

Red Wine Value Selection

	Bottle	Glass
Chile		
Concho Y Toro, Cabernet Sauvignon	€19.95	€5.50
A medium, fruity Cabernet from Chiles Valle Central. A full aroma of blackcurrant adds to the full fruit flavour and gentle tannins.		
Panul , Merlot	€19.95	€5.50
Deep plum and damson flavours with some hints of herbs and rich fruit finish		
France		
Corbieres A/C Grenache, Syrah, Carignan	€22.95	€6.00
Château de Vaugelas. Plum and damson aromas are followed by a soft texture with ripe black fruit flavours. The finish is full and rich.		

Red Wine

Argentina		
Mendoza, Gougenheim, Malbec	€23.95	€6.50
Originates in the renowned Mendoza Valley in Argentina. Plenty of dark spicy fruits with violets and cocoa, very elegant with lots of juicy fruit		
Spain		
DO Ronda, Crianza, Tempranillo / Rioja	€29.95	€7.50
A very expressive and complex bouquet leads to ripe spiciness with a silky mouth feel, good body, balance and roundness		
Australia		
Four Sisters Shiraz	€25.95	€6.75
Medium- bodied and fruit driven with lush, peppery and spicy blackcurrant.		
France		
St Emillion Grand Cru A/C	€39.95	
Chateau Grand Champs. Bursting with ripe violet flavours and with a vanilla edge		

Red Half Bottle

Premieres Cotes De Bordeaux A/C	€14.95
Merlot, Cabernet Sauvignon, Cabernet Franc	

Rose

France		
Domaine de Millet, Rose	€24.00	€5.75
Ripe raspberries and strawberries. Very round with a zingy, crisp finish.		

Sparkling Wine

San Simone, Frizzante, Prosecco	€32.95	€8.50
Light dry and refreshing with notes of crisp apple and citrus		
La Contessa Pinot Rose Brut	€44.95	€10.00
Pinot Noir/ Pinot blanc/ Chardonnay. A subtle pink colour with shades of violet. Persistent and fine bubbles with a full, rich palate. An ideal aperitif		

White Wine Value Selection

	Bottle	Glass
Chile		
Concho Y Toro, Sauvignon Blanc	€19.95	€5.50
Flaxen gold colour. A fresh and crisp bouquet. On the palate, this Chilean Sauvignon Blanc is elegant, round and mouth filling, balanced by crisp acidity.		
Panul , Chardonnay	€19.95	€5.50
Lots of Ripe tropical fruits on the nose follow through to the palate with a refreshing finish		
France		
Clos de Renard, Chardonnay/ Sauvignon Blanc	€22.95	€6.00
This wine has a refreshing citrusy lift that lingers well in the aftertaste. It is a fresh blend of these varieties with a typical French finish.		

White Wine

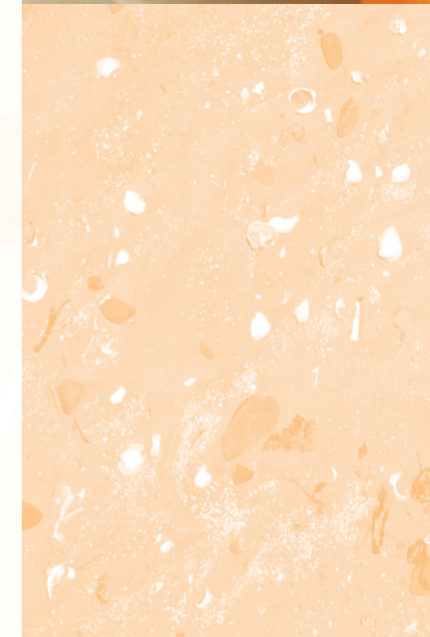
Italy		
Friuli San Simone, Pinot Grigio	€27.95	€7.00
Delicious crisp acidity with lime and pear flavours. The fruit intensity balanced with freshness makes this an outstanding example from Friuli.		
New Zealand		
Ana, Marlborough, Sauvignon Blanc	€29.95	€7.75
Lovely fresh flavours of passionfruit with good balance leading to a nice fresh finish		
France		
Chateaux des Eyssards Sauvignon Blanc/ Semillon	€25.95	€6.75
Bergerac Sec A/C s. A dry white wine with delightful freshness. It has both charm and fruit from the sauvignon and weight from the Semillon		
Chablis, Domaine Seguinot Bordet	€39.95	
Hints of ripe apple and honey lead to more buttery, soft flavours and a lively acidity that gives a great refreshing finish		

White Half Bottle

Bordeaux A/C	€13.95
Chateau Haut Rian, Semillon/ Sauvignon Blanc	

Champagne

Mumm NV	€85.00
It has hints of apricot, yellow peach and vanilla on the nose give way to palate of rich fruits, nuts and long creamy finish	
Perrier Jouet	€115.00
Yellow in colour, with a brightness that suggests refreshment. On the nose, there's a mature vinosity, marked by notes of spice and perfume.	



