



chapter 16

Lunch Menu

2 courses €23*

*starter & main course, supplements may apply

starters

soup of the day

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

①⑦⑨❶

silken hot 'n' spicy wings

blue cheese dip & celery batons

⑥⑦⑨

homemade free-range chicken liver paté

fig jam & ciabatta crisp

①③⑥⑦⑫

bbq baby back ribs

spring onion

③⑥⑩⑫

chicken & mushroom vol-au-vent

baby leaves & cherry tomatoes

①③⑦⑩⑫

garlic mushrooms

golden crumbed mushrooms & garlic aioli

①③⑥⑦⑩❶

potato skins

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

①③⑥⑦⑫

house salads

goat's cheese & beetroot

roast beetroot, black pudding, goats cheese

①⑥⑦⑫

cajun chicken caesar

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

①③④⑥⑩

smoked salmon & fennel

feta cheese, watercress, fresh mint

①④⑥⑦⑫

blue cheese & caramelised pear

toasted pecan nuts

①⑥⑦⑧

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

steaks

6oz centre-cut fillet	+€10
8oz centre-cut fillet	+€12
10oz prime Irish sirloin	+€10
12oz prime Irish ribeye	+€12

all steaks are cooked to order, accompanied with house fries^⑥,
grilled tomato, french fried onions^{①⑥}, flat cap mushroom,
& a choice of bearnaise^{③⑦}, peppercorn^{⑥⑦⑫}, mushroom sauce^{⑥⑦} or garlic butter^⑦

surf your turf with
succulent prawns^②,
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.*

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

main courses

roast top rib of beef

traditional gravy, horseradish cream, vegetables & creamed potato

⑥⑦⑨⑫

chicken '2-ways'

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

⑦⑨⑫

fillet of hake

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

②④⑥⑦⑩⑫⑭

beer battered fillet of fresh fish

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

①②③④⑥⑨⑭

chorizo tagliatelle

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

①③⑥⑦⑨⑫

silken 8oz tower burger

served on a brioche bun with lettuce, beef tomato, bacon, cheese & onion rings

①③④⑥⑦⑩⑫

oven fired lasagne

layers of pasta, bechamel & beef ragu with a house salad & fries

①③⑥⑦⑨⑫

silken chicken curry

our now famous, mild & sweet chicken curry, rice

①②⑥⑨

vegetables & sides

french fried onion rings^{①⑥} - fries^{①⑥}

green salad^{⑥⑩} - creamed potato^{①⑦⑫}

market vegetables^{⑥⑩}

sweet potato fries^⑦

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

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



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desserts

selection of ice-cream - 6.50

vanilla, chocolate, strawberry or mint chocolate

①③⑦

homemade apple pie - 6.50

fresh cream & custard

①③⑦

fruit meringue - 6.50

a tower of fresh fruit, crisp meringue & fresh cream

③⑦

sticky toffee pudding - 6.50

toffee sauce & vanilla ice-cream

①③⑦

rhubarb crumble - 6.50

with fresh cream & warm custard

①③⑦

malteser cheesecake - 6.50

a modern classic

①③⑦⑫

liqueur coffees

irish coffee 6.15

kalypso coffee 6.15

brandy coffee 6.15

baileys coffee 6.15

teas / coffees

coffee	2.75	cappuccino	2.95
latte	2.95	hot chocolate	2.95
mocha	2.95	espresso	2.75
double espresso	2.95	pot of tea (<i>for one</i>)	2.50
speciality tea - large selection available			2.95