

BAKERY CORNER

Homemade Fruit Scone with Cream & Preserve 4.00

Basket of Mini Danish Pastries or Croissants Served with
Butter and Jam 3.00

Contains: Gluten, Dairy, Eggs, Tree Nuts



MORNING MENU

9AM - 12.30PM

Full Irish Breakfast 11.00

Bacon, Ollie's Sausages, Clonakilty Black and White Pudding, Choice of Egg, Mushrooms, Baked Beans, Breakfast Potatoes Contains: Gluten, Dairy, Eggs, Mustard, Celery, Sulphites

Served with Toast or Home-Made Treacle Soda Bread and Tea or Coffee Gluten Free and Vegetarian Option Available

Pancake Stack (3) 8.00

Served with Rashers, Butter, Maple Syrup and Mini Fruit Salad Contain: Gluten, Dairy, Eggs

Breakfast Sambo 8.00

Sour Dough Beer Bap with Bacon, Ollie's Sausage, Fried egg and Ballymaloe Relish. Gluten Free and Vegetarian Option Available

Contain: Gluten, Dairy, Egg

Toasted 'Pochon' Sour Dough 9.50

Sliced Avocado & Tomato, Poached Egg, Haloumi, Jalapeño Relish.

Contain: Gluten, Dairy, Eggs

Vegan: Vegan Cheese and Grilled Tofu. Gluten Free Roll Available

Ranchers Breakfast Wrap 'Huevos Rancheros' 6.00

Flour Tortilla with Chunky Salsa, Scrambled Eggs & Melted Cheese

Contains: Gluten, Dairy, Eggs

Add Chopped Bacon 2.00

Toast Plate 3.50

Brown, White or Homemade Treacle Soda Bread Served with Butter and Jam or Honey

Contains: Gluten, Dairy, Eggs

LUNCHTIME MENU

SERVED 12.30PM - 5.30PM

Today's Freshly Prepared Soup 7.50

Homemade Treacle Soda Bread Contains: Gluten, Dairy, Celery - Please ask your server

Watergrass Hill Rump Steak Ciabatta 16.00

Marinated Beef, Balsamic Pickled Onions, Roast Red Pepper, Tipperary Brie Cheese, Spicy Harissa Celeriac Slaw and Organic Mixed Leaves Contains: Gluten, Eggs, Dairy, Celery, Sulphites

Fish & Chips 16.00

Seaweed and Kilkenny Red Ale Battered Fillets of Haddock, House Chunky Tartare Sauce, Twice Cooked Chunky Chips Contains: Gluten, Sulphites, Crustaceans, Eggs, Fish, Dairy, Molluscs

Cleopatra Salad 14.00

Fried Haloumi, Organic Gold River Leaves, Seasonal Fresh Fruit, Cashew Nuts, Wexford Strawberry and Ginger Vinaigrette Contains: Sulphites, Dairy, Nuts

Duck 'N' Waffle 12.00

Belgian Waffle, Aromatic Skeaghanore Duck in Crispy Franks Hot Sauce, Sour Cream, Scallions and Chili Contains: Gluten, Dairy, Egg, Soya

Ham Hock Terrine 'en Croute' 15.00

Wexford Strawberry and Market Produce Salad, Piccalilli, Toasted Sour Dough,
Chunky Fries
Contains: Celery, Mustard, Gluten

6oz Prime Angus Burger 16.00

Beer Sour Dough Roll, Roast Onion Sriracha, Baby Gem Lettuce, Tomato, Swiss Cheese and Bacon and Chorizo Jam Contains: Celery, Gluten



SIDES All Sides 4.00

Gold River Farm Organic Baby Leaves and Market Produce Salad

Sundried Tomato and Herb Dressing Contains: Dairy, Sulphites, Mustard

Twice Cooked Chunky Chips Sweet Potato Fries Spice Bag Seasoning

Contains: Gluten

SAMBOS & WRAPS

Chicken Caesar Wrap 12.00

Rings Farm Free Range Chicken, Baby Gem, Bacon Lardons, Caesar Dressing, Aged Parmesan, Organic Mixed Leaves Salad Contains: Gluten, Eggs, Dairy, Sulphites

