
● HERBERT'S ●

BRASSERIE

Sample Lunch Menu

STARTERS

BAKED GOATS CHEESE TARTLET

Tomato Relish, Candied Walnut, Heirloom Tomatoes (1A, 3, 6, 10, 12)

KENMARE SMOKED SALMON

Pickled Cucumber, Baby Beetroot, Dill Cream Fraiche(4, 6, 10, 12)

POTATO & LEEK SOUP

Garlic Croutons, Chive Oil(1A, 6)

MAINS

SIRLOIN OF IRISH BEEF

Fondant Potato, Wild Mushroom, Celeriac Puree, Thyme Jus (6, 9, 12)

PAN FRIED SEA BASS

Carrot Puree, Confit Fennel, Sauce Vierge (4, 6, 12)

ROAST SUPREME OF CHICKEN

Pancetta , Sweetcorn, Tender stem Broccoli (6, 9, 10, 12)

WILD MUSHROOM RISOTTO

Parmesan, Black Truffle Oil (6, 12)

Selection of Seasonal Potatoes & Vegetables. Vegan & Vegetarian Menu also available

DESSERTS

DARK CHOCOLATE OPERA

Raspberry Gel , Raspberry Sorbet (1A, 3, 6, 12)

STRAWBERRY CHEESECAKE

Honeycomb, White Chocolate Ice Cream (1A, 3, 6)

APPLE & BERRY CRUMBLE

Salted Caramel, Vanilla Ice Cream (1A, 3, 6)

ALLERGEN GUIDE

Cereals Containing Gluten - 1 (1A Wheat, 1B Rye, 1C Barley, 1D Oats)

- Crustaceans - 2 • Eggs - 3 • Fish - 4 • Soybeans - 5 • Dairy - 6
- Peanuts - 7 • Nuts - 8 (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H Macadamia, 8I Pinenuts)
- Celery - 9 • Mustard - 10 • Sesame - 11 • Sulphites - 12
- Lupin - 13 • Molluscs - 14



FANCY A DRINK?

The Cellar Bar occupies the original wine cellar of the house.

Enjoy an extensive selection of beers, spirits, wines and cocktails, including our signature cocktail 'The Herbert' a smooth combination of gin, spiced rum, elderflower and fresh lime juice!
