

WILLOW

• RESTAURANT •

WELCOME TO THE WILLOW RESTAURANT

WILLOW RESTURANT IS NAMED AFTER THE
WILLOW TREE WHICH GROWS AT THE
RAVEN NATURE RESERVE IN CURRACLOE.
WE TAKE PRIDE IN OUR COMMITMENT TO
SUSTAINABILITY AND SUPPORTING LOCAL.
OUR KITCHEN BRIGADE DEVISE SEASONAL
MENUS REFLECTING IRISH CUISINE
COMPLIMENTED BY INTERNATIONAL
INFLUENCES. RESPECTFULLY SUPPORTING
LOCAL FARMERS AND FISHERMEN WHILE
SHOWCASING THE BEST OF SEASONAL
INGREDIENTS.

WILLOW RESTAURANT - WHERE NATURE,
COMMUNITY AND CULINARY CRAFTSMANSHIP
COME TOGETHER IN PERFECT HARMONY
ON BEHALF OF THE TEAM HERE AT
RAVENPORT RESORT,
WE WISH YOU A PLEASANT EXPERIENCE

OUR LOCAL HEROES

ATLANTIS SEAFOOD
CULLEN'S FRUIT AND VEGETABLES
QUIGLEY MEATS
PURE OIL
JACKFORD'S GIN AND WHISKEY
TASTY PARLOUR
WEXFORD SPIRITS
SUNSHINE JUICES
KILLOWEN FARM
WEXFORD CREAMERY

OPENING TIMES

FROM 11AM DAILY

FOOD SERVED FROM:

12.30PM - 9PM MONDAY TO SATURDAY

12.30PM - 8.30PM SUNDAYS AND BANK HOLIDAYS

AFTERNOON TEA 1PM - 4PM DAILY (PRE BOOKING-REQUIRED)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
*Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14
allergens are used in the Kitchen*

WILLOW

• RESTAURANT •

SANDWICHES (12.30pm UNTIL 5pm)

BAKED HAM AND WEXFORD CHEDDAR SANDWICH €12

PLAIN OR TOASTED ON SOURDOUGH, WHITE OR
BROWN - CRISPS (1,2,9,11 WHEAT,12,13, GF AVAILABLE)

CHICKEN GOUJON WRAP €13

TORTILLA WRAP, MAYO, GRATED CHEDDAR, COS LETTUCE - CRISPS (1,2,5,9,11 WHEAT,13)

STEAK SANDWICH €24

6OZ STRIPLOIN STEAK, MELTED MOZZARELLA, GARLIC
CIABATTA, CRISPY ONIONS, SKINNY FRIES
(WH1,EG,SP,MK)

THREE CHEESE TOASTIE €10

CHEDDAR, MOZZARELLA, PARMESAN, CIABATTA (WH1,SP,MK)

LIME AND CORIANDER SHRIMP TOSTADA €14

TOMATO SALSA, GUACAMOLE, TOASTED SOURDOUGH (WH1,MK,CS)

ADD SOUP €4

ADD SKINNY FRIES €4

STARTERS

CAESAR SALAD €12

BABY COS, CRISPY BACON, PARMESAN, CIABATTA CROUTONS,
CAESAR DRESSING (1,2,5,9,11WHEAT)

ADD CHICKEN €4

ADD PRAWN €5

KILMORE QUAY FISH CAKE €15

MISO AIOLI, MANGO AND CHILLI SALSA, DRESSED LEAVES (1,2,5,11GLUTEN,13)

SOUP OF THE DAY €9

HOME-MADE BROWN BREAD (1,2,9,11WHEAT)

BLUE BELL FALLS GOAT CHEESE SALAD €13

POACHED PEAR, BABY LEAVES, BEETROOT EMULSION, GRAPES, OLIVE OIL (2,9,13)

PRAWN COCKTAIL €16 (SUPP €3)

LETTUCE, CHERRY TOMATO, AVOCADO, MARIE-ROSE SAUCE (1,3,9)

RAVENPORT CHOWDER €12

SEAFOOD, CREAM, BRUNOISE VEGETABLES, HOUSE SODA BREAD (2,3,5,9,11GLUTEN,12)

BBQ CHICKEN WINGS - STARTER €13 - MAIN €21

BBQ SAUCE, CHICKEN WINGS, BLUE CHEESE MAYO, CELERY STICKS (1,2,9,13)

SUPERFOOD SALAD €16

BEETROOT, HUMMUS, LEBNEH, FALAFEL, DRESSED QUINOA, ORGANIC
GREEN TOASTED PUMPKIN SEEDS (2,7,9,13)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14
allergens are used in the Kitchen