Moroccan Falafel Wrap (V,VE) 12.00

Spicy Falafel, Lemon & Cumin Hummus, Baby Gem, Mint & Cucumber Vegan Mayonnaise, Organic Mixed Leaves Salad Contains: Gluten, Celery, Mustard

Kilmore Quay 14.00

3 Slices of Our Homemade Treacle Soda Bread Crayfish, Smoked Salmon, Cold Water Prawns, Lemon & Seaweed Marie Rose Sauce Contains: Gluten, Sulphites, Crustaceans, Eggs, Fish, Dairy, Molluscs

Crispy Chicken Box 14.00

Homemade Southern Fried Chicken, Cajun Seasoning, Toasted Cashew Nuts, Sriracha Mayonnaise, Garden Salad Contains: Dairy, Egg, Gluten, Nuts

Selection of Sandwiches 8.00

Toasted Sandwiches 9.00

Contains: Gluten, Eggs, Dairy - Please ask Your Server

For Environmental Reasons We Do Not Serve Canned Tuna

All sandwiches and Wraps are served with a Small Portion of French Fries, Side Salad, Coleslaw and Crisps



DESSERTS

All Desserts 8.00

Please ask Your Server for Today's Selection of Homemade Desserts from Our Pastry Kitchen



THE CASTLE LOUNGE AFTERNOON TEA

Treat yourself to Afternoon Tea. Sit back, relax and let us look after you – you deserve a break!

Afternoon Tea €24.50 per person

Make an occasion of it and add a glass of bubbly €29.50 per person. Served Daily 2.30 - 4.30pm

SWEET TREATS

Rare Irish Whiskey Fudge
Indonesian Chocolate Bark
with Cranberry & Cashew Nuts
Toblerone Pie
Lemon Posset

Apricot, Honey & Pumpkin Seed Granola Bar with White Chocolate

FROM OUR IN-HOUSE BAKERY

Mini Fruit Scone, Seasonal Preserve, Whipped Cream Guinness & Cherry Barm Brack Gluten Free: Carrot Cake

SELECTION OF SANDWICHES

Smoked Salmon, Cucumber, Velvet Cloud Yogurt, Horseradish Cream on House Soda Bread

Dubliner Cheddar, Baked Ham, Ballymaloe Relish, Dehydrated Pineapple

> Free Range Egg Mayo, Seasonal Micro Cress

Black Pudding, Apple Curd, Onion Jam on Sour Dough Crostini

Toonsbridge Buffalo Mozzarella, Heirloom Tomato, Red Pesto

COFFEE & TEA SELECTION

Americano 3.50 // Tea 3.00 // Espresso 3.50 // Cappuccino 3.90 Hot Chocolate 3.90 // Latte 3.90 // Flavoured Latte 4.10 // Herbal Tea 3.50

Earl Grey, Peppermint, Ginger Lemon, Chamomile, Elderflower Lemon, Mango & Strawberry, Green Tea

We are happy to prepare a Gluten Free option. A Vegetarian Sandwich Selection is also available. *Please give 24 hours notice*

WINE SELECTION

RED

Montanas Y Mar Cabernet Sauvignon (Chile) 7.20 Glass // 29.00 Bottle

> Jack Duggan Shiraz (Australia) 7.50 Glass // 30.00 Bottle

J.Moreau, Merlot, Languedoc (France) 7.20 Glass // 29.00 Bottle

WHITE

Montanas Y Mar Sauvignon Blanc (Chile) 7.20 Glass // 29.00 Bottle

Lucci, Pinot Grigio, Veneto (Italy) 7.50 Glass // 30.00 Bottle

Noemie Vernaux, Chardonnay, Burgundy (France) 7.20 Glass // 29.00 Bottle

SPARKLING

Prosecco Vigna Dogarina 8.00 Glass // 32.00 Bottle Mistinguett Brut Cava Rose (Spain) 37.00 Bottle



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