

## To Finish...

<b>Seasonal fruit &amp; berry vacherin</b>	<b>€9.00</b>
mini meringue nest, berry & fruit compote. Chantilly cream & passion fruit sorbet (WH1, MK, SY, SP, EG)	
<b>Bailey's flavoured cheesecake</b>	<b>€9.00</b>
warm chocolate sauce & honeycomb ice cream (WH1, MK, SY, SP, EG)	
<b>Warm chocolate brownie</b>	<b>€9.00</b>
chocolate sauce & vanilla ice cream (Gluten Free option available) (WH1, MK, SY, SP, EG)	
<b>Vegan caramel apple slice</b>	<b>€9.00</b>
berry coulis & vanilla dairy free ice cream (WH1, SY)	
<b>Warm apple crumble</b>	<b>€9.00</b>
salted caramel ice-cream & crème anglaise (WH1, MK, SY, SP, EG)	
<b>Lemon tartlet</b>	<b>€9.00</b>
lemon filling in a pastry base with citrus & mint marinated strawberries with a raspberry sorbet (WH1, MK, SY, SP, EG)	

## Hot Beverages...

<b>Breakfast Tea</b>	<b>€3.20</b>
<b>Americano</b>	<b>€3.80</b>
<b>Large Americano</b>	<b>€4.00</b>
<b>Cappuccino</b>	<b>€3.80</b>
<b>Latte</b>	<b>€3.80</b>
<b>Mocha</b>	<b>€3.80</b>
<b>Latte Macchiato</b>	<b>€3.80</b>
<b>Espresso</b>	<b>€3.30</b>
<b>Double Espresso</b>	<b>€3.70</b>
<b>Flat White</b>	<b>€3.80</b>
<b>Hot Chocolate</b>	<b>€4.00</b>
<b>Speciality Teas</b>	<b>€3.60</b>

*Oat, soya & almond milk available upon request*



*This symbol highlights dishes which are made with local & Irish sourced ingredients, supporting our commitment to sustainability & reducing our carbon footprint.*



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# TALBOT HOTEL CLONMEL

## Room Service Menu

**Available from 3pm - 9pm**

**Note: A tray charge of €5 applies to all room service orders.**

## To Start...

### Classic Caesar salad €9.50

garlic & herb croutons, bacon lardons, parmesan cheese & anchovy dressing (FH, WH1, MK, SY, SP, CY, SE, MD, CS)  
(add chicken €4 extra, prawns €5 extra)

(main course chicken Caesar salad €18.50 / prawn Caesar salad €20.50)

### Chicken & mushroom bouchée €9.50

warm chicken & mushroom in a tarragon & Madeira cream sauce, served in a puff pastry case with mixed salad leaves (WH1, MK, SY, SP, CY, MD)

### Loaded nachos €10.00

tortilla chips, queso dip, topped with 'Walsh's Gourmet Butcher' spiced mince beef, tomato salsa, sour cream & guacamole (WH1, MK, SY, SP, CY, MD)  
(main course €15.00)

### Beef & vegetable spring roll €11.00

slow cooked Irish BBQ beef brisket with tomato, sweetcorn & onion salsa with a smoked BBQ sauce (WH1, MK, SY, SP, CY, MD)

### Thai flavoured fish cakes €10.00

pickled vegetables with a sesame & sweet chilli dipping sauce  
(FH, WH1, MK, SY, SP, CY, CS, SE, MD)

### Soup of the day €8.00

homemade brown soda bread (please ask server for today's option)

### Plant based salt & chilli strips €9.00

coriander, lime & ginger dressed noodles (vegan friendly) (WH1, SY)

(main course €15.00)

### Chicken wings with a Cashel blue cheese dip €11.00

choice of BBQ, siracha or Cajun sauce (MK, WH1, CY, SY, MD, SP, FH)  
(main course €16.00)

