

Starters

Fresh Soup Pot (CA) 1.2.7 €5.00

Served with a selection of baked breads

Chicken Liver Pâté (CA) 4.7.14 €7.00

Homemade pressed chicken liver cooked with thyme, port and brandy with toasted sourdough bread and homemade red onion chutney

Plum Tree Caesar Salad (CA) 2.4.5.7.14 €7.00

A tossed salad of crisp cos lettuce, bacon lardons, garlic croutons, Caesar dressing, parmesan cheese and garlic bread
add chicken €1 extra // Main Course €12 / add chicken €2 extra

Chickpea Slider (CA)  2.14 €7.00

Mini chili and coriander chickpea burger, toasted Waterford blaa, tomato and chili salsa, and a side of sweet potato shoe string fries

Seared Tuna Loin  5.11.12.13 14 €9.00

Flash pan fried sesame coated yellow fin tuna loin, red cabbage Asian slaw, yellow pepper bean sprouts and peanuts finished with wasabi mayo

Warm Thai Beef Salad 2.5 €7.50

Strips of beef in five spice, coriander, garlic and oyster sauce with mixed leaves, bean sprouts and spring onions

Kobe Prawns 2.3.4.5.13.14 €7.50

Tiger prawns marinated in onion and ginger sautéed in soy sauce, served with garlic toasted ciabatta bread

Main Courses

- Grilled 8oz Prime Striploin Steak** (CA) 2.7.14 €24.00
Leinster reared Hereford striploin steak, chargrilled to your liking, with grilled cherry tomatoes, sautéed onions and mushrooms, home style chips and finished with peppercorn sauce
- Grilled Mohawk Rib Eye**  7.14 €30.00
16oz Hereford rib eye on the bone, chargrilled cherry tomatoes on the vine, Irishman's whiskey, garlic butter and big chunky chips
- Carlow Free Range Chicken Supreme**  1.7.14 €19.00
Bertram Salter free range chicken supreme, roasted with mixed herbs and sea salt smoky bacon and kale mash, bordelaise sauce of pearl onions, mushrooms and red wine
- Carlow Award Winning Organic Beef Burger** 2.7.9.14 €15.00
Jimmy Mulhall's Coolanowle Farm organic 6oz burger in a toasted brioche bun, topped with smoked streaky bacon and Monterey Jack cheese, Ballymaloe relish and home style chips
- Roast Duck Breast**  7.14 €18.00
Slow cooked Irish duck breast, roasted autumn squash in garlic and rosemary caramelised apples finished with Madeira and red current demi glaze
- Pan Fried Red Snapper**  1.5.7 €20.00
Flash pan fried red snapper fillet, red lentils, sautéed Pak choy, bean sprouts and mixed peppers finished with lemon grass and chilli broth
- Fish 'n' Chips** 2.4.5.7.14 €16.00
O'Hara's Beer battered white Irish Sea fish, minted mushy peas, chargrilled lemon, tartar sauce and home style chips
- Chicken Chana Masala** (CA) 2.7.10 €17.00
Strips of garlic and coriander marinated chicken, sautéed with onion and peppers, in a blended homemade curry sauce of chickpea and spinach with basmati rice and warm garlic naan bread
Vegetable option : €13.00
- Woodford Steak Sandwich** 2.4.7.14 €14.00
Chargrilled 6oz Leinster reared Hereford striploin steak with sautéed onions in a toasted garlic ciabatta finished with home style chips and coleslaw
- Wild Mushroom Tagliatelle**  2.4.7 €14.00
Sautéed wild mushrooms and garlic tossed in white wine cream sauce and tagliatelle with grated parmesan and garlic toasted ciabatta

Desserts

Plum Tree Bistro Desserts 2.4.7. €6.00

At the plum tree bistro all our desserts change on a daily basis so please ask your server for the full list of our delicious desserts

Selection of Ice-cream 2.4.7. €6.00

Salted caramel, rum and raisin & vanilla bourbon served in a wafer basket and drizzled in butterscotch sauce

Menu Keys;



Coeliac Friendly (CA) Coeliac Friendly adaptable (VA) Vegetarian adaptable Vegetarian

Menu Numerals:

1 Celery	9 Mustard
2 Gluten	10 Nuts
3 Crustaceans	11 Peanuts
4 Eggs	12 Sesame
5 Fish	13 Soya
6 Lupin	14 Sulphites
7 Milk	8 Mollusc

Specialty Coffees	Coffees	Regular	Large
Irish Coffee 7.14. €6.10	Americano	€2.50	€3.20
French Coffee 7.14 €6.10	Espresso	€2.10	
Baileys Coffee 7.14 €6.10	Cappuccino, Latte 7.14	€2.60	
Liqueur Coffee 7.14 €6.10	Hot Chocolate 7.14	€2.60	

Our Suppliers

Seafood:	Kish Fish: nearly 50 years' experience, operated by the O'Meara family near Howth Dublin.
Beef, Lamb & Pork:	Doyles of Dublin: Complete traceability from farm to fork guaranteed.
	Country Style Foods, Callan, Co. Kilkenny. Local producer of sausage bacon and pudding
Dairy:	The Village Dairy Carlow: Small independent dairy located 3 kms from the hotel in Killeslin producing fresh milk and cream.
Poultry:	Carlow free range chicken family run business since 1993. Bord Bia approved with emphasis on locally sourced produce.
Fruit and Vegetables:	Cullens of Gorey: Local growers with harvesting and delivery within 24 hours
	Hoseys of Carlow: Sourcing the best available produce daily with emphasis on seasonality
Coolanowle Organic Farm	All our beef burgers, black and white pudding are supplied from Coolanowle organic farm, an award winning organic farm located in Arles co Laois, 5km from the hotel.

Please note that all Beef and Lamb on our menus are of Irish Origin and boasts full traceability.