



*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 Lucia, our talented Pastry Chef, whose passion for baking is evident in every dessert. Her selection of homemade delights and sweet treats are prepared daily in-house, offering everything from indulgent classics to lighter seasonal creations.

*Executive Chef - David Cuddihy*



## A LA CARTE MENU

### *Starters*

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#### **Soup of the Day €7.50**

Fresh Bread Rolls

Contains: Gluten

#### **Chicken Liver & Brandy Paté €13.95**

Poached Rhubarb, Port Jelly, Toasted Brioche

Contains: Wheat, Milk, Sulphites

#### **Fig & Serrano Ham Salad €14.50**

Inca Tomatoes, Basil, Rocket Sherry Vinegar Dressing

Contains: Milk, Mustard, Sulphites

#### **Smoked Salmon & Leek Terrine €15.00**

Tomato & Caper Salsa, Pickled Shallots, Guacamole, Garlic Croutons

Contains: Gluten (Wheat), Celery, Sesame Seeds, Soya, Sulphites

#### **Crabmeat, Cucumber & Apple €15.95**

Herb Mayonnaise, Pickled Mooli, Chicory, Micro Herbs

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

#### **Maple & Chilli Halloumi €12.95**

Quinoa, Roasted Hazelnuts, Mint Leaves, Pomegranate Seeds

Contains: Milk, Tree Nuts, (Almond), Sulphites

#### **Summer Garden Salad €13.95**

Garden Peas, Broad Beans, Asparagus Spears, Pea Shoots, Grilled Artichoke, Goats Cheese

Contains: Milk, Mustard, Sulphites

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# Main Course

## 8oz Grilled Irish Striploin Steak €32.95

Chunky Parmesan Fries, Charred Carrot & Shallot, Beer Battered Onion Rings, Pepper Sauce  
Contains: Gluten (Wheat) Milk, Egg, Celery, Mustard, Sulphite

## 24HR Irish Beef Short Rib €27.95

Bravas Potatoes, Buttered Corn Ribs, Carrot & Parsnip Crisps, Beef Jus  
Contains: Milk, Celery

## Seared Chicken Supreme €25.95

Gratin Potato, Tenderstem Broccoli, Crispy Aged Parma Ham, Chantrelle Mushroom Sauce  
Contains: Milk, Celery, Sulphites

## Slow Cooked Pork Belly €26.95

Carrot Puree, Baked Salsify, Garlic potato, Apple Cider Jus  
Contains: Milk, Celery, Sulphites

## Grilled Hake Fillet €25.95

Ras el Hanout Crushed Potato, Curly Kale, Garden Peas, Bell Peppers, Pomegranate  
Vinaigrette  
Contains: Milk, Fish, Mustard, Sulphites

## Pan Seared John Dory €27.95

Parmesan Potato Posti, Vine Tomatoes, Rainbow Baby Carrots, Saffron Cream Sauce  
Contains: Milk, Celery, Sulphites

## Chickpea Falafel €23.50

Tempura Courgette, Beetroot Hummus, Spinach, Pickled Cucumber, Vegan Tahini Sauce  
Contains: Celery, Sesame, Sulphites

# 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



## **Dark Chocolate & Pistachio Bombe €8.50**

Dark chocolate & pistachio gelato hiding a core of rich chocolate sauce and crunchy pistachio & hazelnut granella. Served with crunchy almond tuile and mango compote  
Contains: Gluten, Eggs, Dairy (milk, cream), Mixed nuts (almond ,pistachio, hazelnut), Sulphites

## **Raspberry Saint-Honoré €8.50**

A modern take on the classic Saint-Honoré, with crisp puff pastry, raspberry compote, smooth Crème Chiboust and a caramelised choux bun  
Contains: Gluten (Wheat), Eggs, Dairy, Sulphites

## **Vanilla Cheesecake €8.50**

Deconstructed Madagascar vanilla cheesecake, raspberry and mango gels, caramelized biscuit crumble  
Contains: Gluten (Wheat), Milk, Eggs, Sulphites

