



chapter 16

Restaurant

starters

soup of the day - 5.50

a choice of our vegetable soup or chef's special of the day

①②④⑦⑨⑩

kilmore quay seafood chowder - 8.50

*selection of fresh, smoked & shelled fish
in a white wine & dill cream base with homemade brown soda bread*

①②④⑦⑨⑩⑫⑭

prawns pil pil - 9.95

chilli, coriander & lime, garlic bread

①②④⑦⑭

slow cooked belly of pork - 8.95

carrot ginger purée & pickled onion

⑨⑫

homemade free-range chicken liver paté - 8.50

fig jam & ciabatta crisp

①③⑥⑦⑫

bbq baby back ribs - 8.50

spring onion

③⑥⑨⑩⑫

silken hot 'n' spicy wings - 8.95

blue cheese dip & celery batons

⑥⑦⑨

chicken & mushroom vol-au-vent - 7.95

baby leaves & cherry tomatoes

①③⑦⑨⑫

garlic mushrooms - 7.50

golden crumbed mushrooms & garlic aioli

①③⑥⑦⑩⑫

potato skins - 8.50

*crisp potato skins, smothered with cheese sauce,
topped with bacon bits & spring onion, sweet chilli mayo dip*

①③⑥⑦⑩

house salads

goat's cheese & beetroot - 8.50 / 14.75

roast beetroot, black pudding, goats cheese

①③⑥⑦⑧⑩⑫

cajun chicken caesar - 8.95 / 15.50

*cajun spiced chicken, bacon lardons, croutons, baby gem,
aged parmesan, house caesar dressing*

①③④⑥⑩

smoked salmon & fennel - 8.95 / 15.50

feta cheese, watercress, fresh mint

①③⑥⑦⑧⑩⑫

blue cheese & caramelised pear - 8.95 / 14.75

toasted pecan nuts

①③④⑥⑩

all salads can be ordered as a starter or as a main course size

all our beef is 100% of irish origin

*please allow 25 mins for well done steaks, & certain dishes,
as they are cooked fresh to order.*

we take every effort to use locally sourced produce & suppliers

allergens

① gluten

② crustaceans

③ eggs

④ fish

⑤ peanuts

⑥ soybeans

⑦ milk

⑧ nuts

⑨ celery

⑩ mustard

⑪ sesame

⑫ sulphites

⑬ lupins

⑭ molluscs

seasonals

chicken '2-ways' - 19.95

roasted breast, leg ballotine, butternut squash purée, baby vegetables, thyme jus

⑨⑩⑫

saltimbocca of plaice - 18.95

warm salad & baby potatoes, green olive & shallot, garlic butter

②④⑦⑩⑫⑭

venison en crouete - 19.95

savoy cabbage, caramelised pear, celeriac purée, game jus

①③⑦⑨⑫

fillet of hake - 17.95

pan-fried fresh fish, chorizo & chick pea ragout, rocket pesto

②④⑥⑦⑨⑫⑭

vegetable tart tatin - 14.95

rocket, balsamic reduction, goat's cheese

①③⑥⑦

from the grill

6oz centre-cut fillet

24.50

8oz centre-cut fillet

27.50

10oz prime Irish sirloin

24.50

12oz prime Irish ribeye

27.50

all steaks are cooked to order, accompanied with house fries⑥,
grilled tomato, french fried onions①⑥, flat cap mushroom,
& a choice of bearnaise③⑦, peppercorn⑥⑦⑫, mushroom sauce⑥⑦ or garlic butter⑦

surf your turf with
succulent prawns②,
add extra €5.95

*Our dry aged beef... we source all our fillet, sirloin & ribeye steak from local Irish craft butchers.
They understand the level of quality & consistency that our customers demand.*

silken 8oz tower burger - 15.95

bacon, cheese & onion rings①③④⑥⑦⑩⑫

tandoori chicken burger - 15.95

mango chutney & pickled cucumber①③⑥⑦⑫

morrocan spiced lamb burger - 15.95

red onion marmalade, mint yoghurt①③⑥⑦⑫

all our burgers are served on a
brioche bun with beef tomato,
lettuce & fries

6 oz steak sandwich - 16.95

toasted bread, relish, rocket, shaved parmesan & red onion marmalade
with fries & your choice of sauce①⑥⑫

favourites

beer battered fillet of fresh fish - 15.95

kildare brewing battered fresh fish, fries, tartare sauce & mushy peas

①②③④⑥⑨⑭

silken chicken curry - 14.75

our now famous, mild & sweet chicken curry, rice

①②⑥⑨

chorizo tagliatelle - 14.75

chorizo, mediterranean vegetables,
tomato sauce, garden herbs, garlic bread

①③⑥⑦⑨⑫

vegetables & sides

french fried onion rings①⑥ - fries①⑥

green salad⑥⑩ - creamed potato①⑦⑫

market vegetables⑥⑩

sweet potato fries⑦

Please note that all our main courses are served with a complete garnish.
As a table you can select a side each to compliment your meal,
or go with the recommendation of your server. (which is always good)
All extra sides are €2.95