

## STARTERS

### BLUEBELL FALLS GOATS CHEESE TART €9 (V)

With Apricot and Roast Pumpkin Seeds, Beetroot and Apple Salad

*Contains: Gluten, Dairy, Eggs*

### CAJUN CHICKEN CAESAR SALAD €9

Crisp Baby Gem, Aged Parmesan, Chopped Tomato, Dry Cured Smoked Bacon, House Caesar Dressing, Sour Dough Croutons

*Contains: Gluten, Dairy, Fish, Eggs*

### HAM HOCK TERRINE 'EN CROUTE' €10

Piccalilli, Toasted Sour Dough

*Contains: Gluten, Celery, Mustard*

### HOMEMADE SOUP OF THE DAY €8

Homemade Treacle Soda Bread

*Contains: Gluten, Dairy, Celery, Mustard*

### HOWTH OAK SMOKED SALMON & GREENLAND PRAWNS €14

Asian Greens, Bean Sprouts, Mint, Coriander, Fresh Mango, Peanuts, Tangy Asian Vinaigrette

*Contains: Sesame, Nuts, Sulphites, Fish, Egg, Mollusc, Crustacean*

### CHARCUTERIE €13

Pistachio Mortadella, Spicy Chorizo, Black Pepper Salami, Milano Salami, Prosciutto, Cornichons, Pear & Lime Chutney, Coffee Salad, Chorizo Olive Cake

*Contains: Sulphites, Mustard Cake: Eggs, Gluten*

### SZECHWAN CHILLI CALAMARI €13

Black Garlic, Peanut, Lime & Chilli Aioli

*Contains: Fish, Gluten, Crustacean, Dairy, Sesame, Soya, Egg, Nuts*

### SMOKED CHICKEN & CRANBERRY SPRING ROLL €11

Apple Ponzu Dip, Celeriac Slaw

*Contains: Gluten, Dairy, Sesame, Soya, Egg, Nuts*

### DUCK 'n' WAFFLE €12

Belgian Waffle, Aromatic Duck in Crispy Franks Hot Sauce, Sour Cream, Scallions and Chili

*Contains: Gluten, Dairy, Egg, Soya*

## MAINS

### VEGETABLE KASHMIRI CURRY (V,VE) €19

Garlic Coriander Naan, Basmati Rice, Mango Chutney

**Add Chicken + €4.00**

*Contains: Mustard, Celery, Sesame, Gluten: Naan Bread*

### SLOW COOKED SHORT RIB OF MOUNT LEINSTER BEEF €22

Rich Red Wine Gravy, Creamy Mashed Potato

*Contains: Dairy, Mustard, Fish, Celery*

### GRILLED WATERGRASS HILL ANGUS RIBEYE STEAK €28 (Supplement €6)

**Irish:** Cognac Pepper Sauce, Oxtail & Guinness, Cheese Croquette, Beer Battered Onion Rings, Roast Cherry Vine Tomato, Chunky Chips

**Or**

**Szechwan:** Szechwan Pepper Seasoning, Sumo Sauce 

Spicy Puffed Sesame, Chunky Chips

**Please be advised that we cut a generous 9 oz Ribeye as it is well marbled with fat.**

*Contains: Sesame, Soya, Mustard, Sulphites, Celery, Dairy, Gluten*

### ROAST SHOULDER OF BARROW VALLEY LAMB €22

Mint & Pear Stuffing, Creamy Mashed Potato,

Rosemary Redcurrant Jus

*Contains: Celery, Mustard, Dairy*

### ROAST FILLET OF JOHN DORY €24 (Supplement €4)

Wild Mushroom and Clam Risotto, Lemon & Sundried Tomato Butter, Samphire

*Contains: Fish, Mollusc, Celery, Mustard, Dairy*

### ROAST FILLET OF MONKFISH €25 (Supplement €5)

Wrapped in Smoked Salmon and Basil,

Prawn & Clam Sauce

*Contains: Fish, Mollusc, Celery, Mustard, Dairy*

## HOBAN BAR CLASSICS

### FISH & CHIPS €19

Atlantic Seaweed and Kilkenny Red Ale Battered Fillets of Cod, 'Chip Shop' Mushy Peas, Tartare Sauce, Twice Cooked Chunky Chips

