

Herbert Park Hotel

AND PARK RESIDENCE

starters

soup of the day, house bread	€10.50
irish cured salmon, pickled cucumber, beetroot gel, lime & avocado puree	€12.50
warm thai chicken salad, pickled vegetables and cucumber, honey soy sauce	€12.50
prawn cocktail, boston shrimps and prawns, pineapple salsa melon fan, mary rose sauce	€12.50
goat's cheese, baby beetroot, candid walnuts, balsamic reduction	€12.50

main courses

prime 8oz fillet, portabello mushroom, baby onions, dauphinoise potatoes, port wine jus	€36.95
black angus 8oz sirloin steak, wild mushrooms, baby onions, dauphinoise potatoes, port wine jus	€33.50
irish rack of lamb, pistachio crust, carrot puree, fondant garlic and thyme jus, mint pesto	€32.50
baked west coast salmon, glazed asparagus champ potatoes, roasted cherry tomato, saffron lime sauce	€27.50
duck confit, warm lentil salad, grand marnier sauce	€33.95
tagliatelle pasta, mushroom & white wine cream sauce, spinach, broccoli, pesto & parmesan	€24.50

desserts

irish baileys crème brulee, berry compote	€10.50
apple tart fine, caramelita ice cream, butterscotch sauce	€10.50
warm chocolate fondant, vanilla ice cream, fresh berries & chocolate sauce	€10.50
pear and almond crumble, vanilla bean crème anglaise	€10.50
wexford gelato	€7.95
cheese board: comté sainte-maure de touraine, cooleeney, hegarty's cheddar, cashel blue, grapes, walnuts, chutney & biscuits	€14.00

We source our ingredients from an array of local suppliers including Bailey and Kish Smokehouse, Robinsons Meats and Condrons Fruit and Vegetables. All beefs served is 100% Irish. Sandwiches are available on gluten free bread, please ask your server. Some of our dishes contain allergens. If you or any member of your party require further information relating to allergens, please ask your server for a copy of our allergen's menu.

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