

LANGTON'S
EST^D 1939
KILKENNY

HOTEL, RESTAURANT & BAR

LANGTON'S MENU

PLEASE ASK YOUR WAITER FOR OUR EARLY BIRD MENU
AVAILABLE ALL WEEK BETWEEN 5:30pm - 7:30pm
SUNDAY-FRIDAY 2 COURSE €17.50 SATURDAY 2 COURSE €20.00

SOUPS & BREADS

served with our homemade brown bread and rustic sour dough

SOUP OF THE DAY - 6.50 Mk, Cy, Sp

CLASSIC FRENCH ONION SOUP - 6.50 G, Mk, Cy

KILMORE QUAY SEAFOOD CHOWDER with crouton - 7.50 G, C, F, M, Mk, Cy, Sp

STARTERS

KILMORE QUAY FRESH MUSSELS - 7.50 Mk, M, G, Sp, G
in a white wine cream sauce/ served with garlic bread

ST. KILLIAN CAMEMBERT - 7.50 G-wheat, Mk, Cy, Sp, N, Ss
fig and red onion tart/ pickled walnuts/ tahini dressing

BRAISED OXTAIL RAVOLI - 7.50 G-wheat, Cy, Mk, Sp
celeriac cream/ baby spinach/ oxtail jus

**RINGS FARM KILKENNY, FREE RANGE
LOUISIANA STYLE CHICKEN WINGS**
- 7.00 Cy, e, Sp
apple and celeriac slaw

CAESAR ARANCINI - 7.50 G-wheat, Cy, S, Mk, E, Sp
smoked bacon arancini ball/ baby gem/
parmesan shavings/ caesar dressing

BABY BACK RIBS - 6.50 Cy, Mk, Sp
writer tears red head Irish whiskey glaze/
garlic and white bean hummus/ puffed rice

IRISH OAK SMOKED SALMON & CUCUMBER CARPACCIO
- 9.50 Cy, Mk, F, Md, Sp
new potato and pea terrine/ picalilli

PRAWN & MONKFISH SCAMPI COCKTAIL - 9.50
G- wheat, F, Mk, E, Sp
cherry tomato/ avacado/ baby gem/
creme fraiche/ marie rose

SANDWICHES

IRISH OAK SMOKED SALMON - 12.50 G, E, F, N, Mk
on Langton's homemade brown bread / baby spinach
pickled apple/ bulgar wheat/ caper dressing served with fries

LANGTON'S CLASSIC 3 TIER CLUB SANDWICH - 12.50 G, E, Mk
bacon/ roast chicken, red onion/ dubliner cheddar/ fried egg
served with fries

SHARING PLATTER

THE LANGTON PLATTER - 25.00 G, E, Mk, Cy, Sp
homemade beef burger with dubliner cheddar/ sticky baby back ribs/ new orleans chicken wings/ ceasar salad/ home cut fries

MAINS

TRADITIONAL IRISH STEW lamb / celery / onion / carrots / leeks / potatoes - **16.50** Cy, Sp

PASTA/ RISOTTO OF THE EVENING (waiter/ waitress will advise) - **16.50**

HOMEMADE LANGTON SIGNATURE 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

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

lamb cutlet / chicken fillet / bacon / jumbo sausage / tomato / liver / egg
mushroom / black pudding / white pudding / fries

PORK & BLACK PUDDING - **17.50** G-wheat, Cy, Mk, Sp, E

Pork fillet roulade/ crispy slow cooked pork belly/ black pudding scotch egg/ corn puree/ roast corn/ sprouting broccoli/ 5 spice jus

RUMP OF IRISH LAMB - **18.50** G-wheat, E, Cy, Mk, Sp

mini lamb koftas/ potato gnocchi/ fine beans/ black olive puree/ feta granola

ARDSALLAGH GOAT'S CHEESE CROQUETTES WITH SAGE & LEMON - **16.50** G-wheat, E, Cy, Mk, Sp

tandori broccoli and cauliflower/ black sticky rice/ roast red pepper harissa

KERELEAN CHICKEN CURRY - **16.50** G-wheat, Cy, Mk, Sp

potato/ chickpeas and fine beans/ mint and almond yoghurt/ coriander rice/ garlic naan

RINGS FARM KILKENNY, FREE RANGE ROAST CHICKEN SUPREME - **16.50** L, Sp, Mk

lentils a la francaise/ roast shallots/ balsamic glazed carro/ potato puree

TRADITIONAL STONE BAKED PIZZA

MARGARITA cherry tomatoes/ basil/ rocket/ plum tomato sauce/ mozzarella - **13.50** G, Mk, Cy, Sp

KILKENNY baked kilkenny ham/ portabello mushroom/ asparagus/ mascarpone/ plum tomato sauce/ mozzarella - **14.50** G, Mk, Cy, Sp

