



OUR STARTERS

Soup of the Day (v) (c) Rustic Soda Bread (3, 11, 9)	€5.75
Cold Smoked Duck Fillet Salad With Blood Orange, Pickled Baby Cucumber & French Dressing (3, 4, 11, 9)	€7.50
Fig & Goats Cheese Filo Basket Roasted Fig & Goats Cheese in a Filo Basket on Baby Leaves & Balsamic Reduction (3, 9)	€7.50
Kildare House Hotel Hot & Spicy Chicken Wings With Secret Hot & Spicy Sauce & Blue Cheese Dip (3, 4, 13)	€7.50
Thai Cakes (c) Aromatic Thai Fish Cakes on Baby Leaves with a Hot Spiced Sauce (3, 4, 5, 9)	€7.75
Warm Chicken Caesar Salad (c) Chicken Breast, Crisp Gem Lettuce, Crouton & Caesar Dressing (3, 4, 5, 9, 11, 13)	€7.50

OUR MAIN COURSES

Classic Chargrilled Irish Beef Fillet (c) With Roasted Asparagus and Potato Fondant, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce (3)	€25.50
10oz Sirloin Steak (c) With Roasted Asparagus and Potato Fondant, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce (3, 4, 9)	€23.50
Smoked Braised Lamb Rump (c) On a Nutmeg Pumpkin Puree, Potato Gratin & Sticky Red Cabbage (4, 9)	€17.50
Daily Fish Special (c) Please ask Server	€17.50
Baked Courgette (v) With Pimento, Pinenuts, Baby Spinach & Parmesan on Fresh Fettuccini (2, 3, 4)	€14.50
Fish and Chips Fresh Haddock Fillets in a Craft Beer Batter, Mushy Pea Paste & Tartar Sauce (5, 9,)	€15.50
Thai Infused Breast of Chicken Infused with Lemongrass and Coconut. Accompanied by Red Rice or Thai Fries a Choice of Tofu or Shrimp (5, 8)	€15.50
Pan Fried Duck Breast With Stir Fry Vegetables, Sauté Potato & Orange Sauce (3, 4)	€17.50
Thyme Chicken (c) With Red Onion Leaves, Roast Peppers, Cauliflower Cheese & Sweet Red Jus (3, 4)	€16.50
Pan-fried Porcini Carbonara In a Rich Cream Sauce & Fresh Tagliatelle (l)	€15.50
Pan Baked Chicken Supreme (c) Garlic & Herb Marinated Chicken, creamy Mash Potato Grilled asparagus & Creamy wild Mushroom Sauce (3, 4)	€15.50
Award Winning Heart Healthy Piedmontese Irish Beef Selection	
Blade of Beef Parsnip Puree, Onion Marmalade, Berry Jus & Crisps	€17.50
Homemade Rare Breed Piedmontese Beef Burger Topped with crisp Bacon & Cheddar Cheese, Chunky Chips & Tomato Relish (3, 9)	€15.50
Piedmontese Ribeye With Roasted Asparagus and Potato Fondant, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce (3, 4, 9)	€25.50

2 Course €19.50

3 Course €22.50

(Supplements €9.50 will be added to all Steaks, €6.50 Shrimp, Duck, Lamb & Special's)

(Selected Main Courses served with choice of: Hand cut chips, Side salad, or Potato & Vegetable) (All our beef is 100% Irish & fully traceable) (v) Vegetarian (c) Celiac

Allergan Chart

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

SIDE ORDERS

Thai Fries	
Rocket & Sundried Tomato Salad	
Artichoke & Courgette Salad	
Sweet Potato Fries	
Potato Cubes in Garlic Butter	
€4.50 each	

DESSERTS

White Chocolate Cheesecake Topped white Chocolate Flakes (4, 9)	
Crème Caramel Bovoros (2)	
Sticky Toffee Pudding (3, 4, 9)	
Homemade Apple Tart with Salted Caramel Ice Cream (3, 4, 9)	
Chocolate Peanut & Black Biscuit Mousse (2, 3, 4, 9)	
Selection of Ice Cream (c)	
€6.50 each	
Cheeseboard available on request at a supplement of 4.50	

HOUSE SPECIALITY COCKTAILS

Strawberry Daiquiri	
Chocolate chip cookie & baileys Milkshake	
Champagne Mojito	
Cosmopolitan	
Peach Margarita	
Passion fruit Pornstar	
Esspressotini	
Bourbon Sours	
€ 7.50	