

SIDES

ALL €3.50

HOUSE FRIES

Twice Cooked Hand Cut Chips
Add – Truffle Aioli - A Rich Truffle Dressing to Add Luxury to Your Fries
Or Parmesan Crust - A Generous Shaving of Aged Parmesan
(€1.50 extra)

Contains: Nuts, Eggs, Dairy, Fish, Soya, Sesame, Celery Soya

ROASTED BROCCOLI WITH TOASTED ALMONDS

Tender Stem Broccoli Dressed in Toasted Almond Brown Butter
Contains: Nuts, Dairy

WARM GREEN BEAN SALAD WITH ORANGE DRESSING

Crisp Greens with warm Dressing of Freshly Squeezed Orange Juice
Contains: Dairy, Sesame, Soya

CRISPY SMASHED NEW POTATO WITH HARISSA MAYO

Deep Fried New Potato Pieces with Warming Dip
Contains: Nuts, Eggs, Sesame, Soya, Celery

GLAZED ROAST BEETS

Sweet and Earthy Red Beets Roasted in Garden Thyme and a Little Honey
Contains: Dairy

HOT BEVERAGE

ESPRESSO
- €3.30 -

DOUBLE ESPRESSO
- €4.00 -

AMERICANO
- €4.00 -

LATTE
- €4.00 -

CAPPUCCINO
- €4.00 -

FLAVOURED LATTE
- €4.20 -

SELECTION OF TEAS
& HERBAL INFUSIONS
- €4.00 -

THE MOUNT JULIET
HOT CHOCOLATE
- €4.00 -

COCKTAILS

€11.50

Signatures & Classics

JULIETTE

Tanqueray Gin, Passion Fruit Pureé, Muddled Mint,
Honey Syrup & Egg White

THE GOLDEN BEAR

Havana Club 3yr, Lemon Juice, Chamomile Syrup
Sparkling Wine

MR. JINKS

Jameson Whiskey, Orange Bitters
served with Orange Espuma and Fruit Caviar

MARGARITA

Don Julio Tequila, Fresh Lime Juice,
House Syrup, with Salt and Lime Rim

STRAWBERRY DAIQUIRI

Strawberry Pureé, Havana Club Rum, Lime Juice and House Syrup

SPARKLING WINE CHAMPAGNE

CREMENT DE BOURGOGNE BLANC BRUT

Louis Picamelot
- €11.50 gls / €69.00 btl -

CHAMPAGNE HENRIOT

Brut Souverain NV
- €16.50 gls / €95.00 btl -



STARTERS

The Restaurant at Hunters Yard Hotel
Served daily from 12.30pm – 9.00pm

PAT O'NEILL'S BLACK PUDDING CROQUETTES

Served with a mushroom "ketchup" and rosemary salt
– €9.00 –

Contains: Gluten, Eggs, Dairy, Lupin, Soya

HOMEMADE RUSTIC SOUP OF THE DAY

Seasonal Fresh Homemade Soup with Mini Loaf of Soda Bread*GFA
– €6.90 –

Contains: Gluten, Eggs, Dairy, Lupin, Sesame

MOUNT JULIET CITRUS CURED SALMON

Cured to our own recipe for 36 hours and served with Pickled Raw Vegetables *GFA
– €8.90 –

Contains: Gluten, Eggs, Shellfish, Mustard

CONFIT PORK BELLY

Slow cooked and pressed Belly of Pork with Spiced BBQ Sauce and Fresh Carrot & Apple Slaw
– €7.90 –

Contains: Dairy, Celery, Lupin, Sesame, Soya, Mustard

GRILLED TENDER STEM BROCCOLI

Warm Florets of Broccoli with Soft Goat's Cheese and Shaved Knockdrinna Hard Goat's Cheese
– €7.90 –

Contains: Dairy, Nuts, Mustard

SHARING PLATTER

to include Black Pudding Croquette, Salmon, Pork Belly,
Soup, Bread, Mushroom "Ketchup" *GFA

– €25.00 serves two –

Contains: Gluten, Eggs, Dairy, Celery, Lupin, Sesame, Sulphites, Nuts, Mustard, Shellfish, Soya

* GFA =Gluten Free Option Available

MAIN COURSES

SEARED COD

Cod Fillet Sourced from Duncannon Fish Wexford
with Light Garnish of Oyster Mushrooms and Baby Leeks
– €17.50 –

Contains: Shellfish, Fish, Celery, Sesame, Soya

SIRLOIN OF IRISH BEEF

Irish Hereford Sirloin Steak, Confit Tomatoes, from Riversfield Farm in Callan
– €27.50 –

Contains: Dairy, Celery, Sesame, Mustard, Soya

PORK FILLET WITH MUSTARD AND PARSLEY CRUST

Served with a Pea and Bacon Risotto, Pea Shoots and Herb Oil
– €18.50 –

Contains: Gluten, Dairy, Celery, Nuts, Mustard, Soya

GRILLED PLAICE

Duncannon Sourced Plaice Fillets Lightly Grilled with Sea Vegetables and Shrimps
– €18.50 –

Contains: Dairy, Fish, Shellfish, Celery

CONFIT DUCK LEG

Slow Cooked Duck Leg, then Glazed with Soy and Sesame,
Served with Crisp Green Beans and freshly Squeezed Orange Dressing
– €17.50 –

Contains: Dairy, Sesame, Soya, Celery, Mustard

VEGETABLE BRANDADE

Fried Free Range Duck Egg with Potato Cake of Spring Vegetables
and Sauce of Green Garden Herbs
– €15.50 –

Contains: Nuts, Eggs, Dairy, Sesame, Soya, Gluten, Celery, Mustard

* GFA =Gluten Free Option Available

