

# HERBERT'S

at Cahernane

## À La Carte Menu

### STARTERS

#### PEA & WILD GARLIC VELOUTE

*Goats Curd, Hazelnut (6,8B)*

€15.00

#### STONE BASS CEVICHE

*Pickled Ginger, Chilli, Calamansi (4,5,11,12)*

€20.00

#### HAM HOCK & BLACK PUDDING TERRINE

*Walnut, Frisee, Sourdough (1A,1C,68C10,12)*

€18.00

#### ROASTED QUAIL

*Glazed Leg, Date, Pickled Grape, Bitter Leaves (3,6,9,12)*

€22.00

#### MISO GLAZED SCALLOP

*Leek & Nori Terrine, Bonito (1A,5,6,12)*

€20.00

#### 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*

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## À La Carte Menu MAINS

### FILLET OF BEEF

*Braised Shortrib, Roasted Onion, Pickled Turnip, Green Peppercorn Jus (6,9,12)*  
*€8 Table d' Hote Supplement*

€42.00

### ROAST LEG OF LAMB

*Slow Cooked Shoulder, Broad Bean, Carrot, Lamb Jus (6,9,12)*

€38.00

### PAN FRIED HALIBUT

*Asparagus, Brown Shrimp, Caviar, Pommes Dauphine (1A,2,4,6,12)*

€36.00

### POACHED MONKFISH

*Cauliflower, Almond, Tender Stem Broccoli, Colombo Sauce (4,6,8A,9,10,12)*

€34.00

### SPINACH & WATERCRESS

#### AGNOLOTTI

*Wild Mushroom A La Grecque, Celeriac puree, Pangrattato*  
*(1A,3,6,12)*

€27.00

#### SIDE DISHES

- Selection of Seasonal Vegetables(6)
- Honey and Cumin Glazed Heirloom Carrots (6)
- Little Black Hill Farm Mixed Leaf Salad (10,12)
- Triple Cooked Chips
- Creamed Potato (6)
- Sprouting Broccoli With  
Garlic and Smoked Almond Butter  
(6,8A)

€6.00

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### DESSERTS

#### MANGO CHEESECAKE

*Passionfruit, Bergamot, Mint Ice  
Cream(1A,3,6,12)*

€15.00

#### ELDERFLOWER PANACOTA

*Marinated Strawberry, Pickled Ginger Sorbet (3,6,12)*

€15.00

#### WHITE CHOCOLATE & RASPBERRY CREMEUX

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

€15.00

#### SELECTION OF NATIVE CHEESES

*Cashel Blue, St. Tola Ash, Durras, Boyle Valley  
Quince Jelly, Sesame Crackers  
(1A,3,6,8,11)*

*€4 Table d' Hote Supplement*

€18.00

#### FRESH FRUIT PLATE & SORBET

*A refreshing selection of fresh fruit served with sorbet*

15.00

#### HOT DRINKS

<i>Tea €3.50</i>	<i>Irish Coffee €8.00</i>	<i>Americano €4.00</i>
<i>Peppermint Tea €3.50</i>	<i>Bailey's Coffee €8.00</i>	<i>Espresso €4.00</i>
<i>Chamomile Tea €4.00</i>	<i>Calipso Coffee €8.00</i>	<i>Latte €4.50</i>
<i>Cranberry White Tea €4.00</i>	<i>Hot Port €8.00</i>	<i>Capuccino €4.50</i>
	<i>Hot Whisky €8.00</i>	

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