



HIBERNIAN BAR

Let's eat

DRINK SELECTION

Draught

<i>Smithwick's Pale ale</i>	€5.50
<i>Smithwick's Blonde</i>	€5.50
<i>Kilkenny Draught</i>	€5.50
<i>Hop House 13</i>	€5.50
<i>Rock Shore</i>	€5.40
<i>Guinness</i>	€4.90

Bottled Beers

<i>O'Hara's Falling Apple Cider</i>	€6.00
<i>O'Hara's 51st State IPA</i>	€5.90
<i>12 Acres Pale Ale</i>	€5.90

Gin of the Month

Please ask your server

Powers Single Cask Release

€18.00

*Single pot still 15 years
Exclusively bottled for Kilkenny Whiskey Guild*

House Cocktails

<i>Espresso Martini</i>	€9.95
<i>Cosmopolitan</i>	€9.95
<i>Whiskey Sour</i>	€9.95
<i>Old Fashioned</i>	€9.95
<i>French 75</i>	€9.95

Hot Drinks

<i>Irish Coffee</i>	€6.95
<i>Coffee Royal</i>	€6.95
<i>Calypso Coffee</i>	€6.95
<i>Monks Coffee</i>	€6.95

APPETIZERS & SMALL PLATES

Served From 5pm

Seasonal Soup of the Day ⑤ €6.95

Homemade Soda Bread (1,2,7,14)

Seafood Chowder €8.00

Dill & Lemon Cream, Homemade Soda Bread (1,2,7,14)

Honey Roast Ham & Smoked Cheddar Croquettes €6.95

Whole Grain Mayonnaise (2,4,7,9)

Charcuterie Board €10.25

Pickles, Relish, Flatbread (2,7,9,14)

Irish Cheese Board ⑤ €9.75

Grapes, Relish, Crackers (2,7,9,14)

Antipasti Board ⑤ €9.25

*Flat Bread, Marinated Olives, Hummus, Tapenade, Stuffed Peppers,
Marinated Vegetables, Artichoke Hearts (2,7,12,14)*

Chicken Wings €9.95

*Celery & Carrot Sticks, Hot House Sauce, Cashel Blue Dip
(1,4,7,9)*

ALLERGENS: 1.Celery, 2.Gluten, 3.Crustaceans, 4.Eggs, 5.Fish, 6.Lupin, 7.Milk, 8.Molluscs, 9.Mustard,
10.Nuts, 11.Peanuts, 12.Sesame, 13.Soya, 14.Sulphur Dioxide

⑤ = Vegetarian

⑤ = Vegan

SALADS

Classic Caesar

*Cos Lettuce, Bacon Lardons, Parmesan Shavings,
House Caesar Dressing and Croutons (1,4,5,7,9)*

€7.95

*Add Chicken
€2.00*

Quinoa, Broccoli & Kale Salad ⑤

*Red Onion, Spinach, Kale, Quinoa, Butternut Squash,
Pumpkin Seed, Vegan Yoghurt Dressing (1,9,13)*

€10.95

Irish Smoked Salmon

*Red Onion, Capers, Lemon, Watercress.
Served with Homemade Soda Bread (2,5,7,9,14)*

€10.95

Goats Cheese Tartlet ⑤

*Puff Pastry, Semi Dried Tomato, Red Onion Jam,
Mixed Leaves, Honey Mustard Vinaigrette (1,2,4,7,9)*

€9.95

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MAINS

Hibernian Fish And Chips €16.95

*Smithwick's Batter, Chunky Chips, Mushy Peas, Tartare Sauce
(2,4,5,7,9,14)*

8oz Beef Burger €16.95

*Brioche Bun, Tomato, Lettuce, Red Onion, Smoked Cheddar,
Crispy Bacon, House Sauce, Pickle, Fries (1,2,4,7,9,14)*

Chicken Parmigiana €15.95

*Panko Crumb, Parmesan, Mozzarella, Napolitana Sauce,
Fries & Salad (2,4,7,9,14)*

Traditional Irish Stew €14.95

*Slow Cooked Lamb, Root Vegetables, Pearl Barley,
Boiled Potatoes (1,2,7)*

8oz Sirloin of Beef €26.95

*Confit Vine Tomato, Roast Portobello Mushroom, Chips, Choice of
Peppercorn Sauce, Garlic Butter or Béarnaise Sauce (1,4,7,13,14)*

Spinach and Ricotta Tortellini ⑤ €16.95

*Leek and Truffle Velouté, Parmesan (1,2,4,7)
Vegan option available*

Pan-fried Fillet of Salmon €16.95

*Confit Vine Tomato, Asparagus, Baby Carrots, Baby Potatoes,
Hollandaise Sauce (4,5,7)*

Bangers & Mash €14.95

*Guinness and Leek Sausage, Caramelised Onions,
Champ Potato, Guinness Gravy (1,2,7,14)*

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SIDES

€3.50/each

Mixed Leaves (9,4)

Seasonal Vegetables (7)

Chunky Fries (4)

Skinny Fries

Sweet Potato Fries

Mash Potato (7,4)

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DESSERTS

Baileys Cheesecake <i>Coffee Nougatine, Vanilla Cream (2,7)</i>	€7.50
Vanilla Panna Cotta <i>Short Bread & Seasonal Fruit Compote (2,4,7)</i>	€7.50
Sticky Toffee Pudding <i>Pineapple & Ginger Compote, Butterscotch, Salted Caramel Ice Cream (2,4,7)</i>	€7.50
Warm Chocolate Brownie <i>Orange Coulis, Bourbon Vanilla Ice Cream (2,4,7,10)</i>	€7.95
Selection of Ice Cream <i>Chocolate, Strawberry and Vanilla, Served with Chocolate Sauce (2,7)</i>	€6.00

All desserts are homemade. Vegan options on request.

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