



Fredericks Restaurant

MOUNT WOLSELEY
HOTEL, SPA & GOLF RESORT

About Us

Welcome to Fredericks Restaurant

Mount Wolseley, Tullow, Co. Carlow, was the ancestral home of Fredrick York Wolseley, who gave his name to what became one of Britain's most famous car marques. Born at golden Bridge House in Dublin, he was one of a family of seven and he emigrated to Australia when he was seventeen. The Tullow estate was the family seat from 1725 until 1925. Ironically the man, who transformed Australia's rural economy and facilitated the British motor industry, did not enjoy the fame nor fortune of many of his contemporaries. When he died, aged 62 years in 1899, his estate was valued at a modest £115.00 and for almost 90 years his grave in a south London cemetery remained unmarked. The last two cars to bear the famous Wolseley badge were produced in 1975.

At the helm is Executive Chef David Cuddihy, whose culinary style is rooted in a deep respect for fresh, seasonal ingredients. His menus evolve throughout the year, showcasing the very best that each season has to offer. From vibrant, lighter dishes in warmer months to rich, comforting flavours as the seasons turn. David's approach is both thoughtful and inventive, bringing a modern Irish twist to our food offering. Working closely with his team, David ensures every dish is carefully considered, creating a dining experience that feels both refined and memorable.

Adding a sweet finishing touch is our talented pastry team, whose passion for baking is evident in every dessert. Our selection of homemade delights and sweet treats is prepared fresh in-house each day, offering everything from indulgent classics to lighter, seasonal creations.

Executive Chef - David Cuddihy



A LA CARTE MENU

Starters



Soup of the Day €7.50

Warm Baked Rolls, Country Butter

Contains: Gluten (Wheat, Barley, Rye), Milk, Celery

Prawns 'Marie Rose' €15.95

Blood Orange Gel, Nori Crisps, Coral Tuille

Contains: Gluten (Wheat), Egg, Shellfish, Mustard

Poached Egg & Asparagus €12.95

Oyster Mushrooms, Sun Dried Tomatoes, Chives, Lemon Pepper

Contains: Egg, Sulphites

Ardsallagh Goats Cheese & Inca Tomato Salad €13.95

Tomato Gel, Rocket, Tomato Crisp

Contains: Milk

'Waldorf' Smoked Chicken Salad €13.95

Baby Gem, Russet Apples, Celery, Toasted Walnuts, Poached Grapes,

Cashel Blue Cheese, Raisin & Cider Dressing

Contains: Milk, Celery, Nuts (Walnuts), Mustard, Sulphites

Duck Confit & Duck Liver Parfait €13.95

Pear Chutney, Rosemary Focaccia, Balsamic Reduction

Contains: Wheat (Gluten), Mustard, Sulphites



Main Course

Seared Chicken Supreme €25.95

Parsley Mash, Grilled Broccoli, Roasted Shallots, Girolle Mushroom Sauce
Contains: Milk, Celery, Sulphites

8oz Prime Irish Sirloin Steak €32.95

Creamy Gratin Potatoes, Flat cap Mushroom, Sautee Onions, Café de Paris Butter
Contains: Milk, Fish, Mustard, Sulphites

Slow Cooked Cauliflower Florets €23.50

Pickled Shallots, Crispy Capers, Smoked Almonds, Hegarty Cheese Sauce
Contains: Gluten (Wheat), Milk, Nuts (Almonds), Sulphites

Braised Irish Short Rib of Beef €27.95

Duchesse Potatoes, Rainbow Baby Carrots, Cavolo Nero, Red Wine Jus
Contains: Milk, Egg, Celery, Sulphites

Grilled Seabass Fillet €27.95

Seasonal Vegetables, Grilled Asparagus, Orange, and Tomato Nage
Contains: Milk, Fish, Celery

Teriyaki Roasted Half Duck €27.95

Fresh Egg Noodles, Spiced Plum, Pak Choi
Contains: Gluten (Wheat, Barley), Milk, Egg, Soya, Sesame

Sides

Seasonal Potato and Vegetables €4.50

Triple Cooked House Fries €4.50

Beer Battered Onion Rings €4.50

Contains: Gluten (Wheat), Milk, Eggs

Seasonal Side Salad €4.50

Contains: Mustard, Sulphites

Creamy Mash Potato €4.50

Contains: Milk

Desserts



Lychee, Raspberry & Rose Canolli €8.50

Fresh Lychee and Raspberries, rose-infused raspberry dressing, lime and Burnt Meringue

