



À La Carte Dinner Menu

~ Starters ~

French Onion Soup €8.50

with Baked Gruyere Crouton

Dressed Atlantic Crab Claw Meat €10.50

Sweet Corn Fritter and Avocado Dressing

Irish Cured Salmon in Jameson €9.50

Pickled Cucumber Salad, Dill and Honey Vinaigrette

St. Tola Goat Cheese Brûlée €8.50

Smoky Tomato Chutney and Toasted Sourdough

Smoked Duck Tartare €9.50

Crispy Bacon and Potato Salad, Sourdough Crostini

Poached Pear and Pomegranate Salad €8.50

Gorgonzola and Champagne Vinaigrette



~ Main Courses ~

Roasted Glin Valley Free Range Chicken Supreme €25.50

Buttered Parsley and Parsnip Purée, Sautéed Mushrooms

Pistachio Crusted Rack of Wicklow Lamb €29.50

Roquefort Mash, Glazed Asparagus and Thyme Jus

8oz Fillet of Irish Beef €34.50 or

Grilled 8oz Irish Sirloin Steak €29.50

Dauphinoise Potato, Shallot Confit, Blue Cheese Butter and Port Jus

Pan-fried Wild Stone Bass €25.50

Celeriac and Truffle Remoulade, Oven-dried Tomatoes and Pickled Wild Mushrooms

Baked Shetland Salmon €24.50

Provençal Potato, Baby Stem Broccoli and Chowder Sauce

Wild Mushroom Risotto €21.50

Baked Goat Cheese and Crispy Root Vegetables

~ Sides ~

Roquefort Mash €4.50

French Fries €4.50

Chunky Fries €4.50

Buttered 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

