

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

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

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



ORMONDE STREET, KILKENNY

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THE
CASTLE
LOUNGE

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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 and 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 19.00

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

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

Cleopatra Salad 15.50

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

Contains: Sulphites, Dairy (Milk), Nuts

Duck 'N' Waffle 13.50

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

Contains: Gluten (Wheat), Dairy (Milk), Egg, Soya

6oz Prime Angus Burger 18.00

Brioche Roll, Sriracha Mayonnaise, Baby Gem Lettuce, Tomato,
Swiss Cheese and Dry Cured Smoked Bacon

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



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 & WRAPS

Chicken Caesar Wrap 13.50

Poached Free Range Chicken, Baby Gem, Bacon Lardons, Caesar Dressing, Aged Parmesan, Organic Mixed Leaves Salad
Contains: Gluten (Wheat), Eggs, Dairy (Milk), Sulphites, Mustard, Fish

Moroccan Falafel Wrap (V,VE) 13.50

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

Kilmore Quay 15.50

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

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

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



DESSERTS

All Desserts 9.00

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

