

# Ballyknocken House & Cookery School

## Wine List

### Ballyknocken House Wine list

#### *House Wine & Carafes*

The following wines are available per bottle, per mini carafe and per mid carafe:

#### *Cal y Canto White (Spain)*

A fresh and fruity blend of two wonderful Spanish grapes, Viura and Verdejo. Great to quaff in the sunshine, lovely with pasta, fish or tapas! Olé!

#### *1Cal y Canto Red (Spain)*

A super red from Northern Spain. It's a fruity blend of three grapes: Tempranillo, Merlot and Syrah. Very easy-drinking on its own and flexible with many styles of food. A little cracker!

#### *Carafes*

<i>Mini Carafe – 250ml</i>	€12.00
<i>Mid Carafe – 500ml</i>	€20.50
<i>Per Bottle</i>	€26.50

#### *Beer*

<i>Guinness, per pint</i>	€ 6.40
<i>Heineken Lager, per pint</i>	€ 6.40
<i>Craft Beer (Wicklow Wolf), per bottle</i>	€ 7.40

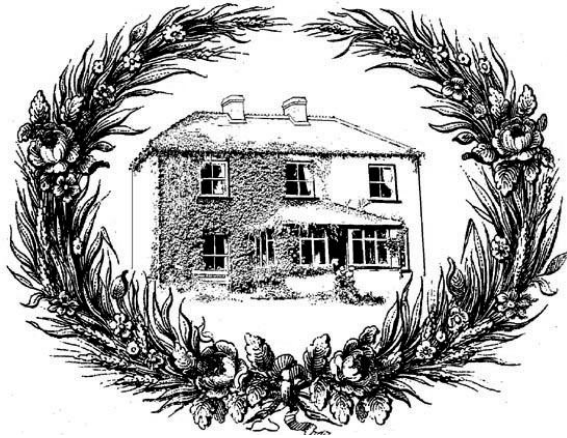
#### *Water & Minerals*

<i>Mineral Water, per bottle</i>	€ 3.35
<i>Still or Sparkling</i>	
<i>Minerals</i>	€ 3.35

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## Light Tourist Supper Menu

(minimum 2 persons for orders)



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## Light Tourist Supper menu

*An Irish Italian Tasting Platter to share:*

Wicklow Bawn Cheese with Ballyknocken Tomato Relish:  
Peperonata; Artichokes;  
Black Olives Marinated; Salami;  
Ballyknocken Garden Salad with Lemon Balsamic Dressing;  
Caramelised Onion Scones

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*Duo of Soup*

Roast Root Vegetable and Spinach Soups  
Mary's Brown Soda Bread

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*Dessert (one of the following will be served)*

Ballyknocken Orchard Apple Cake with Cinnamon Apple  
Sauce  
Or  
Chocolate Guinness Cake with Orange Cream

3 courses: €29 pp

2 courses: €24 pp

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Barrys Irish Breakfast or Herb Tea / Coffee (Americano) €2 pp

*Where available: Vegetables: Ballyknocken garden. Soft Fruit & Herbs: Ballyknocken  
Cookery School Garden.*

*Please note that the dishes may contain allergens. Please ask your server for more details*