WILLOW

• RESTAURANT •

MAIN COURSE

CHICKEN SUPREME €24

CARROT AND CUMIN PUREE, POLENTA,
CREAMY WILD MUSHROOM SAUCE (2,9,11GLUTEN,13)

FISH AND CHIPS €23

FISH OF THE DAY, CRISPY BATTER, MUSHY PEAS,
TARTAR SAUCE, SKINNY FRIES (2,5,9,11WHEAT)

100% IRISH PRIME BEEF BURGER €22

TOMATO RELISH, SMOKED PAPRIKA MAYO, TOMATO,
WEXFORD CHEDDAR, BACON, CRISPY LETTUCE (1,2,11WHEAT,13)

RED THAI CHICKEN CURRY €23

MILD SPICED CURRY, MANGO CHUTNEY,
POPPADOM, BASMATI JASMINE RICE (2,9,13)

SLOW COOKED LAMB SHANK €25

HARISSA AND CHICKPEA RAGOUT (2,9,12,13)

ATLANTIC SALMON €24

RED PEPPERS, COCONUT, LEEKS, SHRIMP, BEURRE BLANC (1,2,3,9)

FEATHERBLADE OF IRISH BEEF €26

CELERIAC PUREE, RED WINE JUS, POMME FONDANT,
CONFIT CHERRY TOMATO (2,9,12,13)

PENNE MARINARA €24

MIXED SEAFOOD, PLUM TOMATO SAUCE, GARLIC BREAD,
AGED PARMESAN (1,2,3,4,5,9,11WHEAT)

10OZ SIRLOIN STEAK €34 (SUPPLEMENT €8)

SKINNY FRIES, BEER BATTERED ONION RINGS, GREEN SALAD
CHOICE OF SAUCE: PEPPERCORN, RED WINE JUS, GARLIC BUTTER (2,9,12,13)

VEGAN DISHES

VEGAN CHEESE SALAD €13

SEMI DRIED TOMATO, GRILLED PEACHES, BUTTERNUT SQUASH,
LEAVES, PUMPKIN SEEDS, BLACK SESAME SEEDS, BASIL EMULSION (SP,SS)

PLANT BURGER €19

CHEESE, BEETROOT BRIOCHE, LETTUCE, TOMATO, BALLYMALOE,
SKINNY FRIES (WH1,SP,SS)

RAVENPORT RED THAI CURRY €18 (VE)

MILD SPICED CURRY, MANGO CHUTNEY,
PAPADUM, BASMATI JASMIN RICE (2,9,13)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14
allergens are used in the Kitchen

WILLOW

• RESTAURANT •

DESSERT

APPLE CRUMBLE €10

CRÈME ANGLAISE, VANILLA ICE CREAM (1,2,9,11WHEAT)

CHEESECAKE OF THE DAY €10

VANILLA ICE CREAM, RED BERRY COULIS (1,2,11WHEAT)

ETON MESS €10

MERINGUE, RED FRUIT, CHANTILLY CREAM, MINT (1,2,9)

CHOCOLATE BROWNIE €10

CHOCOLATE SAUCE, VANILLA ICE CREAM (1,2,9,11WHEAT)

GLENFIELD FARM ICE CREAM €9

BUTTER BISCUIT SAND (1,2,6,8,10)

IRISH CHEESEBOARD €16

HOUSE CHUTNEY, GRAPES, HOUSE BISCUITS

VEGAN DESSERTS

BANANA AND CHOCOLATE CHIP BROWNIE €9

VANILLA ICE-CREAM, CHOCOLATE SAUCE (WH1)

TRIO OF MINI CHEESECAKES €9

VANILLA ICE CREAM, FRUIT COMPOTE (WH1)

SELECTION OF SORBETS €8

FRESH FRUIT (SP)

HOT BEVERAGES

TEA €4

HERBAL TEA €4.5

AMERICANO €4

CAPPUCCINO (MK) €4.5

ESPRESSO €4.3

DOUBLE ESPRESSO €6

FLAT WHITE (MK) €4.5

LATTE (MK) €4.5

IRISH COFFEE €9.5

BAILEYS COFFEE €9.5

FRENCH COFFEE €9.5

CALYPSO COFFEE €9.5

HOT WHISKEY €8

BRANDY & PORT €9.5

HOT CHOCOLATE (MK) €7

MOCHA (MK) €7

TEA/COFFEE €4

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen