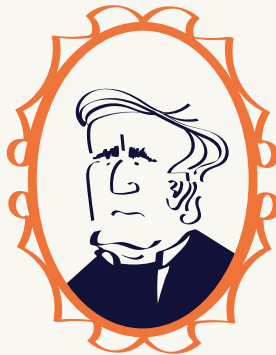


THE HENRY LOUNGE





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The Henry family were key characters in the Estate's early story. Hugh Henry owned the Estate in the 18th century. He was best known for developing the early banking system. His son John Joseph on the other hand, earned his own reputation for the extravagant parties he threw and his penchant for having his caricature painted. A bit different from his father, but we channel that same vivacity in everything we do today. So peruse our menu, pick your tipple and raise a glass to the Henrys!

Allergens

- 1 Gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Soy Beans
- 6 Milk
- 7 Peanuts
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame
- 12 Sulphites
- 13 Lupin

Please inform your server if you have any dietary requirements or allergies.

All menu items are made to order, please allow 30 minutes.

Prices are subject to a 12.5% service charge.



THE HENRY LOUNGE EVENING MENU

STARTERS

Organic Cured & Smoked Salmon

€19.00

Pickled Red Onion, Capers, Dill Crème Fraîche

(4, 6)

Winter Beets with Burrata

€18.00

Macroom Burrata, Pickled Purée & Caramelised Walnuts, Winter Beets, Watercress Leaves, Salt & Olive Oil

(3, 6, 7 Walnuts)

Chicken Caesar Salad

€24.50

Baby Gem Lettuce, Caesar Dressing, Kildare Bacon Lardons, Roasted Pine Nuts, Sourdough Croutons & Parmesan Cheese

(1 Wheat 3, 4, 5, 6, 8 Pine Nuts, 10, 12)

MAIN COURSES

10oz Hereford Rib Eye Steak €36.00

Confit Shallot, Peppercorn
Sauce served with Fresh Chips
(1, 6, 12)

Fillet of Plaice €24.50 in Crispy Batter

Crusted Minted Pea Purée &
Rich Tartar Sauce,
served with Fresh Chips
(1 Wheat, 3, 4, 6, 10, 12)

Roasted Free Range Chicken Supreme €24.50

Served on a Bed of Pappardelle,
Shimeji Mushrooms, Truffle Oil &
Creamy White Wine & Parmesan sauce
(1, 3, 6, 12)

Market Fish of the Day €27.50

Served with Ratatouille and
Baby Potatoes
(4, 6, 12)

Side Dishes

€7

Creamed Mash (6)

Buttered Stem Broccoli (6)

Pomme Fondants (1)

Roasted Garryhinch
Mushrooms, Shallots & Garden
Chives (6)

Fresh Potato Chips (1)

DESSERTS

Raspberry & White Chocolate Cheesecake €13.50

Wild Berry Compôte,
Passion Fruit & Mango Sorbet
(1 Wheat, 3, 5, 6, 12)

Sticky Toffee Pudding €13.50

Candied Walnuts, Toffee Sauce,
Baileys & Raisin Ice Cream
(1 Wheat, 3, 6, 8 Walnuts)

Cheese Plate €17.50

Selection of Irish Cheese,
Fig Chutney and Crackers
(1 Wheat, 6, 12)

HOT DRINKS

Americano €6.75

Espresso €6.75

Cappuccino €6.75

Café Latte €6.75

Flat White €6.75

Tea €6.75

Herbal Tea €6.75

BEVERAGES

Champagne

	Glass	Bottle
Laurent Perrier Non Vintage	€25.00	€120.00
Laurent Perrier Rose Non Vintage	€35.00	€175.00

White Wine

	Glass	Bottle
The K Club, Barton & Guestier, Bordeaux Reserve	€10.00	€40.00
Pinot Grigio, Italy	€12.00	€45.00
Chardonnay, Burgundy, France	€12.00	€44.00
Little Beauty Sauvignon Blanc, NZ	€14.00	€55.00
La Tourmaline Rosé, S.France	€13.00	€49.00

Red Wine

	Glass	Bottle
The K Club, Barton & Guestier, Bordeaux Reserve	€10.00	€40.00
Betrand Organic Merlot, France	€11.00	€42.00
Baron de ley Reserva, Rioja Spain	€13.00	€52.00
Pinot Noir, South of France	€11.00	€42.00

Wines may contain sulphates.

A full wine and cocktail list is available on request.