

# 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 29.50 per person.**

**Make an occasion of it and add a glass of bubbly for 6.00 per person.**

## SWEET TREATS

Rare Irish Whiskey Fudge  
Indonesian Chocolate Bark with  
Cranberry & Cashew Nuts  
Butterscotch Profiterole  
Hibiscus Flower Short Bread  
Macaroon

*Contains: Gluten (Wheat), Eggs, Nuts, Dairy (Milk)*

## FROM OUR IN-HOUSE BAKERY

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

*Contains: Gluten (Wheat), Eggs, Dairy (Milk)*

## SELECTION OF SANDWICHES

Smoked Salmon,  
Cucumber & Horseradish Cream  
on House Soda Bread

Dubliner Cheddar,  
Baked Ham, Ballymaloe Relish

Free Range Egg Mayo,  
Seasonal Micro Cress

Buffalo Mozzarella,  
Heirloom Tomato, Red Pesto

*Contains: Gluten (Wheat), Eggs, Nuts, Dairy (Milk)*

## COFFEE & TEA SELECTION

**Americano 4.00 // Tea 3.50 // Espresso 4.00 // Cappuccino 4.40**  
**Hot Chocolate 4.40 // Latte 4.40 // Flavoured Latte 4.50 //**  
**Herbal Tea 4.00**

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)

7.50 Glass // 29.00 Bottle

Jack Duggan Shiraz (Australia)

8.00 Glass // 30.00 Bottle

J.Moreau, Merlot, Languedoc (France)

8.00 Glass // 30.00 Bottle

### WHITE

Montanas Y Mar Sauvignon Blanc (Chile)

7.50 Glass // 29.00 Bottle

Lucci, Pinot Grigio, Veneto (Italy)

8.00 Glass // 30.00 Bottle

Noemie Vernaux, Chardonnay, Burgundy (France)

8.00 Glass // 30.00 Bottle

### SPARKLING

Prosecco Vigna Dogarina

8.00 Glass // 35.00 Bottle

Mistinguet Brut Cava Rose (Spain)

40.00 Bottle



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HOTEL

# BAKERY CORNER

## Homemade Fruit Scone with Cream & Preserve 4.50

*Contains: Gluten (Wheat), Dairy (Milk), Eggs*

## Basket of Mini Danish Pastries or Croissants 3.50 (Available until 12:30)

*Contains: Gluten (Wheat), Dairy (Milk), Eggs, Nuts*



# MORNING MENU

**9:00 - 12:30**

## Full Irish Breakfast 12.50

Back Bacon, Ollie's Sausages, Clonakilty Black and White Pudding, Choice of Egg, Grilled Tomato, Mushrooms, Baked Beans, Breakfast Potatoes

**Served with Toast, Butter and Jam and Tea or Coffee**

*Contains: Gluten (Oats, Barley, Wheat), Dairy (Milk), Eggs, Mustard, Celery, Sulphites*

## Vegetarian/Vegan Breakfast 12.50

Spanish Omelette, (Made from Egg Substitute), Homemade Fruit Pudding, Vegan Sausages, Sauteed Mushrooms, Grilled Tomato, Baked Beans & Breakfast Potatoes

**Served with Toast, Flora and Jam and Tea or Coffee**

*Contains: Gluten (Oats, Barley, Wheat), Mustard, Celery, Sulphites*

## Pancake Stack 9.00

Served with Back Bacon, Butter, Maple Syrup and Mini Fruit Salad

*Contains: Gluten (Wheat), Dairy (Milk), Eggs*

## Ranchers Breakfast Wrap 'Huevos Rancheros' 8.00

Flour Tortilla with Ballymaloe Relish, Scrambled Eggs and Dubliner Cheese

**Add Bacon 2.00**

*Contains: Gluten (Wheat), Dairy (Milk), Eggs*

## Breakfast Sambo 9.00

Brioche Bun with Back Bacon, Ollie's Sausages, Fried Egg and Relish.

*Contains: Gluten (Wheat), Dairy (Milk), Eggs*

## Toast Plate 4.00

Brown, White or Homemade Treacle Soda Bread

**Served with Butter and Jam or Honey**

*Contains: Gluten (Wheat), Dairy (Milk)*

# LUNCHTIME MENU

**SERVED 12:30 - 17:30\***

**\*May be served in the Hoban Bar & Brasserie after 16.30pm**

## **Today's Freshly Prepared Soup 8.50**

Homemade Treacle Soda Bread

*May Contain: Gluten (Wheat, Barley), Dairy (Milk), Celery, Fish*

*Please ask your server*

## **Fish & Chips 19.50**

Seaweed and Kilkenny Red Ale Battered Fillets of Cod,  
House Chunky Tartare Sauce, Lemon, Chunky Chips

*Contains: Gluten (Wheat), Sulphites, Eggs, Fish, Mustard*

## **Roast Tomato Bruschetta (V) 9.00 / 15.50**

Ricotta Bocconcini, Sun Dried Tomato Paste, Roast Cherry Tomatoes,  
Balsamic Reduction, Crispy Sour Dough

*Contains: Gluten (Wheat), Dairy (Milk)*

## **Chicken Wings 11.00 / 18.50**

Served With a Choice of Hot Sauce, BBQ or Blue Cheese Dip

*Contains: Dairy (Milk), Crustacean, Soya, Egg, Nuts, Celery*

## **Crispy Southern Fried Chicken Burger 15.50**

Homemade Southern Fried Chicken, Pineapple Salsa, Baby Gem Lettuce,  
Sriracha Mayonnaise, Garden Salad

*Contains: Dairy (Milk), Egg, Gluten (Wheat), Nuts*



## **SIDES All Sides 5.00**

### **Gold River Farm Organic Baby Leaves and Market Produce Salad**

Sundried Tomato and Herb Dressing

*Contains: Sulphites, Mustard*

### **Chunky Chips, Sweet Potato Fries, Spice Bag Seasoning**

*Contains: Gluten*

# SAMBOS & SALADS

**Selection of Sandwiches 9.00**

**Toasted Sandwiches 10.00**

*May Contain: Gluten, Eggs, Dairy, Mustard, Fish - Please ask Your Server  
For Environmental Reasons We Do Not Serve Canned Tuna*

**All Sandwiches are served with a Side Salad, Coleslaw and Crisps**

**Club Sandwich 16.50**

Classic Club Sandwich with Tomato, Chicken, Bacon, Egg Mayo,  
Cheddar & Baby Gem, served with Chunky Chips

*Contains: Gluten (Wheat), Eggs, Dairy (Milk)*

**Build Your Own Salad Bowl 12.50**

*(Dine In Or Take Away)*

Choose 4 Salad Ingredients & 1 Protein. All bowls are served with a choice  
of Lemon or Balsamic Dressing, on a base of Baby Mix Leaf or Baby Gem  
Lettuce.

## **Salad Options**

Spring Onions  
Cous Cous *Contains: Gluten*  
Tomato  
Red Onion  
Sweet Corn  
Chickpea  
Hummus  
Quinoa

## **Protein Options**

Chicken  
Smoked Salmon  
Falafel



# DESSERTS

**All Desserts 9.00**

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