ARTISAN torn poached salmon/ shaved fennel/ water melon/ pomegranate/ hazelnut & orange dressing

plum tomato sauce/ feta cheese - **15.50** F, E, N, Cy, Mk, Sp

STEAKS

ALL OUR BEEF IS SPECIALLY SELECTED AND 100% IRISH

60Z PRIME IRISH SIRLOIN - **19.50** G, Mk, E, Cy, Sp

80Z PRIME IRISH SIRLOIN - **24.50** G, Mk, E, Cy, Sp

80Z PRIME IRISH FILLET - **29.00** G, Mk, E, Cy, Sp

CHOICE OF SAUCE: brandy & green peppercorn | Langton's steak sauce | bearnaise | roast garlic & chive butter

**THE ABOVE STEAKS ARE SERVED WITH BAKED PORTOBELLO MUSHROOM,
SLOW ROAST VINE TOMATO, BEER BATTERED ONION RING, CREAMED POTATO or FRENCH FRIES**

SALADS

CAJUN CRUMBED GOUJONS OF CHICKEN on a classic caesar salad served with french fries - **16.50** G, E, Mk, Md, F

SUPERFOOD SALAD - 15.50 Cy, Sp, N, G, Mk, G

moroccan cous cous/ quinoa/ pickled beets/ pomegranate/ feta/ hazelnuts/
baby leaf/ cheery tomatoes/ orange & cranberry dressing served with scandinavian flat bread

FILLET OF SALMON POACHED IN GREEN TEA - 16.50 F, Sp, E, Ss, S, N, G

green apple/ pomegranate/ avocado noodle/ rocket/ soya & sesame dressing

FROM THE SEA

CATCH OF THE EVENING - MARKET PRICE (waiter/ waitress will advise)

TRADITIONAL BATTERED COD AND CHIPS - 16.50 G, F

homemade tartar sauce / mushy peas

SOY & BUTTER POACHED FILLET OF HALIBUT - 22.00 G-wheat, Cy, Mk, F, Sp, N, Ss

spiced cauliflower and pistachio/ avocado puree/ crab and saffron risotto cake

PAN FRIED FILLET OF SEA BREAM - 18.50 E, Mk, F, C, Sp, Cy

white beans and pea fricasse/ baby potatoes/ asparagus/ crab mayonaise

DESSERTS 6.50

STICKY TOFFEE PUDDING G - wheat, E, Mk, Sp

with Guinness caramel & vanilla bean ice cream

WARM RICOTTA TART WITH BLUEBERRIES G - wheat, E, Mk

served with a citrus mint salad & honey

BAILEYS & BROWN BREAD ICE CREAM GATEAU

with almond brittle & hot butterscotch sauce

G - wheat, N, Mk, E

RASPBERRY ECLAIR G-wheat, E, Mk

with raspberry mousse & chocolate ganache

PRESSED APPLE CRUMBLE G-wheat, E, N, Mk

with chesnut puree, burnt sugar & green apple sorbet

CREME BRULEE Mk, E

with coconut meringue & red peach

CHOCOLATE BROWNIE E, N

with raspberry sorbet & candied butternut squash

LANGTON'S KILKENNY BEER TRAY €5.70

Choose 3 x 1/3 pint glasses of our local beers from:

KILKENNY / SMITHWICK ALE / SMITHWICK PALE ALE
SMITHWICKS BLONDE / SULLIVANS MALTINGS ALE
COSTELLOS / O'HARA'S PALE ALE

LANGTONS IS A PROUD MEMBER OF
THE KILKENNY WHISKEY GUILD
AND STOCK OVER 70 IRISH WHISKEYS
PLEASE ASK YOUR SERVER FOR OUR LIST
OF WHISKEYS & TASTING FLIGHTS

LANGTON'S SOUVENIR PINT GLASS

in a beautiful gold foil presentation box € 6.50

ALLERGENS

(All dishes are prepared on site, in a kitchen that uses NUT ingredients)

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 *SP*
2. False Bay 2015 **glass € 6**
CHARDONNAY € 22
Western Cape, Sth Africa *SP*
3. Carlo Damiani 2015 **glass € 6**
PINOT GRIGIO € 22
Veneto, Italy *SP*

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

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

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

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

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

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

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

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

12. Andre Dezat 2015 € 37
SANCERRE
Loire, France *SP*

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

1/2 WHITE

14. Crucero 2016 € 14.50
SAUVIGNON BLANC
Colchaque, Chile *SP*

15. Botter 2014 € 14.50
PINOT GRIGIO
Veneto, Italy *SP*

RED

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

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

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

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

20. La Florencia 2015 € 26
MALBEC
Mendoza, Argentina *SP*

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

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

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

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

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

26. Kilikanoon, Killemans Run '11 € 42
SHIRAZ
South Africa *SP*

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

28. Bosquet des Papes 2013 € 59
CHATEAUNEUF DU PAPE
Rhône, France *SP*

29. Domaine LeJeune 2010 € 65
POMMARD 1 ER CRU
Burgundy, France *SP*

1/2 RED

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

31. Altosur 2015 € 15
MALBEC
Mendoza, Argentina *SP*

ROSE

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

DESSERT

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

PROSECCO

34. Botter € 28
VENETO
Treviso, Italy *SP*

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

CHAMPAGNE

36. Moet Et Chandon *SP*
snipe € 22.50

37. Cattier Premier Cru *SP*
1/2 Btl. € 40

38. Perrier Jouet *SP* € 80

ALLERGENS

Sulphites = SP