FESTIVE Menu

€55 pp Includes a Glass of Prosecco or a House Brewed Dew Drop Beer
Subject to change due to seasonal availability.

STARTERS

Jerusalem Artichoke Soup, Puffed Buckwheat, Truffle. 1-7-9-12

Chicken Liver Parfait, Bacon Brioche, Plum Chutney. 1-3-7-12

Venison Ragu, Papperdelle, Smoked Gubeen, Sherry Gastrique. 1-3-7-9-12

Languostine Paella, Confit Lime, Wakame. 2-4-7-9-12-14

Pork Cheek, Sweetcorn Salsa, Walnut Ketchup, Port. 7-8-9-10-12

MAIN COURSES

Wild Mushroom Risotto, Stratciatella, Black Garlic, Chestnut Mushroom. 7-8-12

Feighcullen Turkey Ballontine, Smoked Honey Ham, Apricot Stuffing, Braised Red Cabbage. 3-7-9-12

Blade of Beef, Horseradish Mash, Pearl Onion, Alsace Bacon. 7-9-12

Cod, Chowder, Fish Bon-Bon, Trout Roe. 1-2-3-4-7-9-12

Confit Duck Leg, Barley Cassoulet, Morteau Sausage, Navet Turnip. 1-9-12

DESSERTS

Warm Treacle Tart, Rum & Raisin Confiture, Ginger Anglaise. 1-3-7-12

Sticky Toffee Pudding, Salted Caramel, Brown Bread Ice Cream. 1-3-7-12

Mille-Fueille, Almond Chantilly, Praline, Smoked Honey. 1-3-7-8

Chocolate & Clementine Fondant, Creme Friache Sorbet. 1-3-7

SIDES €6

Cauliflower Gratin 7-10
Braised Red Cabbage 12
Mashed Potato 7-12
Goose Fat Roast Potatoes

HARTES
OF KILDARE

Allergens – 1. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy beans, 7-dairy, 8-nuts, 9-celery, 10-Mustard, 11-Sesame Seeds, 12 Sulphites, 13 Lupin, 14, Molluscs
Our kitchen operation involves shared cooking and preparation areas, therefore we cannot guarantee that any menu item can be completely free of allergens

A 12.5% service charge will be added to any bills over 6 people or more.