



OUR STARTERS

Soup of the Day (v) (c) Homemade Brown Soda Bread (3, 9, 11)	€6.25
Goats Cheese Wafer (v) (c) Cranberry & Linseed Tuile Wafers with a Beetroot Salsa & Balsamic Reduction (3, 9, 14)	€8.00
Wild Irish Mushroom Bruschetta (v) (c) Sautéed Mushroom, Sour Cream on Toasted Sour Dough (Also Available Vegan) (3, 4, 9)	€8.00
Kildare House Hotel Hot & Spicy Chicken Wings (c) With Secret Hot & Spicy Sauce & Blue Cheese Dip (3, 4, 9, 11, 13)	€8.00
Thai Cakes Aromatic Thai Fish Cakes on Baby Leaves with a Hot Spiced Sauce (3, 4, 5, 9)	€8.00
Warm Chicken Caesar Salad (c) Chicken Breast, Crisp Gem Lettuce, Crispy Bacon Lardons, Parmesan Shavings, Rustic Croutons & Caesar Dressing (3, 4, 5, 9, 11, 13)	€8.00
Pan-Fried Crab Boxty (c) A Soft Pan-Fried Crab Cake Served with a Chunky Salsa Verde (4, 6)	€8.00

OUR MAIN COURSES

Classic Chargrilled Irish Beef Fillet (c) Cooked to your liking with Roasted Asparagus, Sauté Onions & Mushrooms, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce served with Hand Cut Chips (3, 11)	€26.50
Ribeye Surf & Turf (c) Sizzling 8oz Steak with Garlic Buttered Tiger Prawns, Served with Hand Cut Chips (3, 6)	€24.50
10oz Sirloin Steak (c) Cooked to your liking with Roasted Asparagus, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce served with Hand Cut Chips (3, 11)	€25.50
Blade of Beef (c) Parsnip Puree, Red Onion Marmalade Rich Berry Jus, topped with parsnip Crisps(3, 11,14)	€17.50
Parma Ham Baked Hake (c) A Hake Fillet wrapped in Parma Ham Served on a Tomato Bean & Spicy Sausage Cassoulet (5, 11)	€17.50
Homemade Beef Burger (c) Topped with Crisp Bacon & Dubliner Cheese, Chunky Chips & Tomato Relish (3, 9)	€16.50
Italian Beef Lasagne Served with Chips & Garlic Bread (3, 4, 8, 9, 11)	€14.50
Fish and Chips Fresh Haddock Fillets in a Craft Beer Batter, Mushy Pea Paste & Tartar Sauce (5, 9,)	€16.50
Lemongrass Thai Infusion A Sweet Thai Green Curry with Red Rice or Thai Fries, with a Choice of Chicken, Tofu or Prawn (3, 5, 6, 8, 11) (Also Available Vegan)	€16.50
Honey Roast Duck A Crispy ½ Duck on Sautéed Stir-Fried Vegetables and Baby Potatoes with a Sesame Soy Lime Glaze (8, 9, 10)	€18.50
Marinated Thyme Chicken (c) In a medley of Vegetables, Creamed Potato & Mushroom Sauce (3, 4, 11)	€15.50
Spinach & Courgette Vegan Lasagne (v) (c) Served with Chips & Garlic Bread (4, 8)	€14.50
Pan Fried Tiger Prawn & Chicken Chicken Strips and Tiger Prawns with Fresh Tagliatelle Bound in a White Wine Cream Sauce (3, 4, 6, 11)	€17.50

2 Course €21.00

3 Course €24.00

(Supplements €10.00 will be added to all Steaks, €7.00 Prawn, Duck & 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

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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
€5.00 each

DESSERTS

Chocolate Brownie For sharing served with vanilla ice-cream Cooked to order please allow 10 minutes €13.00
White Chocolate Cheesecake Topped white Chocolate Flakes (4, 9)
Honeycomb Ice Cream Cake in a toffee crumble
Sticky Toffee Pudding (3, 4, 9)
Rhubarb Crumble with Honeycomb Ice Cream (3, 4, 9)
Strawberry Lamington Dusted in Coconut with an Espresso Ice Cream (2, 3, 4, 9)
Selection of Ice Cream (c) €7.00 each
Cheeseboard available on request at a supplement of €5.00