*Contains: Gluten, Sulphites, Crustaceans, Eggs, Fish, Dairy, Molluscs)*

### 8OZ IRISH HEREFORD STEER BEEF BURGER €19

Beer Sourdough Bun, Dubliner Cheddar, Crispy Smoked Bacon, Organic Leaves, Tomato, Spiced Tomato Aioli, Twice Cooked Chunky Chips

*Contains: Sulphites, Dairy (Bread: Gluten)*

All our produce is from Irish Suppliers and where possible, from Kilkenny and Organic. Edmundberry Gardens, Durrrow, Co. Laois – Salad, Micro Cress & Fruits. Riversfield Farm, Callan, Co. Kilkenny - Organic Vegetables. Kish Fish Company, Dublin – Fresh Fish. Rings Farm, Castlecramer, Co. Kilkenny - Organic Chicken Products. Goatsbridge Trout Farm, Thomastown, Co. Kilkenny – Trout. Pallas Foods, Newcastlewest, Co. Limerick Kells Wholemeal, Kells, Co. Kilkenny - Flour. La Rousse Foods Dublin – various

Where possible all our dishes are gluten free or can be adapted to be gluten free. Each menu item also has any of 14 allergens listed underneath it in italics by EU law. We also have a no-gluten fryer. If you are in any doubt, please ask your server who will check every item you intend to order with the kitchen.

**BONELESS AROMATIC HALF  
SKEGHANORE DUCK €24**

Grilled Pak Choy, Togarashi Rice, Plum and  
Orange Sauce  
*Contains: Sulphites, Soy, Sesame*

**AVOCADO AND SPINACH BURGER (V.VE) €19**

Beer Sourdough Bun, Tomato Aioli, Mozzarella  
Cheese Organic Leaves, Tomato, Spicy Avocado &  
Pineapple Salsa, Chunky Chips  
(Vegan Cheese Available)  
*Contains: Gluten*

**SIDES €4**

**GOLD RIVER FARMS ORGANIC BABY  
LEAVES**

Market Produce, Sundried Tomato & Chervil  
Dressing  
*(Contains: Dairy, Sulphites, Mustard)*

**SELECTION OF SEASONAL ORGANIC  
FARM VEGETABLES**

*Contains: Dairy*

**CHUNKY CHIPS**

**SWEET POTATO FRIES**

Spice Bag Seasoning  
*Contains: Gluten*

**BEER BATTERED ONION RINGS**

*Contains: Gluten*

**DESSERTS €9**

**SALTED CARAMEL CHEESECAKE  
Valrhona Chocolate Glaze**

*Contains: Gluten, Dairy, Eggs, Nuts*

**TOBLERONE PIE**

Toffee Sauce, Chocolate Ice Cream  
*Contains: Gluten, Dairy, Eggs, Nuts*

**CHOCOLATE LAVA CAKE**

**Pistachio Ice Cream, Chocolate Sauce**

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

**ORANGE PASSIONFRUIT CURD TART**

**Strawberry & Alphonse Mango Salad with  
Balsamic**

*Contains, Dairy, Eggs*

**SELECTION OF IRISH  
ARTISAN CHEESES**

Selection of Local Artisan Irish Cheeses **€13**  
All the Trimmings

*Contains: Gluten, Dairy, Tree Nuts*

Recommendation: Sandemans Ruby Port **€5.10**

**COFFEE & TEA  
SELECTION**

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

**WINE**

**RED WINE**

Montanas Y Mar Cabernet Sauvignon (Chile)  
GL €7.20 / BTL €29

J.Moreau, Merlot, Languedoc (France)  
GL €7.20 / BTL €29

Jack Duggan Shiraz (Australia)  
GL €7.50 / BTL €30

**WHITE WINE**

Montanas Y Mar Sauvignon Blanc (Chile)  
GL €7.20 / BTL €29

Lucci, Pinot Grigio, Veneto (Italy)  
GL €7.50 / BTL €30

Noemie Vernaux, Chardonnay, Burgundy  
(France) GL €7.20 / BTL €29

**SPARKLING**

Prosecco Vigna Dogarina  
GL €8.00 / BTL €32

Mistinguett Brut Cava Rose (Spain)  
BTL €37