Contains: Gluten (Wheat), Milk, Egg, Nuts (Almond), Sulphites

Banoffee 2.0 €8.50

A refined take on the classic, delicate banana mousse, salted caramel and caramelised banana with crisp biscuit, finished with vanilla cream and a touch of caramel

Contains: Gluten (Wheat), Milk, Egg

Chocolate & Orange Tart €8.50

Crisp dark chocolate tart with silky chocolate mousse, bittersweet orange caramel and vibrant orange gel, finished with candied orange and a playful touch of popping candy

Contains: Gluten (Wheat), Milk, Eggs, Soya, Sulphites, Traces of Sesame

Warm Chestnut Cake €8.50

Warm chestnut cake, pear & vanilla compote and refreshing lime sorbet, finished with chestnut caramel

Contains: Gluten (Wheat), Milk, Eggs

Selection of Ice Cream €8.50

Cookie Crumb, Chocolate Sauce

Contains: Gluten (Wheat), Milk, Eggs, Soya, Sulphites

Artisan Cheese Board €15.00

A selection of fine Irish and European cheeses, served with artisan crackers, seasonal chutney and grapes

Contains: Milk, Gluten (Wheat), Sulphites



DINNER INCLUSIVE MENU

Starters



Soup of the Day

Warm Baked Rolls, Country Butter

Contains: Gluten (Wheat, Barley, Rye), Milk, Celery

Prawns 'Marie Rose'

Blood Orange Gel, Nori Crisps, Coral Tuille

Supplement for Inclusive Menu €6.95

Contains: Gluten (Wheat), Egg, Shellfish, Mustard

Poached Egg & Asparagus

Oyster Mushrooms, Sun Dried Tomatoes, Chives, Lemon Pepper

Contains: Egg, Sulphites

Ardsallagh Goats Cheese & Inca Tomato Salad

Tomato Gel, Rocket, Tomato Crisp

Contains: Milk

'Waldorf' Smoked Chicken Salad

Baby Gem, Russet Apples, Celery, Toasted Walnuts, Poached Grapes,

Cashel Blue Cheese, Raisin & Cider Dressing

Contains: Milk, Celery, Nuts (Walnuts), Mustard, Sulphites

Duck Confit & Duck Liver Parfait

Pear Chutney, Rosemary Focaccia, Balsamic Reduction

Contains: Wheat (Gluten), Mustard, Sulphites



Main Course

Seared Chicken Supreme

Parsley Mash, Grilled Broccoli, Roasted Shallots, Girolle Mushroom Sauce

Contains: Milk, Celery, Sulphites

8oz Prime Irish Sirloin Steak

Creamy Gratin Potatoes, Flat cap Mushroom, Sautée Onions, Café de Paris Butter

Supplement for Inclusive Menu €8.95

Contains: Milk, Fish, Mustard, Sulphites

Slow Cooked Cauliflower Florets

Pickled Shallots, Crispy Capers, Smoked Almonds, Hegarty Cheese Sauce

Contains: Gluten (Wheat), Milk, Nuts (Almonds), Sulphites

Braised Irish Short Rib of Beef

Duchesse Potatoes, Rainbow Baby Carrots, Cavolo Nero, Red Wine Jus

Contains: Milk, Egg, Celery, Sulphites

Grilled Seabass Fillet

Seasonal Vegetables, Grilled Asparagus, Orange, and Tomato Nage

Contains: Milk, Fish, Celery

Teriyaki Roasted Half Duck

Fresh Egg Noodles, Spiced Plum, Pak Choi

Supplement for Inclusive Menu €7.50

Contains: Gluten (Wheat, Barley), Milk, Egg, Soya, Sesame

Sides

Seasonal Potato and Vegetables €4.50

Triple Cooked House Fries €4.50

Beer Battered Onion Rings €4.50

Contains: Gluten (Wheat), Milk, Eggs

Seasonal Side Salad €4.50

Contains: Mustard, Sulphites

Creamy Mash Potato €4.50

Contains: Milk

Desserts



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Fresh Lychee and Raspberries, rose-infused raspberry dressing, lime and Burnt Meringue

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Contains: Gluten (Wheat), Milk, Eggs

Selection of Ice Cream

Cookie Crumb, Chocolate Sauce

Contains: Gluten (Wheat), Milk, Eggs, Soya, Sulphites

Artisan Cheese Board

A selection of fine Irish and European cheeses, served with artisan crackers, seasonal chutney and grapes

Supplement for Inclusive Menu €8.50

Contains: Milk, Gluten (Wheat), Sulphites