Soups

Soup of the Day 4.95

A real soup made using only the finest ingredients.
Change daily - for details please ask your server

Atlantic Seafood Chowder 6.95

A classic recipe of seafood and chunky vegetable soup.
Served with brown bread

Appetizers

Home-cured Smoked Salmon 9.95

With red onion chutney, brown bread and rocket salad

Spiced Honey Chicken Wings 8.95

With cashel blue cheese dip

Baked Goats cheese with Roasted Beetroot 9.75

With mixed leaves and raspberry vinaigrette reduction

Oriental Style Duck Spring Rolls 8.75

With pineapple, ginger and coriander salsa

Deep Fried Calamarl Rings 8.50

With lime and saffron aioli, rocket and sakura cress

Carlton Caesar Salad 9.95

With chicken, anchovy and crispy bacon on classic caesar

Vegetarian Dishes

Leek Risotto with Parmesan Crisps 14.00

Arborio rice cooked in light chardonnay wine, tarragon and cream reduction

Thai Red Curry 15.25

With sautéed seasonal vegetable, coconut milk reduction and basmati rice

Pasta Dishes

Tagliatelle Carbonara 14.95

With bacon, white wine and cream, finished with parmesan shavings

Prawn Noodles with Chilli and Coriander 15.95

Coated in light tomato sauce with spring onion and bok choy leaves

Chicken, Spinach and Blue Cheese Penne 15.25

Sautéed chicken, creamed spinach and blue cheese sauce

Side Orders 3.00

Shoestring fries, sautéed mushrooms & onions, basmati rice, mash potatoes, onion rings, side salad

Sandwich Selection

Classic Toasted B.L.T. Triple-Decker 10.95

With shoestring fries and roasted red pepper relish

Toasted Chicken Tortilla Wrap 10.95

With sundried tomato pesto, mozzarella and mixed leaves. Served with shoestring fries

Carlton Club Sandwich 10.95

Toasted triple decker with turkey, bacon, lettuce, egg and tomato. Served with fries

Selected Meat and Poultry

10 oz Char-grilled Sirloin Steak 25.50

With fried onions, button mushrooms, shoestring fries and pepper sauce

Braised Lamb Rogan Josh with Naan Bread 17.95

Authentic dish with garlic, ginger and coriander finished with yogurt and served with basmati rice

Homemade 8oz Beef Burger 14.95

On a sesame burger bun, crispy bacon, aged red cheddar and shoestring fries

Slow Roasted Pork Belly 15.95

Stuffed with black pudding and apples and served with creamed cabbage, mash and red wine jus

Fragrant Thai Style Chicken Curry 16.50

With ginger, coriander, lime leaves, lemon grass and coconut milk. Served with basmati rice

Chilli Beef Strips Chow-Mein 16.50

Tender strips of prime Irish sirloin, stir-fried with vegetable and sesame noodles

Chicken Balti 16.50

Mild curry with cardamom, cumin and tomato puree. Served with rice and naan bread

Chef Signature Dish of the Day (served 6-10 pm)

Special dish created just for today. For details please ask your server

Fresh Fish

Crispy Fried Cod & Chips 16.95

Traditional beer battered fish with shoestring chips and homemade tartar sauce

Fillet of Salmon with Horseradish crust 16.50

With creamed mash, wilted green vegetable and chardonnay beurre blanc sauce

Wrights of Marino catch of the day (served 6-10 pm)

Please ask your server for the details of the fresh fish

Homemade fresh stone baked pizza

Margarita 14.00

Mozzarella cheese, tomato sauce, sliced fresh tomato

BBQ chicken 15.00

Mozzarella cheese, tomato sauce, sliced chicken, homemade BBQ sauce

Pepperoni 15.00

Tomato sauce, mozzarella cheese, pepperoni

Desserts

Strawberry Pavlova 4.95

Fresh Strawberry, Cream and Fruit Coulis

Warm Deep Apple Pie 4.95

With crème Anglaise and Honeycomb Ice cream

Chocolate Marquise Cake 4.95

Rich Chocolate Cake with Brandy Cream and Berry Compote

Fresh fruit cocktail 4.95



Kittyhawks Early Bird Menu

3 - 6.30pm Monday to Friday

Saturday 12 Noon - 7pm Sunday 5.30pm - 7pm

Two Course Meal €19.95

Three Course Meal €24.95

Dine with wine €59.00 per couple

Three course meal with one bottle of house wine

(Concho Y Toro / Panul)

Soup of the Day

With fresh baked bread roll

Caesar Salad

Cos lettuce, creamy anchovy dressing, parmesan cheese shavings, herbed croutons

Spiced Honey Chicken Wings

With cashel blue cheese dip

Oriental Style Duck Spring Rolls

With pineapple, ginger and coriander salsa

Main Courses

Homemade 8oz Beef Burger

On a sesame burger bun, crispy bacon, aged red cheddar and shoestring fries

Slow Roasted Pork Belly

Stuffed with black pudding and apples and served with creamed cabbage, mash and red wine jus

Chicken Balti

Mild curry with cardamom, cumin and tomato puree. Served with rice and naan bread

Fillet of Salmon with Horseradish crust

With creamed mash, wilted green vegetable and chardonnay beurre blanc sauce

Leek Risotto with Parmesan Crisps

Arbodo rice cooked in light chardonnay wine, tarragon and cream reduction

Desserts

Warm Deep Apple Pie

With creme Anglaise and Honeycomb Ice cream

Selection of Ice Cream

With cookies and chocolate sticks

Chocolate Marquise Cake

With Brandy Cream and Berry Compote