



OUR STARTERS

Soup of the Day (v) (c) Rustic Soda Bread (11, 9)	€5.75
Duck Terrine Crostini's & Red Berry Stew	€7.50
Buffalo Caprese Tian Layers Mozzarella, Tomato, Fresh Basil Leaves & Balsamic Reduction (3)	€7.50
Kildare House Hotel Hot & Spicy Chicken Wings With Secret Hot & Spicy Sauce & Blue Cheese Dip (3, 4, 13)	€7.50
Prawn Pil Pil (c) Fried Chilli's, Garlic & Cracked Black Pepper with Sourdough Toast (5, 9)	€7.75
White Crab Bruschetta (c) (2, 3, 6, 9) Citrus Infused Crab, Avocado Mousse with Toasted Sourdough	€7.75
Warm Chicken Caesar Salad (c) Chicken Breast, Crisp Gem Lettuce, Crouton & Caesar Dressing (3, 11, 5, 9, 13)	€7.50

OUR MAIN COURSES

Chargrilled Irish Beef Fillet Medallions (c) 4oz medallions, Crispy onions, Portobello Mushroom, Thyme Spiced Cherry Tomatoes Chunky Chips, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce (3)	€25.50
10oz Sirloin Steak (c) Crispy onions, Portobello Mushroom, Thyme Spiced Cherry Tomatoes Chunky Chips, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce (3, 4, 9)	€23.50
Duo of Lamb (c) Slow Roast Herb Crusted Rack of Lamb served with a Lanchester Lamb Hot Pot (4, 9)	€23.50
Roast Fillet of Salmon (c) Black Pudding Crumble & Citrus Gel (5, 9)	€17.50
Artichoke Lasagna (v) Roasted Beetroot & Courgette Between Fresh Pasta Layers, Topped with Creamy Sauce (3, 4, 9)	€14.50
Fish and Chips Fresh Haddock Fillets in a Craft Beer Batter, Black Pea Paste & Tartar Sauce (5, 9, 13, 14)	€15.50
Sweet Thai Green Curry Infused with Lemon Grass on a bed of Noodles, Served with a choice of Tofu, shrimp or Chicken (4, 5, 6, 7, 8)	€15.50
Crispy Pork Belly With Celeriac & Spinach Puree, Mash and a Red Wine Jus (3, 4)	€17.50
Thyme Buttered Chicken (c) Creamy Mash with Button Mushroom & Baked Shallots (3, 4)	€14.50
Homemade Rare Breed Piedmontese Beef Burger Topped with crisp Bacon & Cheddar cheese, chunky chips & tomato relish (3, 4, 9)	€15.50

2 Course €19.50

3 Course €22.50

(Supplements €9.50 will be added to all steaks, €6.50 shrimp, Lamb & Salmon)

(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

Parmesan Coated Chunky Chips
Rocket & Sundried Tomato Salad
Artichoke & Courgette Salad
Sweet Potato Fries
Sesame coated fine Beans

€4.50 each

DESSERTS

White Chocolate Cheesecake Topped With Champagne Jelly (3, 9)
Rhubarb Fool (3)
Sticky Toffee Pudding (2, 3, 4, 8, 9)
Deep Apple Pie (3, 4, 9)
Warm Chocolate Brownie with bourbon Fudge Sauce
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