



À La Carte Dinner Menu

starters

french onion soup €9.50
with baked gruyere crouton

dublin bay crab €9.95
roasted red pepper and mango cilantro

shrimp and prawn cocktail €8.95
with pineapple salsa, spiced marie rose sauce with melon

roasted baby beetroots €8.95
walnut pralines and st. tola goat's cheese with sundried tomato pesto

chicken and apricot ballotine €8.95
chickpea harissa salad, saffron lime dressing

poached pear and pomegranate salad €8.95
cashel blue and herb vinaigrette



main courses

duck confit €29.50

cabbage and lentil salad, sarladaise potato, cherry and port jus

rack of wicklow lamb with hazelnut crust €31.00

fondant potato, confit shoulder bon bon

8oz irish fillet steak €34.50 or grilled 8oz irish sirloin steak €29.50

dauphinoise potato, baby shallots confit and café de paris butter

baked loin of kilmore quay cod €27.00

grilled artichoke, sarladaise potatoes, seasonal greens, tomato and salsa verde

baked salmon €26.00

chive mash, cherry tomato and saffron sauce

roasted butternut risotto €21.50

green beans and spinach

sides

chive mash €4.50

french fries €4.50

chunky fries €4.50

battered tender stem broccoli €4.50

seasonal vegetables €4.50

mixed greens, house dressing €4.50

There is no service charge at Herbert Park Hotel

All our fresh meat and seafood are of traceable Irish origin and sourced
from the highest quality Irish suppliers

This menu contains allergens, should you require advice please ask a staff member



dessert menu

irish baileys crème brulée €8.95
berry compote

apple tart fine €8.95
caramelita ice cream and butterscotch sauce

mixed berry sherry trifle €8.95
crème patissiere

pear and almond crumble €8.95
vanilla bean and crème anglaise

cheese board €12.95
*comté, sainte-maure de touraine, cooleeney, hegarty's cheddar,
cashel blue, grapes, walnuts, chutney and biscuit*

freshly brewed coffee or tea €4.95

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