



HOTEL KILMORE



Menu

*On behalf of all the management and staff at Hotel Kilmore,
we would like to extend a warm welcome to you.*

At Hotel Kilmore we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully selected local and seasonal quality foods and under the supervision of our Head Chef Martin Stewart, have created inspiring culinary delights.

APPETIZERS

Garlic Mushrooms

€7.90

Garlic mushrooms in a rich creamy sauce served in a baked filo pastry cup and sprinkled with smoked paprika.

(1a,7,9,12)

Crisp Potato Skin

€7.90

Succulent chicken with spinach and sundried tomato in a crisp potato skin. Topped with brie and apple syrup.

(7,12)

Warm Chicken Caesar Salad

€8.90 (M/C) €17.00

Chicken, gem lettuce with parmesan cheese, bacon lardons, garlic croutons and house dressing.

(1a,3,7,10,12)

Pan Fried King Prawns

€9.50

King prawns tossed in lemon, garlic butter, roasted red pepper and spring onions on toasted ciabatta.

(1a,2,7)

Homemade Brie Wedge

€7.90

Golden crumbed brie chunks with cranberry gel and a walnut crumb.

(1a,3,6,7,8c)

Pad-Thai Salad (Beef or Tofu)

€9.50 (M/C) €18.50

Marinated strips tossed in pad Thai sauce on Chinese cabbage, julienne of vegetables, crispy shallots, and sesame seeds.

(1a,4,6,9,11)

Chicken Wings

€7.90

Spiced wings with a classic BBQ glaze or Frank's hot sauce, celery stick and a Russian dip.

(1c,3,6,10,12)

WINE BY THE GLASS

WHITE

Forte Alto, Pinot Grigio Italy € 6.90
(12)

**Sauvignon Blanc, Ribbonwood
Marlborough, New Zealand** €8.00
(7,12)

Chardonnay, Foundstone, Australia € 6.90
(12)

Crucero Sauvignon Blanc, Chile €6.90
(12)

RED

Shiraz, Foundstone Australia €6.90
(12)

**Malbec, Finca la Florencia,
Mendoza Valley Argentina** €8.00
(12)

Merlot, Crucero Central Valley, Chile €6.90
(12)

**Rioja, Baron de Ley Club Privado Rioja,
Spain** €7.90
(12)

ROSÉ

Bosco Pinot Grigio Rosato, Italy €6.90
(12)

ENTRÉES

Gourmet Kilmore Burger

€17.90

10oz beef burger with lashings of cheese, bacon, lettuce, tomato and red onion marmalade on a grilled bap.

(1a,3,7,11,12)

10oz Prime Irish Fillet Steak

€31.00

Centre-cut prime Irish fillet steak.

10oz Prime Irish Sirloin Steak

€26.90

Centre-cut prime Irish sirloin steak.

Add King Prawns Cooked in Garlic Butter for

€5.50

(2,7)

Cooked to your liking and served with confit tomato, garlic and herb crusted grilled mushroom and crunchy onion rings. (1a, 6)

Choose from the following Sauces:

Mixed Peppercorn Sauce, Garlic Butter, Red Wine Jus, Creamy Wild Mushroom Sauce. (1a,7,9,10,12)

All our Steaks are of Irish Origin.

All Beef used in the Hotel is 100% Irish Sourced.

Teriyaki Fillet of Salmon

€21.00

Pan fried fillet of salmon, with teriyaki glaze on a bed of wok fried greens and toasted sesame seeds. (1a,4,6,11)

Oriental Chicken Stir Fry

€19.90

Marinated pieces of chicken breast and stir fry veg, in oriental sauce, served with soft egg noodles or rice and garnished with prawn crackers and pickled ginger. (1a,2,3,6,9,11)

Each Main Course is served with a choice of one Side Order

ENTRÉES

Deep Fried Fish of the Day

€17.90

Beer battered fillet of fish with tartar sauce, mushy peas and fresh cooked chips.

(1a,3,4,12)

Kilmore Open Steak Sandwich

€21.50

8oz prime Irish sirloin steak cooked to your liking served on a toasted ciabatta bread with sauté onions, mushrooms, and sundried tomato mayonnaise.

(1a,3,7,12)

Massaman Chicken Curry

€17.50

Chicken, sweet potato, spinach and coconut curry served with rice and poppadum.

(6,9,12)

Roast of the Day

€18.50

Served on mash potato with roast potato and chef's rich roast gravy.

(1a,9,10,12)

Braised Lamb Shank

€23.50

Braised lamb shank with smoked bacon, root vegetables, puy lentils with a redcurrant and rosemary jus.

(1a,9,10,12)

Homemade Fettuccine Alfredo

€18.90

Chicken strips in a creamy cheese sauce with homemade pasta, sundried tomato, baby spinach, basil and parmesan cheese. Served with garlic bread.

(1a,3,7,9)

Southern Fried Chicken Maryland

€17.50

Panko crumbed chicken fillet with grilled bacon, fruit fritters and smoked hickory mayo.

