named after the cottage that stood here on the estate owned by The Bolton Family in the 1700s (before the construction of the house that stands here now, built in 1783). What was then a library, drawing room and conservatory now offers a stunning historic setting for dining.

Our wine list here at Faithlegg has been carefully chosen to compliment the cuisine which has been carefully curated seasonally by Jenny. Offering a variety of wines in both style and character. Choices include noteworthy recommendations from our Restaurant Manager Pearse Barrett. These vigneron take great care and pride in their produce, ensuring they are in perfect harmony with our food ethos here in Faithlegg.

Please note our menu alternates nightly

Starters

Cream of Leek & Potato Soup €10

Black pudding Danish

(1,3,7)

Saffron Poached Seabass €12

Spinach & fennel Risotto, orange, matchstick potatoes

(4,12)

Wine Pairing: Walnut Block, Collectables, Sauvignon Blanc, NZ

€47.00

Goatsbridge Trout Cured in Faithlegg Gin €12

Trout tartar, curried caper mayonnaise

(4,12)

Wicklow Brie and potato gratin €13

in an all-spice cream served with our home-made brown bread

(1,7)

Wine Pairing: Colombara Soave Classico Zenato €44.00

Duck & Port Liver Parfait €13

Quince with an orange salad and clementine and port syrup, blaa crisps,

(1,3,7,12)

Wild Mushroom Open Ravioli €14

Smoked Knockanore cheese

(1,3,12)

Main Courses

Barbary Duck breast €34

Beetroot barley, red currant jus, carrot and orange puree
(7,9,12)

Wine Pairing: Cotes Du Rhone, Cuvee D'Alizee, Les Deux Cols €48.00

Grilled Salmon Fillet €32

Black rice, rainbow chard, our tomato & kalamata tapenade, tomato cream
(4,7,9,12)

Sumac And Za'atar Roasted Monkfish €34

Charred baby gem and lemon risotto
(4,7,9,11,12)

Pork Fillet Marinated in Blackcurrant & Apple €33

Twice cooked pork belly, cider jus
(9,12)

Wine Pairing: Cederberg Shiraz, South Africa €58.00

Fillet of Munster Black Angus Beef €40

Stout baked shallots, Pont Neuf potatoes balsamic and marsala jus
(€15 supplement applies to package dinners)
(9,12)

Spiced Roast Sweet Potato & Butternut Squash €28

Spicy tomato, caramelised onion, toasted seeds, wild garlic oil
(9,12)

All main courses are served with seasonal vegetables & potato.

Sides €6

Hand cut chips wild garlic aioli - House salad with peanut rayu sauce
Garlic roasted carrots with parmesan cheese - Baby potatoes crushed with oregano

Allergen Information

If you have any dietary or allergen requirements, please inform your server and we will do our best to accommodate you.

1 - Cereal Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soya Bean, 7 - Milk, 8
- Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphites, 13 - Lupin, 14 - Molluscs

Desserts

Irish Cheese Selection

Pickles, quince paste, crackers

(1 wheat, 12,11,7)

Baldwins Ice Cream Selection

From Baldwins family herd

(7,3,1, wheat)

Dunhill Honey Cake

Waterford whiskey sauce, yogurt mousse, honey tuille
lemon sorbet.

(3,12,1 wheat,7)

Seagull Bakery Sourdough Parfait

Brown butter crumb, sourdough crisp, poached vanilla pear,
pear gel

(1 wheat,7,3,12)

Hazelnut and Praline Mousse

Silky mousse with a praline centre, chocolate cremeaux,
candied hazelnuts, coco crumb

(8, hazelnut and almond ,1wheat,12,7,3)

Vanilla and Bramely Apple Choux

Whipped vanilla ganache, apple gel cider compote,
white chocolate crumb

(1 wheat,7,3,12)

Starters

Cream of roast squash soup €10
with a thyme and honey crème fraiche
(7,9)

Ham, Pea & Apricot Terrine €13
Apple gel, sherry-soaked golden raisins, Faithlegg chutney
(1,10,12)

Pan Seared Stone Bass €13
Cauliflower cous cous, pickled cauliflower, pesto
(4,8,12)
Wine Pairing: La Bascula Albariño, Atlantic Way €52.00

Mosaic of monkfish €14
with a red wine and fennel cream
(4,7,12)

Melon & Tarragon €12
Kumquat & whiskey jam, lemon & thyme sorbet
(2)

Skeaghanore Smoked Duck with Blood Orange Curd €14
Black bean salsa, seagull bakery sourdough
(1,12)

Wine Paring: Domaine Bousquet, Malbec, Organic €42.00

Main Courses

Butter Basted Halibut €34

Leeks, beluga lentils, dollar bay clam cream

(4,7,9,12)

Wine Paring: Perlage, Pinot Grigio delle Venezie DOC €40.00

Slow Roast Feather Blade of Beef €32

Red onion marmalade, green peppercorn sauce

(7,9,12)

Wine Paring: Walnut Block, Collectables, Pinot Noir, NZ €52.00

Wild Hake Fillet €32

Seaweed butter, watercress cannellini beans, red pepper salsa

(9,7,12)

Roast Haunch of Wicklow Venison €36

A wild mushroom duxelles braised red cabbage fondant potato and

Artichoke crisps

(7,10,12)

Wine Paring: Luis Canas Crianza, Rioja €49.00

Irish Chicken Supreme €28

Smoked bacon crumb, tender stem broccoli, and creamed banana shallots

(7,10)

Chargrilled Fillet of Irish Black Angus Beef €40

Dexter beef croquette, wild mushroom, baby spinach, pomme anna, crispy onions

(€15 supplement applies to package dinners)

(1,3,7,9,12)

Cauliflower steak with a red chili and coriander pesto €28

on winter spinach and smoked almonds

(8,9,12)

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Desserts

Baldwin's Ice Cream €10

From Baldwin's family herd

(1,3,7,8)

Irish Cheese Selection €16

Pickles, quince paste & crackers

(1,7,8,12)

Baked Almond Financier €12

Local honey, blackberry compote and mixed berry ice cream

(1,3,7,8)

Classic Apple and Pear Tarte Tatin €12

Caramelized apples, nut crumb, apple gel & vanilla ice cream

(1,3,7,8)

Dark Chocolate Delice €13

Feuillettine brown bread ice cream

(1,3,7,8)

Dunhill Roast Honeyed Figs €13

On caramelized malt bread and frozen yogurt

(1,3,7,8)