

Hot Beverages...

Breakfast Tea	€2.80
Americano	€3.20
Large Americano	€3.60
Cappuccino	€3.40
Latte	€3.40
Mocha	€3.60
Latte Macchiato	€3.40
Espresso	€3.10
Double Espresso	€3.30
Flat White	€3.40
Hot Chocolate	€3.60
Speciality Teas	€3.20

Live Music
Every Friday & Saturday

TALBOT HOTEL

C L O N M E L



Talbot Hotel Clonmel

Cahir Road, Clonmel, Co. Tipperary,

Ireland, E91 X0N7

t: +353 52 6188700

e: info@talbothotelclonmel.ie

www.talbothotelclonmel.ie



The Wheat
BAR & BISTRO

Menu

To Start...

‘McCarthy’s’ Black Pudding & Apple Bon Bons Sundried tomato pesto, rocket leaves & poached egg (6,7,8,11)	€9.95
Classic Caesar Salad Garlic & herb croutons, bacon lardons, parmesan cheese & anchovy dressing (3,6,7,8,12) (Add Chicken €2 extra, Prawns €3 extra)	€8.50
Spiced Nachos Sour cream, tomato salsa, guacamole & melted cheddar cheese (6,7,8,12)	€9.95
Crispy Tempura Tiger Prawns Tomato & chilli jam, baby leaves & garlic aioli (1,2,6,7,8)	€11.95
Goats Cheese Tartlet Red onion marmalade, rocket leaves & balsamic reduction (5,6,7,8,11)	€10.95
Confit Chicken Wings Blue cheese dip, celery sticks with side salad (Choose B.B.Q or chef’s hot sauce)(6,8,12,13)	€9.95
Thai Chicken Spring Rolls Sweet chilli mayonnaise & side salad (6,7,8,11,13)	€9.95
Homemade Soup of the Day Served with Guinness & treacle bread (6,7,8,12)	€6.50
Roasted Vegetable & Tomato Bruschetta This vegan friendly dish is served with basil & chilli vinaigrette & melted vegan mozzarella cheese (6,8,12)	€8.95

The Main Event...

‘Walshe’s’ 8oz Dry Aged Rib Eye Steak Sauté onions, flat cap mushroom, char-grilled tomato, frizzled onions with a choice of brandy peppercorn sauce or garlic & herb butter (6,7,8,12)	€28.95
‘Walshe’s’ 8oz Irish Sirloin Steak Sauté onions, flat cap mushroom, char-grilled tomato, frizzled onions with a choice of brandy peppercorn sauce or garlic & herb butter (6,7,8,12)	€28.95
‘Wheat Bar’ Surf & Turf Walshe’s dry aged Irish rib eye steak, garlic prawns, champ mash potato, sauté onions, flat cap mushroom, garlic & herb butter (1,2,7,8,12)	€31.95
Gourmet 8oz Nacho Beef Burger Irish beef burger, cheesy nachos, streaky bacon, cheddar cheese, Ballymaloe relish, side salad & chunky chips or french fries (6,7,8,9,11,13)	€17.95
‘Chef Joe’s’ Roast of the Day Please ask your server for today’s roast specials	€17.00
Southern Fried Chicken Fillet Burger Smoked bacon, red onion marmalade, melted red cheddar cheese, side salad & chunky chips or french fries (6,7,8,13)	€17.00
Pan Fried ‘Kilmore Quay’ Hake Fillet Tomato, vegetable & mussel provincial sauce, garlic & herb roasted baby potatoes, sundried tomato & tarragon pesto (3,6,7,8,11)	€23.95
‘Wheat Bar’ Vegetable Noodle Stir-Fry Smoked hoisin sauce, with wok fried vegetables (6,8,10,11)	€15.00
Traditional Beer Battered Fish & Chips Side salad, twice cooked chunky chips, homemade tartar sauce & mint pea puree (3,6,7,8,13)	€17.50

Thai Red Chicken Curry Served on a bed of fragrant rice, mango chutney & coriander naan bread (6,7,8,12) (Add Prawns €3 extra)	€17.95
Gourmet Bangers & Mash Walshe’s Guinness & leek sausages, black pudding mash with an onion gravy (7,8,9)	€16.95
Tiger Prawn & Chorizo Linguini Linguini pasta in a white wine & chorizo sauce, with a garlic croute & side salad (1,6,7,11,13)	€19.95
Roasted Vegetable & Chickpea Curry This vegan friendly dish comprises of chickpeas & roasted vegetables in a madras curry sauce, with turmeric rice & mango chutney (6,8)	€15.00

All our beef products are certified Irish
(ABP - Cahir & Walshe's Gourmet Butcher - Clonmel)

Sides...

Buttered Vegetables (7)	€4.00
Creamed Mash Potatoes (7)	€4.00
French Fries / Chunky Chips / Potato Wedges	€4.00
House Side Salad (13)	€4.00
Asian Slaw (7, 11)	€4.00
Basmati Rice	€4.00
Sauté Mushrooms (7)	€4.00
Sauté Onions (7)	€4.00

To Finish...

‘Chef Om’s’ White Chocolate & Banana Mousse Cake Milk chocolate sauce & Chantilly crème(5,6,7,11)	€6.50
Baked Vanilla Cheesecake Digestive biscuit base, summer berry compote & vanilla ice cream (5,6,7,11)	€6.50
Homemade Carrot Cake Vanilla ice cream with a berry coulis (5,6,7,11)	€6.50
Homemade Traditional Apple Crumble Crème anglaise with vanilla ice cream(5,6,7,11)	€6.50
Homemade Chocolate & Walnut Brownie Chocolate sauce & honeycomb ice cream (5,6,7,11)	€6.50
Irish Coffee Panna Cotta Shortbread biscuits with a Chantilly crème (5,6,7,11)	€6.50
Chocolate & Coconut Tart Served with a raspberry sorbet. This is gluten free & vegan friendly (5,8)	€6.50

Allergen Index

1&2 - Shellfish (e.g. Prawns or Mussels), 3 - Fish, 4 - Peanuts, 5 - Nuts (Specify Nut),
6 - Cereal containing Gluten, 7 - Milk/Milk Products, 8 - Soya, 9 - Sulphur Dioxide,
10 - Sesame Seeds, 11 - Egg, 12 - Celery and Celeriac, 13 - Mustard and 14 - Lupin