(1,3,7)

***Each Main Course is served with a choice
of one Side Order***

ACCOMPANIMENT

Single Side Orders

Each Main Course is served with a choice of one of the following Side Orders:

Extra Side Orders Charged at

€3.50

- Fresh Cooked Fries. (1,3,7,9,12)
- Creamed Potatoes. (7,12)
- Dauphinoise Potatoes. (7,12)
- Beer Battered Onion Rings. (1,3,7)
- Buttered Vegetables. (9,12)
- Braised Onions and Mushroom. (7)
- House Mixed Leaf Salad.

Signature Extras

€4.50

- Chef's House Recipe Salt and Chilli Fries. (9,12)
- House Baked Sweet Potato Fries. (9,12)
- Dauphinoise Potatoes finished with a Melted Cheese Gratin. (7,12)

Allergen list Information below

**Nuts are used in the kitchen*

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|----------|------------------|----------|-------------------------------------|-----------|-------------------------------|
| 1 | 1A Wheat | 8 | 8A Almonds | 10 | Mustard |
| | 1B Rye | | 8B Hazelnut | 11 | Sesame Seeds |
| | 1C Barley | | 8C Walnut | 12 | Sulphur Dioxide and Sulphites |
| | 1D Oats | | 8D Cashew | 13 | Lupin |
| 2 | Crustaceans | | 8E Pecans | 14 | Molluscs |
| 3 | Eggs | | 8F Brazil | | |
| 4 | Fish | | 8G Pistachio | | |
| 5 | Peanuts | | 8H Macadamias/
Queensland | | |
| 6 | Soybeans | 9 | Celery | | |
| 7 | Milk | | | | |

LIGHT & EASY DRINKING WHITE WINES

Forte Alto, Pinot Grigio Italy

€25.50

A rare Pinot Grigio of style, delicacy and finesse with flavours of white peach and roasted almonds. (12)

Sauvignon de Touraine, Domaine l'Aumonier

€28.00

French flavours of gooseberry, kiwi, green apple and pink grapefruit make this a beautifully complete and quite complex wine. (12)

CRISP & FRUITY WHITE WINES

Crucero Sauvignon Blanc Chile

€25.00

Crystal clear pure fruitiness, this is laden with pineapple and lemon and lime flavours. (12)

Sauvignon Blanc, Ribbonwood Marlborough, NZ

€32.50

Beautifully delicate in body with juicy nectarine and passion fruit flavours with a wonderful burst of palate-cleansing freshness. (7,12)

AOC Picpoul de Pinet, Teerre des Treize Vents, Languedoc, France

€29.00

This wine is full-bodied and rich in the mouth with a mouth-watering lemon zesty freshness and crispness. (12)

AOC Sancerre, Daniel Crochet, Loire Valley, France

€39.00

A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours. (12)

AROMATIC, ROUND & RICH WHITE WINES

Chardonnay, Foundstone Australia

€25.00

Fruit driven with a smooth velvety mouthfeel and exotic peach, mango and mandarin flavours leading to a long, zesty finish. (3,7,12)

DOCa Rioja Blanco, Baron de Ley white Rioja, Spain

€27.00

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon. (12)

AOC Chablis, Domaine Charly Nicolle, Burgundy, France

€40.00

A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best. (12)

ROSÉ

Bosco Pino Grigio Rosé, Rosato, Italy (12)

€26.00

LIGHT & FRUITY RED WINES

AOC Fleurie, Domaine de Robert, Beaujolais €38.00

This is full of rich dark-berried fruits, it is nonetheless just medium-bodied as a Beaujolais should be. (12)

Ribbonwood Pinot Noir, Marlborough, €40.00

Flavours of raspberries and crunchy red cherries make this a delicate and refined pinot noir in true New Zealand style. (3,12)

SMOOTH RED WINES WITH A SILKY TEXTURE

Shiraz Foundstone, Australia €25.00

Nicely-balanced fruity flavours of blackberry and blackcurrant, wrapped up in gentle notes of vanilla. (12)

Merlot, Crucero Central Valley, Chile €26.00

A red cherry and summer berry nose announces this wine's quality but the juicy damson flavour on the palate is still a lovely surprise. (12)

DOCa, Rioja, Baron de Ley Club Privado, Spain €30.00

Intense ruby red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. Universal appeal. (12)

AOC Bordeaux, Chateau Les Moutins, Bordeaux €29.00

Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret. Super fruits-of-the-forest flavours. (12)

Montepulciano d'Abruzzo, Aires €29.50

The soft and supple Montepulciano grape makes a luscious, smooth-bodied wine with bags of blackberry and raspberry flavour. (12)

DOCa Rioja Reserva, Baron de Ley Rioja €38.00

A modern style of fruit-driven Rioja with ripe strawberry flavours nicely seasoned with American oak. (12)

BIG & BOLD RED WINES FOR SPECIAL OCCASIONS

Crucero Cabernet Sauvignon (Chile) €25.00

Intense ruby red, with fruity flavours of summer fruit compote and black pepper and vanilla on the finish. (12)

Malbec, Finca la Florencia, Mendoza Valley Argentina €32.50

90-year-old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice. (12)

AOC, Chateauneuf-du-Pape, La Calice de Saint Pierre, Rhone Valley, France €43.00

Concentrated strawberry, black cherry and damson jam aromas on the nose lead to intense autumnal fruit flavours on the palate. (12)