



HERBERT SIGNATURE MENU

TO START

Seasonal Harford Vegetables Soup

served with homemade bread

Crispy Fish Cake

Mowi Atlantic salmon & cod, fennel and pickled radish salad, spiced mayo

Goat's Cheese

Dublin Hills goat's cheese. honey roasted beetroot, candied walnuts, balsamic reduction

Prawn Cocktail

boston shrimps and prawns, melon fan, mary rose sauce

Warm Thai Chicken Salad

cucumber, sweet pepper honey and soy sauce

TO SAVOUR

Grilled 8oz Black Angus Sirloin Steak or 8oz Prime Fillet***

Ballon Meats Irish beef, wild mushroom, sautéed onions, blue cheese, Kerrygold butter, dauphinoise potatoes, port wine jus

Irish Rack of Lamb**

Ballon Meats Irish lamb, carrot puree, fondant potato, garlic rosemary jus, mint gel

Baked Salmon

Mowi Atlantic Salmon, champ potatoes, organic asparagus, sundried tomato, saffron lime sauce

Grilled Chicken Supreme

Irish free-range chicken, ratatouille vegetable, Hasselback potatoes, tarragon sauce

Ricotta and Spinach Tortellini

sundried tomato and pesto cream sauce, truffle basil oil, parmesan cheese





TO FINISH

Irish Baileys Crème Brûlée

Irish cream & free-range eggs, berry compote

Apple Tart Fine

Keelings apples, caramelita ice cream and butterscotch sauce

Warm Chocolate Fondant

Lakeland Dairies vanilla ice cream, fresh berries and chocolate sauce

Pear and Almond Crumble

Iona farm pears, vanilla bean and crème anglaise

Selection of Ice Cream

Cheese Board ***

*Gruyere, Sainte-Maure de Touraine, St Kevin's Brie, Hegarty's Cheddar,
Cashel Blue, grapes, walnuts, chutney and biscuits*

FRESHLY BREWED COFFEE OR TEA

TWO COURSE €41.50 PER PERSON/ THREE COURSE €51.50 PER PERSON

*** €8.50 supplement**

**** €6.50 supplement**

***** €3.50 supplement**

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

A service charge of 12.5% will be applied to 10 or more guests. We proudly source our ingredients from trusted Irish producers, including Musgrave, Robinson Meats, Ballon Meats, Keelings, and Lakeland Dairies.

TO DISCOVER MORE ABOUT THE PROVENANCE OF OUR INGREDIENTS, THE PRODUCERS WE SUPPORT, AND TO VIEW OUR ALLERGENS MENU, PLEASE SCAN THE QR CODE BELOW.

