

An Bhearú



Starters

Chicken Wings €12.95

Crispy cooked in hot sauce or BBQ sauce, celery, blue cheese dip
(SP, SY, EG, CY)

Talbot Caesar Salad €12.95

Romaine lettuce, bacon lardons, croutons, anchovy, parmesan dressing
(EG, WHL, FH)

Parma Ham Bruschetta €12.95

Crisp ciabatta, rocket, pesto, tomato, red onion, parma ham, balsamic drizzle
(WHL, SP, MK)

Prawn & Chorizo €12.95

Tiger prawn, spicy chorizo, garlic, lemon & herb butter, ciabatta croute
(SP, WHL, MK)

Soup of The Day €7.25

Homemade brown bread or white bread rolls
(SP, MK, CY)

Mains

Steak Sambo €20.95

6oz Irish prime beef, sauteed onion, grilled tomato, baby rocket, ciabatta, house chips, brandy pepper sauce
(SP, CY, WHL, MK)

Rotisserie Chicken €20.95

Half roast chicken in honey & herb glaze, caesar salad, roast pan jus, house chips
(SP, FH, WHL, EG, MD)

Chicken Carbonara €19.95

Tender chicken, bacon lardons, linguini pasta, garlic, cream sauce, parmesan, garlic ciabatta
(MK, EG, SP, WHL)

Thai Curry €18.95

Yellow Thai curry, mixed vegetables, steamed rice, poppadom
Add Chicken + €2.00
Add Prawn + €4.00
(SP, CY, MS)

An Bhearú Burger €19.95

8oz prime Irish mince beef, baby gem, beef tomato, mature cheddar, smoked bacon, bourbon mayo, chipotle & black sesame seed bun, beer battered onion rings, house chips
(MK, WHL, SP, SE)

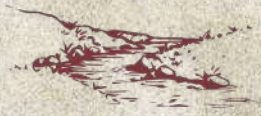
Pan Fried Fillet of Hake €20.95

Sauté baby potatoe, bacon, garlic and roast red pepper, charred corn, tomato and red onion salsa
(HF, SP)

Cottage Pie €19.95

Top side Irish beef mince, garden herbs & vegetables topped with house mash & roast root vegetables
(SP, MK, CY)

An Bhearú



Sides €4.95

House Chips  

Sweet Potato Fries  

Baby Potato & Wholegrain Salad-Red Cabbage Slaw  

Garlic Ciabatta  

Beer Battered Onion Rings  

Charred Corn on The Cob  

Desserts €8.25

Oreo Cheesecake

Chocolate Oreo pieces, biscuit base with creamy filling

(WH1, MK, PN, TN, LP, SP)

Eton Mess  

Crunchy meringue, fresh cream, raspberry coulis, fresh strawberries

(SP, MK, EG)

Vanilla Crème Brulee

Vanilla infused baked egg custard, chocolate chip cookie

(MK, WH1, SP)

Apple Crumble

Custard & Vanilla Ice Cream

(WH3, MK, SP)

All our beef is of Irish origin. All other meats are of Irish and EU Origin, and our fish and seafood is responsibly sourced. Most of our dishes can be made Gluten Free – just ask!

Gluten Free  Vegetarian  Vegan 

Peanut (PN) | Tree Nuts (TN) | Sesame (SE) | Wheat Flour (WH1) | Semolina (WH2) | Whole Meal Wheat (WH3) | Wheat Bran (WH4) | Rye (WH5) | Barley (LP1) | Oats (LP2) | Eggs (EG) | Milk (MK) | Soya (SY) | Fish (FH) | Crustaceans (CS) | Molluscs (MS) | Celery (CY) | Mustard (MD) | Sulphites (SP)

TALBOT HOTEL

CARLOW