

LANGTON'S
EST^D 1939
KILKENNY

HOTEL, RESTAURANT & BAR

LANGTON'S MENU

EACH DISH IS PRICED INDIVIDUALLY OR WE INVITE YOU TO AVAIL OF OUR SPECIALS

2 COURSE SPECIAL - CHOOSE ANY 'HOUSE SPECIALITY' with any soup/starter OR dessert for €22.50

3 COURSE SPECIAL - CHOOSE ANY 'HOUSE SPECIALITY' with any soup/starter AND dessert for €28.00

2 and 3 COURSE SPECIALS ALSO AVAILBLE ON ALL MAINS (please see individual main course for price)

Please ask your waiter for allergen information.

SOUPS & BREADS

ROAST WINTER ROOT VEGETABLE - 6.50 *Mk, Cy, Sp*

CLASSIC FRENCH ONION SOUP - 6.50 *G, Mk, Cy*

ATLANTIC SEAFOOD CHOWDER - 7.50 *G, C, F, M, Mk, Cy, Sp*

served with our homemade brown bread and rustic sour dough

STARTERS

WALDORF SALAD - 7.50 *N, Mk, Cy, Md*

with poached pear, goat's cheese & roasted chestnut

NEW ORLEANS STYLE CHICKEN WINGS - 7.00 *Cy*

carrot & celery sticks, yoghurt & spring onion dip

KILMORE QUAY MUSSELS - 7.50 *C, F, M, Cy*

pancetta & irish cider cream sauce

TERRINE OF CHICKEN, CLONAKILTY BLACK PUDDING

& HAM - 8.00 *G, E, Mk, Cy, Md*

sourdough toast, piccalli

MUSHROOM CAPS FILLED WITH

HAM HOCK, CREAM CHEESE & CHIVE - 7.50 *G, E, Mk, Md*

on baby leaves with mustard aioli

MIXED SEAFOOD ARANCINI BALLS - 8.00 *G, C, E, F, M, Mk, Cy*

on seasonal leaves with salsa verdi

STICKY BABY BACK PORK RIBS - 6.50 *G*

asian slaw

OLD MILLBANK SMOKEHOUSE ORGANIC

SMOKED SALMON SUSHI - 8.50 *F, Ss*

toasted sesame seeds, asparagus, chorizo mayo

SANDWICHES

CROQUE MONSIEUR - 9.50 *G, E, Mk*

honey glazed ham, smoked knockanore cheese
on sourdough bread served with fries

OLD MILLBANK SMOKEHOUSE ORGANIC

SMOKED SALMON - 12.50 *G, E, F, N, Mk*

on Langton's homemade brown bread / chive cream cheese
pickled cucumber served with fries

OPEN CHICKEN SALAD OR BAKED HAM SALAD - 9.50 *G, E, N, Mk, Md*

served on Langton's homemade brown bread with fries

LANGTON'S 3 TIER CLUB SANDWICH - 12.50 *G, E, Mk*

bacon, roast chicken, red onion, dubliner cheddar, egg mayo
served with fries

HOUSE SPECIALITIES - €16.50

2 COURSE - Choose any HOUSE SPECIALITY with any soup/ starter OR dessert for €22.50

3 COURSE - Choose any HOUSE SPECIALITY with any soup/ starter AND dessert for €28.50

TRADITIONAL IRISH STEW - 16.50 *Cy, Sp*

lamb / celery / onion / carrots / leeks / potatoes

ROAST CHICKEN SUPREME - 16.50 *G, Mk, Cy, Sp*

clonakilty black pudding & spinach stuffing / wild mushroom, highbank orchard apple & tarragon cream sauce

CIDER ROASTED HAM HOCK - 16.50 *G, Mk, Cy, Md*

leek & potato gratin / creamed savoy cabbage / chorizo & wholegrain mustard sauce

CHINESE STYLE CURRY - 16.50 *P*

choice of Beef / Chicken / Vegetable, served with coriander rice & poppadom

SPICED SWEET POTATO, CHICKPEA & CHESTNUT MUSHROOM BAKE - 16.50 *G, Mk, Cy, L*

millet seed / coconut crumb / garden salad / cajun fries

SINGAPORE STIR FRY - 16.50 *G, C, E, F, M, S, Ss*

bbq pork / prawn / bean sprouts / carrot / spring onion / chilli bean paste / singapore noodles

