



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 €8.90

Garlic mushrooms in a rich creamy sauce served in a baked filo pastry cup and sprinkled with smoked paprika.
(1a,7,9,12)

Homemade Duck Spring Roll €10.90

Shredded duck and vegetable spring roll with tamarind sauce and Asian slaw.
(1a,6,7,12)

Warm Chicken Caesar Salad €9.50 (M/C) €19.00

Chicken, gem lettuce with parmesan cheese, red peppers, bacon lardons, garlic croutons and house dressing.
(1a,3,7,10,12)

Pan Fried King Prawns €10.50

King prawns tossed in lemon, garlic butter, roasted red pepper and spring onions on toasted ciabatta.
(1a,2,7)

Homemade Brie Wedge €8.90

Golden crumbed brie chunks with cranberry gel and a walnut crumb.
(1a,3,6,7,8c)

Chicken Wings €9.50

Spiced wings with a blue cheese dip, spicy house sauce and celery spears.
(1c,3,6,7,9,10,12)

Asian Samosas €9.50

Curry potato and vegetable samosas served with pickled vegetables and mango and sweet chilli dip.
(1a 1c)

WINE BY THE GLASS

WHITE WINES

Crucero Sauvignon Blanc - Chile €6.90

Crystal clear pure fruitiness with pineapple, lemon & lime flavours.

Foundstone Chardonnay - Australia €7.20

Fruit driven with a smooth velvety mouthfeel & exotic peach, mango & mandarin flavours leading to a long, zesty finish.

Forte Alto Pinot Grigio - Trentino, Italy €7.50

A rare Pinot Grigio of style, delicacy & finesse with flavours of white peach & roasted almonds.

Ribbonwood Sauvignon Blanc Marlborough, New Zealand €8.50

Beautifully delicate in body with juicy nectarine & passion fruit flavours with a wonderful burst of palate-cleansing freshness.

RED WINE

Crucero Cabernet Sauvignon - Chile €6.90

Intense red with fruity flavours of summer fruit compote, black pepper & vanilla on the finish.

Foundstone Shiraz - Australia €7.20

Concentrated blackberry, black cherry & plum flavours with more complex flavours of coffee, vanilla & caramel.

Crucero Merlot - Chile €7.20

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

Baron de Ley Club Privado - Rioja, Spain €8.50

Intense ruby red in colour with aromas of strawberry & vanilla, it has bucket loads of juicy fruit on the palate.

Cassone Reserva Malbec - Argentina €8.50

90-year-old vineyards give this wine a finer & more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper & spice.

ROSÉ

Bosco Pinot Grigio Blush - Italy €7.20

As fresh and crisp as Pinot Grigio always is with that familiar apple and roasted hazelnut flavour we are used to and just the gentlest hint of colour from the grape skins.

ENTRÉES

10oz Gourmet Kilmore Burger €19.90

Homemade 10oz beef burger with lashings of cheese, bacon, lettuce, tomato, red onion marmalade and crispy onions on a grilled bap.
(1a,3,7,12)

10oz Prime Irish Fillet Steak €37.00

Centre-cut prime Irish fillet steak.

10oz Prime Irish Sirloin Steak €28.90

Centre-cut prime Irish sirloin steak.

Add King Prawns Cooked in Garlic Butter for €6.00
(2,7)

Cooked to your liking and served with tomato, confit mushrooms and crispy onions. (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 €24.50

Pan fried fillet of salmon, with teriyaki glaze on a bed of wok fried greens and toasted sesame seeds. (1a,4,6,9,11)

Oriental Chicken Stir Fry €21.90

Served with stir fry vegetables, pak choi and bean sprouts in oriental sauce with soft egg noodles or rice and garnished with pickled ginger and topped with prawn crackers.
(1a,2,3,4,6,9,11)

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

ENTRÉES

Deep Fried Fish of the Day €19.90

Beer battered fillet of fish with tartar sauce, mushy peas and triple cooked chips.
(1a,3,4,12)

Kilmore Open Steak Sandwich €24.50

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)

Exotic Thai Red Curry €18.90

Marinated Chicken Strips, Roasted sweet potato, fresh spinach in coconut curry sauce served with scented rice and poppadum.