## **Blueberry Mousse €8.50**

Blueberry mousse with a vibrant blueberry gelee centre, on soft and delicate vanilla sponge, finished with a crunchy white chocolate glaze  
Contains: Milk, Eggs, Soya, Sulphites

## **Selection of Ice Cream €8.50**

Cookie Crumb, Chocolate Sauce  
Contains: Gluten (Wheat), Milk, Eggs, Soya, Sulphites

## **Selection of Artisan Irish Cheese €15.00**

Grapes, Crackers, Apple Chutney  
Contains: Gluten (Wheat), Milk, Celery, Mustard, Sesame Seeds



# DINNER INCLUSIVE MENU

## *Starters*

### **Soup of the Day**

Fresh Bread Rolls

Contains: Gluten

### **Chicken Liver & Brandy Paté**

Poached Rhubarb, Port Jelly, Toasted Brioche

Contains: Wheat, Milk, Sulphites

### **Fig & Serrano Ham Salad**

Inca Tomatoes, Basil, Rocket Sherry Vinegar Dressing

Contains: Milk, Mustard, Sulphites

### **Smoked Salmon & Leek Terrine**

Tomato & Caper Salsa, Pickled Shallots, Guacamole, Garlic Croutons

*Supplement for Inclusive Menu €5.50*

Contains: Gluten (Wheat), Celery, Sesame Seeds, Soya, Sulphites

### **Crabmeat, Cucumber & Apple**

Herb Mayonnaise, Pickled Mooli, Chicory, Micro Herbs

*Supplement for Inclusive Menu €9.50*

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

### **Maple & Chilli Halloumi**

Quinoa, Roasted Hazelnuts, Mint Leaves, Pomegranate Seeds

Contains: Milk, Tree Nuts, (Almond), Sulphites

### **Summer Garden Salad**

Garden Peas, Broad Beans, Asparagus Spears, Pea Shoots, Grilled Artichoke, Goats Cheese

Contains: Milk, Mustard, Sulphites

# Main Course

## 8oz Grilled Irish Striploin Steak

Chunky Parmesan Fries, Charred Carrot & Shallot, Beer Battered Onion Rings, Pepper Sauce.

*Supplement for Inclusive Menu €9.00*

Contains: Gluten (Wheat) Milk, Egg, Celery, Mustard, Sulphite

## 24HR Irish Beef Short Rib

Bravas Potatoes, Buttered Corn Ribs, Carrot & Parsnip Crisps, Beef Jus

Contains: Milk, Celery

## Seared Chicken Supreme

Gratin Potato, Tenderstem Broccoli, Crispy Aged Parma Ham, Chantrelle Mushroom Sauce

Contains: Milk, Celery, Sulphites

## Slow Cooked Pork Belly

Carrot Puree, Baked Salsify, Garlic potato, Apple Cider Jus

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## Grilled Hake Fillet

Ras el Hanout Crushed Potato, Curly Kale, Garden Peas, Bell Peppers, Pomegranate

Vinaigrette

Contains: Milk, Fish, Mustard, Sulphites

## Chickpea Falafel

Tempura Courgette, Beetroot Hummus, Spinach, Pickled Cucumber, Vegan Tahini Sauce

Contains: Celery, Sesame, Sulphites

# 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

## **Dark Chocolate & Pistachio Bombe**

Dark chocolate & pistachio gelato hiding a core of rich chocolate sauce and crunchy pistachio & hazelnut granella. Served with crunchy almond tuile and mango compote  
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Contains: Milk, Eggs, Soya, Sulphites

## **Selection of Ice Cream**

Cookie Crumb, Chocolate Sauce  
Contains: Gluten (Wheat), Milk, Eggs, Soya, Sulphites

## **Selection of Artisan Irish Cheese**

Grapes, Crackers, Apple Chutney  
*Supplement for Inclusive Menu €7.50*  
Contains: Gluten (Wheat), Milk, Celery, Mustard, Sesame Seeds