



## chapter 16

# Menu

## starters

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### soup of the day

*a choice of our vegetable soup or chef's special of the day* ⑥⑦⑨❶

### cajun chicken caesar

*cajun spiced chicken, bacon lardons, croutons, baby gem, aged parmesan, house caesar dressing* ①③④⑥⑩

### silken hot 'n' spicy wings

*blue cheese dip & celery batons* ⑥⑦⑨

### garlic mushrooms

*golden crumbed mushrooms & garlic aioli* ①③⑥⑦⑩❶

### smoked salmon & fennel

*feta cheese, mixed leaves, orange* ①③⑥⑦⑧⑩❶

## main courses

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**roast top rib of beef**, *traditional gravy, horseradish cream, vegetables & creamed potato* ⑥⑦⑨⑫

**roast Irish chicken breast**, *roasted red onion, tenderstem brocolli, carrot purée, mushroom tapenade red wine jus* ⑦⑨⑫

**silken 8oz tower burger**, *served on a brioche bun with lettuce, beef tomato, bacon, cheese & onion rings* ①②⑥⑦

**beer battered fresh**, *kildare brewing beer battered fish, mushy peas, fries & tartare sauce* ①③④⑥⑩

**fillet of hake**, *pan-fried fresh fish, chorizo & chick pea ragout, rocket pesto* ②④⑥⑦⑨⑫⑭

**chicken tagliatelle**, *smoked chicken, pancetta, & parmesan in a creamy mushroom sauce, rocket, garlic bread* ①③⑥⑦⑨⑫

**cajun chicken caesar salad**, *cajun spiced chicken, bacon lardons, croutons, baby gem, aged parmesan, house caesar dressing* ①③④⑥⑩

## dessert

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### selection of ice-cream

*vanilla, chocolate, strawberry or mint chocolate* ①③⑦

### homemade apple pie

*fresh cream & custard* ①③⑦

### sticky toffee pudding

*toffee sauce & vanilla ice-cream* ①③⑦

### fruit meringue

*a tower of fresh fruit, crisp meringue & fresh cream* ③⑦

## tea / coffee

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### **all our beef is 100% of irish origin**

*we take every effort to use locally sourced produce & suppliers*

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*

## allergens