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Hartes of Kildare Sunday and Bank Holiday Menu 2017

Hartes of Kildare

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SUNDAY AND BANK HOLIDAY MENU

TO START

Price

ARDSALLAGH GOATS CHEESE SALAD, CHICKPEA, QUINOA, PINE NUTS, BEETROOT & RASPBERRY DRESSING

€8

GOATSBRIDGE TROUT & FRESH CRAB, APPLE & CUCUMBER GAZPACHO

€9

CLONAKILTY BLACK PUDDING, ORGANIC POACHED EGG, BACON, BALLYMALOE RELISH DRESSING

€7

CONFIT SKEAGHNORE DUCK CROQUETTE, ORANGE & ANISE JELLY, PICKLED CARROT, LIVER PARFAIT

€9

CHICKEN LIVER PATE, HAZELNUTS, CHUTNEY 3 WAYS, SOURDOUGH TOAST

€8

SOUP OF THE DAY, PLEASE ASK YOUR SERVER

MAIN COURSE

Price

PIGS ON THE GREEN BRAISED PORK NECK, BARLEY & TURNIP
RISOTTO RED ALE, BLACK PUDDING, APPLE €17

THYME ROASTED CHICKEN, CAULIFLOWER, SHIITAKE, LEEK &
SERRANO HAM, SMOKED KNOCKANORE & CAULIFLOWER PUREE €16

BRAISED BLADE OF BEEF, RED CABBAGE, MUSTARD ROAST
CORNER BEEF & ROOT VEGETABLES, RED WINE & MARROW JUS €17

HAKE, CHORIZO, FENNEL, BROCCOLI, HAIRCOT BEAN BROTH &
BABY POTATOS €18

FISH & CHIPS, FRESH HADDOCK IN CARRIG BEER BATTER, MUSHY
PEAS, TARTARE SAUCE & CHIPS €17

HEREFORD BEEF BURGER, DUBLINER CHEDDAR, WATERFORD
BLAA, STREAKY BACON, BALLYMALOE RELISH & CHIPS €16

CHICKPEA, LENTIL & SPLIT PEA CURRY, PEACH CHUTNEY, MINT
YOGHURT €16

8OZ SIRLOIN STEAK, TOMATO, ONION RING, CROZIER BLUE
BÉARNAISE OR WHISKEY PEPPER SAUCE(€21**) €23

7OZ FILLET STEAK MUSHROOM, TOMATO, ONION RING, CROZIER
BLUE BÉARNAISE OR WHISKEY PEPPER SAUCE (€24**) €26

(** refers to steak on the stone option)

PLEASE NOTE THAT THAT ALL OF OUR DESSERTS ARE
AVAILABLE GLUTEN FREE, PLEASE ASK YOUR SERVER
FOR AVAILABLE OPTIONS

Sides: chips, mash, baby potatoes, onion rings, vegetables , mushrooms, red cabbage, green salad – all €3

DESSERTS

all €6

Raspberry Meringue, raspberry curd, white chocolate, lemon sorbet

Sticky toffee pudding, apple, ginger brandysnap

Carrot cake, white chocolate & orange sauce

Vanilla crème brulee, cookie & gibneys jam

Chocolate mousse, white chocolate ganache. Honeycomb

Hot chocolate or Banoffi sundae, crushed cookies, Rossmore vanilla ice cream

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