

HERBERT'S

at Cahernane

À La Carte Menu

Table d'Hote Menu €68 per person

Our Table d'hote menu includes snacks, starter, main course, dessert, tea/coffee and petit fours.

STARTERS

TUNA TARTARE

Bonito, Sesame, Avocado (1A,4,5,6,11,12)

€18.00

SPICED SQUASH VELOUTE

Smoked Macadamia, Spelt (1A,6,8H,9,10,12)

€15.00

STEAMED SEA BREAM

*Lobster Mousse, Confit Leek, Champagne Veloute
(2,4,6,9,10,12,14)*

€21.00

PIGEON & FOIE GRAS TERRINE

Gooseberry Chutney, Quince, Brioche (1A,3,6,8G,10,12)

€18.00

TAMARIND GLAZED QUAIL

Stuffed Leg, Pickled Carrot, Buckwheat (1A,2,4,5,6,9)

€19.00

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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MAINS

DRY AGED BEEF

Potato Pavé, Caramelised Artichoke, Salsify, Maderia Jus (1A,6,9,12)
€5 Table d' Hote Supplement

€39.00

240. Oliviere Ravoire Cotes du Rhone 2020 - €35 / 259. Zahel Ried Godlberg Blaufrankisch 2018 - €68

ROAST HAUNCH OF VENISON

Turnip, Beetroot, Black Berry Jus (1A,3,9,10)

€36.00

234. Montrose Viognier 2020 - €36 / 292. Seifried Pinot Noir 2020 - €54

POACHED MONKFISH

Mussel, Parsnip, Wild Rice, Vadouvan Veloute (4,6,9,10,12,14)

€34.00

206. Post House Sauvignon Blanc 2021 - €36 / 290. Aotea Sauvignon Blanc 2022 - €44

PAN FRIED SCALLOPS

Smoked Bacon, Cauliflower, Beurre Noisette Hollandaise (3,6,12,14)

€36.00

260. Frescobaldi Castello di Pomino Bianco 2021 - €42 / 228. Laroche Chablis Premier Cru 2019 - €95

PUMPKIN & GOATS CHEESE AGNOLOTTI

Pickled Shallot, Hazelnut, Sage (1A,3,6,8B,12)

€26.00

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DESSERTS

BANANA SOUFFLE

Caramelized Banana, Dark Chocolate Ice Cream

(3,6,12)

(Please allow up to 15 minutes)

€15.00

PASSION FRUIT PARFAIT

Bergamot, Mango, Coconut Sorbet

(3,6)

€15.00

CHOCOLATE CREMEUX

Orange Gel, Jaffa Cake Ice Cream

(1A,3,6,12)

€15.00

CHEESECAKE PANNACOTTA

Cardomom Poached Plum, Bee Pollen, Meringue, Ginger Sorbet

(3,6,12)

€15.00

SELECTION OF NATIVE CHEESES

Quince Jelly, Sesame Crackers

(1A,3,6,8,11)

€4 Table d' Hote Supplement

€18.00

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