

2017

Hartes of Kildare Thursday Midweek Set Menu 2017

Hartes of Kildare

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A background image showing a blurred restaurant interior with a glass of water in the foreground and a plate of food in the background.

TUESDAY – THURSDAY MIDWEEK SET MENU

Opening Hours: Monday – Closed, Tues-Thurs 12-9pm, Fri & Sat 12-9.45pm, Sun 12.30-8.30

Tues – Sat Kitchen closes 3.45pm-5pm

TUESDAY – THURSDAY MIDWEEK SET MENU

(2 COURSES FOR €22 & 3 FOR €26)

Starters

Today's soup, please ask your server

St Tola organic goats cheese, beetroot, blackberry, pickled red cabbage, beluga lentils, poppy

Clonakilty black pudding salad, poached egg, bacon, Ballymaloe relish dressing

Chicken liver pate, apricot & peach chutney, brioche, walnuts €8

Main courses

Shepherds pie, mash crust, roast parsnip & carrots, brown sauce

Fishcakes, salmon, hake & smoked coley, avocado & wasabi mayo, chilli dressing

Grilled Toonsbridge halloumi, Sweet potato & spinach gnocchi, spiced yoghurt, almonds, €17

8oz beef burger, crozier blue béarnaise, little gem lettuce, red
onion & bacon jam, brioche bun & chips

Desserts

Carrot cake, sweet pickled carrots, white chocolate & orange

Crème brulee, pecan & oat biscuit

Hartes ice cream sundae, caramelised banana oat biscuits, candied pecans, Rossmore vanilla ice cream co

Side dishes €4

Bulgur wheat & red kidney beans with chutney

Braised red cabbage with sultanas

Mashed potato

Side Salad

Roasted carrot and turnip

Sweet potato fries

Onion rings

Broccoli

EVENING MENU

Starters

St Tola organic goats cheese, beetroot, blackberry, pickled red cabbage, lentils, poppy €9

Langoustine, salmon & spinach tortelloni, bisque, pine nuts €9

“Caesar” – Confit chicken croquette, parmesan, gem lettuce, roast garlic croutes €8

Chicken liver pate, apricot & peach chutney, brioche, walnuts €8

Clonakilty black pudding, poached egg, crispy bacon & tomato relish salad €8

Today’s soup, please ask your server €6

Main courses

8hr braised blade of beef, red cabbage, celeriac & Horseradish , honey roast carrot & turnip, corned beef €21

Goatsbridge trout, samphire, peas, sweetcorn veloute, baby potatoes, smoked paprika, €22

Rump of lamb, lamb shoulder fritter, Fondant potato, parsnip puree, leek, charred shallot €26

Chicken, shiitake mushroom, confit leg croquette, roast tomato, pancetta crisp, potato & smoked gubbeen dumplings

€21

Grilled Toonsbridge halloumi, sweet potato & spinach gnocchi, spiced yoghurt, almonds, €17

8oz beef burger, crozier blue béarnaise, little gem lettuce, red onion & bacon jam, brioche bun & chips : €17

10 oz Sirloin steak, flat mushroom, celeriac & horseradish puree, watercress, Crozier blue béarnaise or whiskey pepper sauce, chips (why not make it a Steak on the Stone) €26

Side dishes €4

Bulgur wheat & red kidney beans with chutney

Braised red cabbage with sultanas

Mashed potato

Side Salad

Roasted carrot and turnip

Sweet potato fries

Onion rings

Broccoli

Desserts €7

Chocolate & mousse, honeycomb, mint, hazelnut, Rossmore vanilla ice cream

Raspberry ripple, meringue, ice cream, shortbread, lemon curd

Carrot cake, sweet pickled carrots, white chocolate & orange

Crème brulee, pecan & oat biscuit

Hartes ice cream sundae, caramelised banana oat biscuits, candied pecans, Rossmore vanilla ice cream co

Selection of 4 Irish artisan cheeses, crackers & chutneys

Tea & Coffee

Small Americano €2.50

Large Americano €2.90

Flat white €2.95

Small cappuccino €2.95

Large cappuccino €3.25

Latte €2.85

Espresso €2.50

Double espresso €2.90

Macchiato €2.75

Mocha €3.00

Hot Chocolate €3.00

Tea €2.00

Herbal Tea selection €2.90

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