## The Main Event...

### 'Walsh's Gourmet Butcher' 10oz Irish striploin steak €36.00

sauté mushroom, onion rings, balsamic marinated tomatoes with a choice of peppercorn sauce or garlic butter. Accompanied with a mixed leaf salad & a choice of French fries or chunky chips

(WH1, SY, SP, EG, CY, MD, MK)

### Roast of the day €19.00

(Please ask server for today's option)

### Braised Irish lamb shank €24.00

creamed champ potato, braised red cabbage, crisp kale with a redcurrant & mint jus (MK, SY, SP, CY, MD)

### 'Walsh's Gourmet Butcher' 8oz beef burger €20.00

crisp lettuce, smoked cheddar cheese, tomato, jalapeno relish, chipotle mayo, topped with smoked streaky bacon. Served with mixed salad leaves on a sour dough & sesame bun with burger sauce. Accompanied with a choice of French fries or chunky chips (WH1, SY, SP, EG, CY, MD, MK)

### Southern fried chicken burger €20.00

tomato, crisp lettuce, pickle, crispy onions, smoked bacon mayo with a smoked cheddar cheese in a sourdough & sesame seed bun with burger sauce. Accompanied with a choice of French fries or chunky chips

(WH1, MD, SY, SP, EG, CY, SE, MK)

### Traditional deep fried fish & chips €22.00

fillet of fish in a crispy batter with side salad, pea puree, with a lemon & dill mayo. Accompanied with a choice of French fries or chunky chips

(CY, SP, SY, MK, FH, EG, WH1)

### Marinated chicken & vegetable curry €19.00

basmati rice, mango chutney with a coriander & garlic naan bread

(WH1, SY, SP, CY, MD)

### Braised 10oz Irish feather blade steak €25.00

dauphinoise potato, creamed & crisp celeriac, with tender stem broccoli & peppercorn sauce (MK, SY, SP, CY, SE, MD)

### Roasted vegetable & chickpea curry €18.00

vegan friendly-roasted chickpeas & vegetables in a madras curry sauce served with basmati rice & mango chutney (vegan friendly)

(EG, WH1, SY, SP, MK, MD)

## Sides..

### Buttered vegetables (MK, CY) €5.00

### Creamed potatoes (MK, SP) €5.00

### French fries/Chunky chips/Skin on chips (MK, SP) €5.00

### House side salad (SY, MD, CY) €5.00

### Onion rings (MK, WH1, EG) €5.00

### Sauté mushrooms (MK) €5.00

### Sauté onions (MK) €5.00

### Garlic bread (WH1, MK) €5.00

## Pizza...

### 12" Margherita pizza €15.00

tomato & herb-based sauce with mozzarella cheese with fresh basil

(WH1, MK, SY, CY, MD, SP)

### 12" Pepperoni pizza €16.00

tomato & herb-based sauce with mozzarella cheese & pepperoni

(WH1, MK, SY, CY, MD, SP)

### 12" Roasted vegetable pizza €15.50

tomato & herb-based sauce with mozzarella cheese, chargrilled roasted peppers, courgette, aubergine, red onion & rocket leaves

(WH1, MK, SY, CY, MD, SP)

### 12" Pavilion special €17.00

tomato & herb-based sauce with mozzarella cheese, ham, sweetcorn, mushroom, onion, peppers & pepperoni (WH1, MK, SY, CY, MD, SP)

Gluten free & vegan pizzas available (Please ask your server)

### Add an extra topping: €2.50

Selection includes:

mushroom, onion, ham, pineapple, Cajun chicken, sweetcorn, jalapeno, peppers, chorizo, pepperoni (SP, CY)

### Allergen Index

PN-Peanuts, SP-Sulphites, FH-Fish, TN-Tree Nuts, CY-Celery, CS-Crustaceans, SE-Sesame, MD-Mustard, MS-Molluscs, EG-Eggs, MK-Milk, SY-Soya, LP1-Barley, LP2-Oats, WH1-Wheat Flour, WH2-Semolina, WH3-Wholemeal, WH4-Wheat Bran, WH5-Rye