

TO START

SEASONAL SOUP OF THE EVENING €6.50

TOASTED GRAINS | CRÈME FRAÎCHE |

HOMEMADE BROWN BREAD

SMOKED CHICKEN WALDORF SALAD €8.50

CELERY | GRAPES | APPLES | CASHEW NUTS |

BLUE CHEESE DRESSING

HEIRLOOM TOMATO & TOONSBRIDGE MOZZARELLA €8.00

BALSAMIC GEL | BASIL EMULSION | GARDEN SALAD

CHICKEN WINGS €8.95

CURED CARROT STICKS | LOUISIANA HOT SAUCE |

BLUE CHEESE & CORIANDER DIP

BAVAROIS OF BOILIE GOATS CHEESE €8.50

APPLE GEL | BEETROOT & ORANGE CURD |

CANDIED WALNUTS

DUNMORE EAST CRAB & SMOKED GOATSBRIDGE TROUT SUMMER TRIFLE €9.50

MANGO CAVIAR | RADISH | HERB SALAD |

CRISPY SOURDOUGH

SIDES

ALL €3.50

SHOE STRING CHIPS
HOUSE SIDE SALAD
SEASONAL VEGETABLES
SWEET POTATO FRIES
HOMEMADE CHUNKY FRIES
MASH POTATOES

TO FOLLOW

10Z SIRLOIN STEAK €28.95

CONFIT SHALLOTS | TRUFFLED CHERRY TOMATOES |

BUTTERED ASPARAGUS | HOMEMADE CHUNKY CHIPS |

CAFÉ DE PARIS BUTTER OR PEPPER SAUCE

CANNON OF KILKENNY LAMB €25.95

13HR SLOW COOKED IN WILD GARLIC, GINGER & LEMONGRASS |

PAK CHOI | PEA & MINT CROQUETTE |

FIVE SPICE & STAR ANISE JUS

PAN FRIED FILLET OF SEA BASS €24.95

PICKLED DAIKON | COMPRESSED WATERMELON | FENNEL

MARMALADE | SAFFRON POTATO | CITRUS BEURRE BLANC

CONFIT FILLET OF GOATSBRIDGE TROUT €23.95

MORTEAU SAUSAGE | FONDANT POTATO |

ASPARAGUS SPEARS | BOUILLABAISSE SAUCE

RING FARM KILKENNY FREE RANGE CHICKEN SUPREME €22.95

CHORIZO & SAUSAGE MOUSSE | WILTED GREENS |

DUCK FAT ROASTED POTATO | CALVADOS JUS

SWEET POTATO GNOCCHI €17.95

TRUFFLE & LEEK EMULSION | BABY SPINACH LEAVES |

AGED PARMESAN | TOASTED SOURDOUGH

HIBERNIAN BEEF BURGER €17.95

TOPPED WITH RED ONION MARMALADE |

HICKORY SMOKED BACON | COOLATTIN CHEDDAR |

TOMATO AIOLI | HOMEMADE CHUNKY FRIES

O'SULLIVANS BEER BATTERED COD €17.95

HOMEMADE CHUNKY FRIES | PEA PUREE

OAK SMOKED SALMON & DUBLIN BAY PRAWN SALAD €16.95

LEMON & PASSION FRUIT AIOLI | SALMON CAVIAR |

GARDEN SALAD

ALLERGY NOTES

ALL 14 FOOD ALLERGENS ARE OPENLY USED THROUGHOUT OUR KITCHEN. THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN A SEPARATE MENU.
PLEASE ASK ANY MEMBER OF THE TEAM IF YOU WISH TO VIEW THIS MENU OR IF YOU NEED ADDITIONAL INFORMATION ON FOOD ALLERGENS.
IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE INFORM YOUR SERVER BEFORE ORDERING.

TO FINISH

VALRHONA CHOCOLATE FONDANT €8.00

BROWN BREAD ICE CREAM

DECONSTRUCTED APPLE CHEESECAKE €8.00

VANILLA BEAN ICE CREAM

HIBERNIAN CRÈME BRÛLÉE €8.00

ALMOND BISCOTTI | POACHED STRAWBERRIES

MANDARIN & TOFFEE BAKED ALASKA €8.00

ORANGE CURD | COCONUT SNOW

WEXFORD STRAWBERRIES & CREAM TARTLET €8.50

LEMON GEL | STRAWBERRY SORBET

SELECTION OF ICE CREAM €6.50

VANILLA | STRAWBERRY & CHOCOLATE ICE CREAM |

CHOCOLATE WAFER BASKET | CHOCOLATE SAUCE

IRISH CHEESE BOARD

CRANBERRY & HAZELNUT CRACKERS |

FIG & PLUM CHUTNEY

BOARD FOR 1 €9.50 / BOARD FOR 2 €16.00

TO DRINK

PLEASE ASK YOUR SERVER FOR OUR DRINKS MENU

OUR AWARDS



Harper's

— RESTAURANT & BAR —

SAVOUR • SIP • SOCIALISE

← →
EVENING MENU
← →

WWW.KILKENNYHIBERNIANHOTEL.COM