HOMEMADE LANGTON SIGNATURE IRISH HEREFORD STEAK BURGER - 16.50 *G, Mk, E*

served on a brioche bun / ballymaloe relish / golden fried onion rings / dubliner cheddar cheese served with asian slaw & fries

TRADITIONAL BATTERED COD AND CHIPS - 16.50 *G, F*

homemade tartar sauce / mushy peas

CAJUN CRUMBED GOUJONS OF CHICKEN - 16.50 *G, E, Mk*

on a classic caesar salad

BAKED ARDSALLAGH GOATS CHEESE SALAD - 16.50 *G, E, N, Mk*

picked cucumber / bulgar wheat / roast red peppers / garden leaves / beetroot & raspberry dressing

CRISPY TORN HAM HOCK SALAD - 16.50 *E, Md*

boiled egg / cherry tomatoes / baby potatoes / gerkin / tarragon dressing

ALL SALADS ARE SERVED WITH A CHOICE OF FRENCH FRIES OR SELECTION OF BREADS

ALL OUR BEEF IS SPECIALLY SELECTED AND 100% IRISH

6OZ SIRLOIN

18.50 *G, E*

2 course €24.50

3 course €30.50

8OZ RIBEYE

19.50 *G, E*

2 course €25.50

3 course €31.50

8OZ FILLET

29.00 *G, E*

2 course €35.00

3 course €41.00

SURF 'N' TURF ADD €5 *C* (ALL STEAKS ARE AVAILABLE WITH WILD PRAWNS IN GARLIC & CHIVE BUTTER)

CHOICE OF SAUCE:

brandy & green peppercorn | Langton's steak sauce | bearnaise | roast garlic & chive butter

THE ABOVE STEAKS ARE SERVED WITH A CHOICE OF EITHER:

(i) seasonal vegetables & creamed potatoes

- or -

(ii) homemade french fries, golden fried onion rings in a smithwicks ale & thyme batter and grilled mushrooms

PORK WELLINGTON - 17.50 *G, E, Mk, Cy, Md, Ss*

clonakilty white pudding & thyme duxelle / spiced rhubarb compaote / pok choi / star anais jus
2 course €23.50 / 3 course €29.50

SLOW COOKED BRAISED LAMB SHANK - 17.50 *Mk, Cy*

white onion risotto / pinenut gremolata / mint & kiwi relish
2 course €23.50 / 3 course €29.50

ROAST VENISON HAUNCH - 17.50 *Mk, Sp*

fondont potato / carrot & 5 spice puree / braised red cabbage / blackberry jus
2 course €23.50 / 3 course €29.50

LANGTON'S MIXED GRILL - 18.50 *G, E*

lamb cutlet / chicken fillet / bacon / jumbo sausage / tomato / liver / egg
mushroom / black pudding / white pudding / fries
2 course €24.50 / 3 course €30.50

BLACKENED SALMON - 17.50 *F, S*

steamed rice / goan curry green beans / red pepper relish
2 course €23.50 / 3 course €29.50

PAN FRIED FILLET OF SEABASS - 17.50 *F, Sp*

warm salad of baby potatoes / roast squash / spinach / cherry tomato / caper & herb dressing
2 course €23.50 / 3 course €29.50

THAI STYLE MONKFISH & LANGOUSTINE CURRY - 18.50 *C, F, M, S, P, Ss*

coconut, coriander & lemongrass broth / bok choi / baby corn / sweet peppers / steamed rice
2 course €24.50 / 3 course €30.50

LOBSTER & OLD MILLBANK SMOKEHOUSE ORGANIC SMOKED SALMON FETTUCINI PASTA - 19.50 *G, C, E, F, M, Mk, Cy*

garden peas / spinach / in a lobster bisque sauce / rocket leaves
2 course €25.50 / 3 course €31.50

DESSERTS 6.50

CHOCOLATE & SEA SALT CARAMEL TART *Mk, G*

winter berry compote / vanilla ice cream

PINEAPPLE CREME BRULEE *Mk, E*

rum & raisin ice cream

STICKY TOFFEE PUDDING *G, E, N, Mk*

jameson toffee sauce / praline ice cream / pistachio crumb

PEACH BAKEWELL TART *G, E*

raspberry curd

BAILEYS & BROWN BREAD ICE CREAM GATEAU *G, N, Mk, E*

hot butterscotch sauce

ORANGE & MILK CHOCOLATE CHIP CHEESECAKE *G, Mk*

cassis coulis

LANGTON'S KILKENNY BEER TRAY €5.70

Three 1/3 pint glasses of our local beers
choose from 3 of the following:

