



Hermione's



RESTAURANT & BISTRO

INCLUSIVE MENU

An evening menu celebrating Irish produce, carefully sourced ingredients and house-made elements, cooked with depth of flavour and balance.

Our menus reflect the estate and our close relationships with Irish farmers, fishermen and artisan producers.

STARTERS & SALADS

CHEF'S SEASONAL SOUP OF THE DAY

House-Made treacle Brown Bread **1a,3,7,12 (Vegetarian)**

KILKEA CAESAR SALAD

STARTER OR MAIN

Crisp Gem Lettuce, Pancetta Lardons, Garlic Croutons, Aged Parmesan & House-Made Caesar Dressing **1a,2,4,7,8,9,11**

ADD CHICKEN

CRISPY HOT CHICKEN WINGS

STARTER OR MAIN

Cashel Blue Cheese Mayonnaise, Spring Onion, Chilli, Homemade Hot Sauce or Korean BBQ Glaze **3,7,8,9,10,11,12**

- May Contain Gluten Traces

ARDSALLAGH GOATS CHEESE MOUSSE

Caramelised & Pickled Walnuts, Garden Beetroot, Sourdough Crouton **1a, 2b,7, 11**

AGED PARMESAN & MASCARPONE ARANCINI

Truffle Emulsion, Pickled Kohlrabi **1a,7,8,9,11**

CONFIT VIOLETTE POTATO

Smoked Gubbeen, Pickled Shallot, Parmesan Crisp **7,11**

LIGHTLY SMOKED ATLANTIC SALMON

Apple & Fennel Salad, Pickled Cucumber, Horseradish & Buttermilk Emulsion **4,7,11**

OUR FRIENDLY SUPPLIERS

KISH FISH OF HOWTH

QUIGLEY'S BEEF OF BALLINCOLLIG. CORK

FEIGHCULLEN FARM, KILDARE

LA ROUSSE FOODS

MAIN COURSES

KILKEA'S FISH & CHIPS

Minted Peas, House-Made Tartare Sauce, Caramelised Lemon & Stealth Fries **1a,4,7,8,9,11**

LE TUA RIGATONI PASTA

Nduja Sausage, Romesco Sauce, Black Olive Tapenade, Rocket & Feta Cheese **1a,2a,7,11**

FEIGHCULLEN CHICKEN SUPREME

Garryhinch Wild Mushrooms, Chateau Potato, Madeira Infused Chicken Jus **3,7,8,12**

POACHED ATLANTIC FILLET OF IRISH SALMON

Lightly Spiced, Thai Green Curry Sauce, Pak Choi, Marinated Fennel **4,7,11**

KASUN'S BUTTER CHICKEN MASALA

Aromatic Spiced Butter Masala, Madras Basmati Rice, Mango Chutney & Garlic Naan Bread **1a, 2c, 7,8,11**

FROM THE GRILL

HERMIONE'S 6OZ BEEFBURGER

Quigley's Irish Beef, Crowe's Streaky Bacon, Smoked Gubbeen Cheese, Gem Lettuce, Beef Tomato, Gherkins, Buihin Blasta Smoked Onion Mayonnaise on Toasted Brioche, Truffle & Parmesan Fries **1a,7,8,9,11**

TANDOORI SPICED CHICKEN BURGER

Curry Mayonnaise, Cucumber & Tomato Riata on Toasted Brioche Bun, Sweet Potato Fries **1a,3,4,7,11,12**

BRAISED SHORT RIB OF HEREFORD BEEF

Celeriac Remoulade, Hazelnut Dressing, Pearl Onion & Red Wine Chervil Jus **2H,7,8,9,11**

10oz QUIGLEYS HEREFORD RIBEYE STEAK

€10 Supplement

Fondant Potato, Hen of the Wood Mushroom, Rocket & Parmesan Salad, Choice of Pepper Sauce or House Red Wine Jus **1a 7,8,11**

SIDE ORDERS

TRUFFLE FRIES **1A,7,9,10,11** - STEALTH FRIES **1A**

GARDEN SALAD **8, 11** - CREAMED POTATO **7**

SEASONAL GREENS - **€7**

SWEET POTATO FRIES **1A - €8**

ALLERGEN ADVICE: PLEASE ALERT A MEMBER OF STAFF OF ANY DIETARY REQUIREMENT OR FOOD ALLERGIES.

(1)GLUTEN: (1A)WHEAT, (1B)OATS, (1C)BARLEY, (1D)RYE,(2)NUTS: (2A)ALMOND, (2B)WALNUT, (2C)CASHEW, (2D)PECAN, (2E)BRAZIL, (2F)PISTACHIO, (2G)PINE, (2H)HAZELNUT, (3)CELERY, (4)FISH, (5)MOLLUSCS, (6)CRUSTACEANS, (7)MILK/CHEESE, (8)MUSTARD, (9)EGGS, (10)SESAME SEEDS, (11) SULPHUR DIOXIDE/SULPHITES, (12)SOYBEANS,(13) LUPIN