

Herbert Park Hotel

AND PARK RESIDENCE

TERRACE LOUNGE

all day dining available from mid-day to 10pm

soups

vegetable soup of the day with garlic croutons, homemade bread	€9.50
seafood chowder with garlic croutons, homemade bread	€10.50

salads

super food salad: quinoa, pomegranate, carrot, avocado, toasted nuts & seeds	€15.95
flamed goats cheese salad, roasted beetroot, garlic croutons	€15.00
classic caesar with roast chicken or crispy bacon, croutons, pine nuts, and parmesan cheese	€16.50
nicoise salad, fresh salmon, egg, black olives, french beans, artichoke	€17.50

light meals

<i>herbert park special</i>	€14.50
tuna mayo sandwich, chicken salad or ham & cheese, cup of soup of the day mixed salad	
roast irish sirloin beef, onion rings, celeriac remoulade, brown bread	€15.50
spicy chicken wings, seasonal salad, fries, blue cheese dip	€15.00
baily & kish smokehouse salmon, homemade brown soda bread crème fraiche & capers	€15.50
lambay crab and avocado sandwich, homemade brown bread	€16.00
baked ham panini, cheddar cheese, tomato relish	€14.00
leek and roquefort tart, pear & walnut, honey & mustard dressing	€16.00
club sandwich (chicken, bacon, egg mayonnaise, lettuce, tomato & fries	€17.50
vegan burger, quinoa, beetroot bun, french fries	€18.95

all of the above sandwiches are available on gluten free bread, please ask your server

pasta

linguine, mixed olives, artichoke and garlic infused tomato sauce pesto and parmesan cheese	€19.50
tagliatelle, smoked chicken in mushroom and white wine cream sauce, pesto & parmesan cheese	€20.50
beef lasagna with side salad	€18.50

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hot dishes

prime 8oz fillet, french fries, salad and peppercorn sauce	€36.95
grilled irish hereford sirloin steak, french fries, salad, peppercorn sauce	€32.50
homemade irish beef burger, brioche bun, streaky bacon, battered onion, mature cheddar, french fries	€21.50
wicklow lamb cutlets, chive mash, glazed vegetables, thyme jus	€29.95
crispy beer battered cod, chunky chips, sauce tartare, mint pea puree	€21.50
dublin bay fish and leek pie, mashed potato, side salad	€17.50
baked west coast salmon, chive mash, seasonal vegetables, lemon beurre blanc	€22.50
saute tiger prawns, stir-fried noodles and vegetables, oyster sauce	€23.50

desserts

irish baileys crème brulee, berry compote	€9.50
apple tart fine, caramelita ice cream, butterscotch sauce	€9.50
mixed berry sherry trifle, crème patissiere	€9.50
pear and almond crumble, vanilla bean crème anglaise	€9.50
fresh fruit salad, ice cream or cream	€9.50
wexford gelato	€7.95
cheese board: comté sainte-maure de touraine, cooleeney, hegarty's cheddar, cashel blue, grapes, walnuts, chutney & biscuits	€14.00

beverages

choice of tea / filtered coffee per pot	€4.95
cappuccino / double espresso / hot chocolate / latte	€4.95
espresso	€4.10

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 allergens menu. Ref012022