

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, wild mushroom, baby onions, dauphinoise potatoes, port wine jus	€38.95
black angus 8oz sirloin steak, wild mushrooms, baby onions, dauphinoise potatoes, port wine jus	€35.50
irish rack of lamb, pistachio crust, carrot puree, fondant potato garlic and thyme jus, mint pesto	€35.50
baked west coast salmon, glazed asparagus champ potatoes, roasted cherry tomato, saffron lime sauce	€30.50
duck confit, warm lentil salad, grand marnier sauce	€35.95
tagliatelle pasta, mushroom & white wine cream sauce, spinach, broccoli, pesto & parmesan	€26.50

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

A service charge of 12.5% will be applied for all tables/groups of 10 or more guests in the Pavilion Restaurant, Terrace Lounge and conference spaces if a waiter service is required. A child is considered a guest.

We source our ingredients from an array of local suppliers including Bailey and Kish Smokehouse, Robinsons Meats and Condrons Fruit and Vegetables. All beef served is 100% Irish. Some of our dishes contain allergens.

If you have any allergies or dietary requirements, please advise your waiter or request for an allergen menu