Chicken or Vegan - with Chickpeas
(6,9,12)

Roast of the Day €18.90

Served on mash potato with roast potato and chef's rich roast gravy.
(1a,7,9,10,12)

Braised Lamb Shank €24.50

Braised lamb shank with smoked bacon, root vegetables, puy lentils with a redcurrant and rosemary jus.
(1a,9,10,12)

Homemade Fettuccine Alfredo €19.90

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 €18.90

Panko crumbed chicken fillet with grilled bacon, fruit fritters and smoked hickory mayo.
(1,1a,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 €4.00

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

Signature Extras €5.00

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

Allergen list Information below

**Nuts are used in the kitchen*

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				

WHITE WINES

Crucero Sauvignon Blanc - Chile €26.00

Crystal clear pure .fruitiness with pineapple, lemon & lime flavours.

Foundstone Chardonnay - Australia €27.00

Fruit driven with a smooth velvety mouth/eel & exotic peach, mango & mandarin flavours leading to a long, zesty finish.

Forte Alto Pinot Grigio - Trentino, Italy €28.00

A rare Pinot Grigio of style, delicacy & finesse with flavours of white peach & roasted almonds.

Domaine des Lauriers Picpoul de Pinet - France €30.00

Attractive green-gold in colour, this wine is full bodied & rich in the mouth with a lemon zesty .freshness & crispness.

Ribbonwood Sauvignon Blanc Marlborough, New Zealand €34.00

Beautifully delicate in body with juicy nectarine & passion fruit flavours with a wonderful burst of palate-cleansing.freshness.

Blanc de Pacs, Pares Balta - Spain (Organic) €36.00

Lovely zesty tangy flavour with aromas of ginger with orange, lime & apricot give this dry wine an original captivating character.

Tollo Pecorino - Abruzzo, Italy €40.00

Full bodied on the palate with a zingy crispness to finish, this is a wine with floral, herbal & lemony character.

Sancerre, Daniel Crochet - Loire Valley, France €44.00

A delight.fully soft & .fragrant Sauvignon blanc with suhde floral aromas & persistent pink grape.fruit & kiwi flavours.

Chablis, Domaine Charly-Nicolle - Burgundy, France €46.00

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

NON ALCOHOLIC WHITE WINE

Leitz Eins Zwei Zero Riesling - Germany €27.00

RED WINE

Crucero .Cabernet Sauvignon - Chile €26.00

Intense red with fruity flavours of summer fruit compote, black pepper & vanilla on the finish.

Foundstone Shiraz - Australia €27.00

Concentrated blackberry, black cherry & plum flavours with more complex flavours of coffee, vanilla & caramel.

Crucero Merlot - Chile €27 .00

A red cherry, summer berry nose announces this wines quality but the juicy damson flavour on the palate_ is still a lovely surprise.

Montepulciano d' Abruzzo Tenuta Giglio - Italy €30.00

Intense ruby colour with hints of violet & a nose of ripe summer berries with a touch of spice, full bodied & soft with a lingering flavour.

Baron de Ley Club Privado - Rioja, Spain €32.00

Intense ruby red in colour with aromas of strawberry & vanilla, it has bucket loads of juicy fruit on the palate.

Cassone Reserva Malbec – Argentina €34.00
90-year-old vineyards give this wine a finer & more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper & spice.

**Cedro Chianti Rufina, Fattoria Lavacchio
Tuscany, Italy (Organic)** €36.00
A beautifully flavoursome Chianti that is rich & full bodied & bursting with luscious dark-berried fruit flavours.

Domaine Robert Fleurie – Beaujolais, France €39.00
Fleurie is an Irish All-Time favourite. This is full of rich dark berried fruits, it is nonetheless just medium-bodied as a Beaujolais should be.

Baron de Ley Reserva – Rioja, Spain €40.00
An award-winning modern style of fruit-driven Rioja with ripe strawberry flavours nicely seasoned with American oak.

**Chateauneuf-du-Pape, Le Calice de Saint-Pierre
Rhône Valley, France** €48.00
Concentrated strawberry, black cherry & damson jam aromas on the nose lead to intense autumnal fruit flavours on the palate.

**Chateau Cambon La Pelouse,
Haut Medoc, Bordeaux** €58.00
Concentrated & full-bodied year after year. Smooth, opulent & rich in the mouth, it is drinking a classic Claret.

NON ALCOHOLIC RED WINE

Leitz Eins Zwei Zero Cabernet Sauvignon, Germany €27.00

ROSÉ

Bosco Pi not Grigio Blush – Italy €27.00
As fresh and crisp as Pinot Grigio always is with that familiar apple and roasted hazelnut flavour we are used to and just the gentlest hint of colour from the grape skins.

Kennel Cotes de Provence Rose – France €34.00
Provence, in the sun-drenched south-eastern corner of France, makes the best Rose wines in the country. Kennel Rose is typical: pale in colour, limpid in the glass – and full of a spicy fruitiness on the palate.