KILKENNY / SMITHWICK ALE / SMITHWICK PALE ALE

SMITHWICKS BLONDE / SULLIVANS MALTINGS ALE

COSTELLOS RED / O'HARA'S PALE ALE

**LANGTON'S
SOUVENIR PINT GLASS**

in a beautiful
gold foil presentation box

€ 6.50

ALLERGENS

Gluten = G , Crustaceans = C , Eggs = E , Fish = F , Molluscs = M , Soybeans = S , Peanuts = P
Nuts = N , Milk = MK , Celery = CY , Mustard = MD , Sesame Seeds = SS , Sulphites = SP , Lupin = L

WHITE

1. Brancott Estate 2016 **glass € 6**
SAUVIGNON BLANC € 22
Marlborough, New Zealand
2. False Bay 2015 **glass € 6**
CHARDONNAY € 22
Western Cape, Sth Africa
3. Carlo Damiani 2015 **glass € 6**
PINOT GRIGIO € 22
Veneto, Italy

4. Domaine St. Fiacre 2015 € 26
CHARDONNAY 'AURORE'
Val de Loire, France

5. Chateau Du Coing 2010 € 27
MUSCADET SEVRE ET MAINE
Loire, France

6. Dr. Loosen 2014 € 28
ESTATE RIESLING
Mosel, German

7. Domaine de Montredon 201 € 28
PICPOUL DE PINET
Languedoc, France

8. Lauranz V. Sunny 2013 € 28
GRUNER VELTLINER
Austria

9. Guy Allion 2015 € 28
SAUVIGNON BLANC
Touraine, France

10. Esk Valley 2015 € 30
SAUVIGNON BLANC
Marlborough, New Zealand

11. Dom. Lond-Depaquit 2014 € 36
CHABLIS
Burgundy, France

12. Andre Dezat 2015 € 37
SANCERRE
Loire, France

13. Dog Point 2014 € 42
CHARDONNAY
Marlborough, New Zealand

1/2 WHITE

14. Crucero 2016 € 14.50
SAUVIGNON BLANC
Colchaque, Chile

15. Botter 2014 € 14.50
PINOT GRIGIO
Veneto, Italy

RED

16. De Gras 2015 **glass € 6**
MERLOT € 22
Santiago, Chile

17. M.A.N 2014 **glass € 6**
SHIRAZ € 22
Agter-Paarl, South Africa

18. Cuna Del Sol 2015 **glass € 6**
CABERNET SAUVIGNON € 22
Central Valley, Chile

19. Domaine LaFond 2014 € 25
COTE DU RHONE
Rhône, France

20. La Florencia 2015 € 26
MALBEC
Mendoza, Argentina

21. Joseph Drouhin 2014 € 26
BEAUJOLAIS VILLAGES
Burgundy, France

22. Ciello Rosso 2015 € 27
NERO D'AVOLA
Sicily, Italy

23. Newton Johnson Felicite '13 € 30
PINOT NOIR
Walker Bay, South Africa

24. Baron De Lay 2011 € 32
RESERVA
Rioja, Spain

25. J. Lohr 2013 € 37
CABERNET SAUVIGNON
California, U.S.A

26. Kilikanoon, Killermans Run '11 € 42
SHIRAZ
South Africa

27. Chateau Arnaud 2012 € 42
ST-ESTEPHE
Bordeaux, France

28. Domaine La Roquete 2010 € 47
CHATEAUNEUF DU PAPE
Rhône, France

29. Domaine LeJeune 2010 € 49
POMMARD 1 ER CRU
Burgundy, France

1/2 RED

30. Domaine LaFond 2014 € 14.50
COTE DU RHONE
Rhône, France

31. Altosur 2015 € 15
MALBEC
Mendoza, Argentina

ROSE

32. Dom. De La Ferrandiere 2014
Languedoc, France **glass € 6**
€ 22

DESSERT

33. Essensia 2009 € 21
ORANGE MUSCAT
California, U.S.A

PROSECCO

34. Botter € 28
VENETO
Treviso, Italy

35. Borgo Alato **snipe** € 7.50
Italy

CHAMPAGNE

36. Moet Et Chandon **snipe** € 22.50

37. Cattier Premier Cru
1/2 Btl. € 40

38. Perrier Jouet € 80