SIDES

ALL €3.50

HOUSE FRIES

Twice Cooked Hand Cut Chips Add – Truffle Aioli - A Rich Truffle Dressing to Add Luxury to Your Fries Or Parmesan Crust - A Generous Shaving of Aged Parmesan (€1.50 extra)

Contains: Nuts, Eggs, Dairy, Fish, Soya, Sesame, Celery Soya

ROASTED BROCCOLI WITH TOASTED ALMONDS

Tender Stem Broccoli Dressed in Toasted Almond Brown Butter Contains: Nuts, Dairy

WARM GREEN BEAN SALAD WITH ORANGE DRESSING

Crisp Greens with warm Dressing of Freshly Squezeed Orange Juice Contains: Dairy, Sesame, Soya

CRISPY SMASHED NEW POTATO WITH HARISSA MAYO

Deep Fried New Potato Pieces with Warming Dip Contains: Nuts, Eggs, Sesame, Soya, Celery

GLAZED ROAST BEETS

Sweet and Earthy Red Beets Roasted in Garden Thyme and a Little Honey Contains: Dairy

HOT BEVERAGE

E S P R E S S O - €3.30 -	FLAVOURED LATTE -€4.20-
DOUBLE ESPRESSO -€4.00-	SELECTION OF TEAS & HERBAL INFUSIONS
AMERICANO	-€4.00 -
- €4.00 -	THE MOUNT JULIET
LATTE	HOT CHOCOLATE -€4.00-
- €4.00 -	- €4.00 -
CAPPUCCINO	
-€4.00 -	

Signatures & Classics

Tanqueray Gin, Passion Fruit Pureé, Muddled Mint, Honey Syrup & Egg White

Jameson Whiskey, Orange Bitters served with Orange Espuma and Fruit Caviar

> Don Julio Teguila, Fresh Lime Juice, House Syrup ,with Salt and Lime Rim

STRAWBERRY DAIQUIRI Strawberry Pureè, Havana Club Rum, Lime Juice and House Syrup

SPARKLING WINE CHAMPAGNE

Louis Picamelot – €11.50 gls / €69.00 btl –

CHAMPAGNE HENRIOT Brut Souverain NV – €16.50 gls / €95.00 btl –

COCKTAILS

€11.50

JULIETTE

THE GOLDEN BEAR

Havana Club 3yr, Lemon Juice, Chamomile Syrup Sparkling Wine

MR. JINKS

MARGARITA

CREMENT DE BOURGOGNE BLANC BRUT



STARTERS

The Restaurant at Hunters Yard Hotel Served daily from 12.30pm – 9.00pm

PAT O'NEILL'S BLACK PUDDING CROQUETTES

Served with a mushroom "ketchup" and rosemary salt - €9.00 -Contains: Gluten, Eggs, Dairy, Lupin, Soya

HOMEMADE RUSTIC SOUP OF THE DAY

Seasonal Fresh Homemade Soup with Mini Loaf of Soda Bread*GFA - €6.90 -

Contains: Gluten, Eggs, Dairy, Lupin, Sesame

MOUNT JULIET CITRUS CURED SALMON

Cured to our own recipe for 36 hours and served with Pickled Raw Vegetables *GFA – €8.90 – Contains: Gluten, Eggs, Shellfish, Mustard

CONFIT PORK BELLY

Slow cooked and pressed Belly of Pork with Spiced BBQ Sauce and Fresh Carrot & Apple Slaw - €7.90 -

Contains: Dairy, Celery, Lupin, Sesame, Soya, Mustard

GRILLED TENDER STEM BROCCOLI

Warm Florets of Broccoli with Soft Goat's Cheese and Shaved Knockdrinna Hard Goat's Cheese - €7.90 -Contains: Dairy, Nuts, Mustard

SHARING PLATTER

to include Black Pudding Croquette, Salmon, Pork Belly, Soup, Bread, Mushroom "Ketchup" *GFA

–€25.00 serves two –

Contains: Gluten, Eggs, Dairy, Celery, Lupin, Sesame, Sulphites, Nuts, Mustard, Shellfish, Soya

* GFA = Gluten Free Option Available

MAIN COURSES

SEARED COD

Cod Fillet Sourced from Duncannon Fish Wexford with Light Garnish of Oyster Muhrooms and Baby Leeks – €17.50 – Contains: Shellfish, Fish, Celery, Sesame, Soya

SIRLOIN OF IRISH BEEF

Irish Hereford Sirloin Steak, Confit Tomatoes, from Riversfield Farm in Callan -€27.50 -Contains: Dairy, Celery, Sesame, Mustard, Soya

PORK FILLET WITH MUSTARD AND PARSLEY CRUST

Served with a Pea and Bacon Risotto, Pea Shoots and Herb Oil - €18.50 -Contains: Gluten, Dairy, Celery, Nuts, Mustard, Soya

GRILLED PLAICE

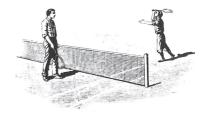
Duncannon Sourced Plaice Fillets Lightly Grilled with Sea Vegetables and Shrimps - €18.50 -Contains: Dairy, Fish, Shellfish, Celery

Slow Cooked Duck Leg, then Glazed with Soy and Sesame, Served with Crisp Green Beans and freshly Squeezed Orange Dressing – €17.50 – Contains: Dairy, Sesame, Soya, Celery, Mustard

VEGETABLE BRANDADE

Fried Free Range Duck Egg with Potato Cake of Spring Vegetables and Sauce of Green Garden Herbs - €15.50 -Contains: Nuts, Eggs, Dairy, Sesame, Soya, Gluten, Celery, Mustard

* GFA = Gluten Free Option Available



CONFIT DUCK LEG