

Round Tower Hotel



Starters

- Avocado Salad, Irish baby leaves, beetroot, balsamic glaze, apple, Carrot and Hazelnut (SP-TN)(Hazelnut) **€8.95**
- Seafood Platter, Hook Head Whiskey Cured Salmon, Prawn Croquette, Irish Crab and Avocado (EG-MD-WH-FH-MK-SP-CS) **€11.00**
- Garlic Portobello Mushrooms, Roast Garlic Aioli, Watercress (WH-EG-MK-MD) **€8.95**
- Homemade Soup of the Day (V) (WH-MK-SP-CY-SE-TN) (Walnut) **€6.95**
- Round Tower Creamy Seafood Chowder (MS-WH-FH-MK-SP-CY-CS-SE-TN)(Walnut) **€9.95**

Main Courses

- Viking Cider Cured Rack of Pork, Apple Sausage, Cabbage, Truffle Mash, Cider Jus (SP-MK-WH) **€18.50**
- Herb Roast 1/2 Chicken, Seasonal Greens, Aubergine, Sautéed Potato, Dukkah (MK-SP-SE-TN)(hazelnut, pistachio) **€17.95**
- Atlantic Hake, Ponzu Broth, Clams, Scallop, Asian Greens Veg, Baby Potato (FH-SY-MS-WH-MK-SP-SE-CS) **€19.95**
- 10 oz Home Cured Sirloin Steak, Portobello Mushroom, Grilled Vine Tomato, Roast Onion, Café de Paris Butter and Three Peppercorn Sauce, Fries (MK-FH-MD-SP) **€26.50**
- Round Tower Thai Chicken Curry with Spiced Basmati Rice, Pickles and Naan (PN-SY-MD-WH-CY-SE) **€16.95**
- Classic 8oz Beef Burger, Waterford Blaa, Knockanore Cheese, Crispy Bacon and Sautéed Onions, Fries (EG-MD-WH-MK) **€16.95**
- Dungarvan Helvick Gold Battered Fish, Mushy Peas, Fries and Tartar (WH-FH-MK-SP-EG-WH)(Barley) **€16.95**
- Chef's Vegetarian Special of the Evening Please ask your Server (ALLERGENS ON REQUEST) **€16.50**

Additional side orders available on request

Selection of Sweet Treats From our Chef
Selection of Bewley's Herbal Teas & Coffee

€8.50 Allergens on request, please ask your server
€3.50 (Americano, Latte, Espresso, Cappuccino)

PN=Peanuts

EG=Eggs

MS=Molluscs

TN=Tree Nuts

MK=Milk

CY=Celery

SE=Sesame

SY=Soya

MD=Mustard

WH=Wheat

FH=Fish

SP=Sulphites

LP=Lupin

CS=Crustaceans

Welcome to Round Tower Hotel

Set in the picturesque village of Ardmore, Co. Waterford we pride ourselves with the abundance of local artisan suppliers available to us. We believe in true Irish artisan produce and our chefs reflect this in our menus. Between our home county of Waterford and our neighbouring counties of Cork and Wexford we have plenty to choose from.

Just to name a few:

*Our fish is supplied by **Ballycotton Seafood**, Cork Est. in 1985 another family run business.*

*Conor Lannen from **The Country Store** in Dungarvan & Seán Walsh of **The Village Greengrocer** in Castlemartyr supply us with fresh fruit and vegetables*

***Seán & Stephen Twomey Butchers** Youghal, *The Meat Masters**

***Scúp Gelato** from Co. Wexford supply us with their delicious Ice creams and Sorbets*

***Sysco Group** for Delicatessen*

***Lynas Food Service** for Groceries*

***Viking Cider** made by David Dennison from Halfway House here in Waterford is used for our pork dish*

***Declan Hurley** a local farmer here from Ardmore supplies us with vegetables in season*

***Knockanore Farmhouse Cheddar** made by the Lonergan Family here in Co. Waterford*

*Hook head Single malt whiskey for our cured salmon comes from the **Waterford Distillery***

*Wexford Strawberry Gin for our Eton Mess dessert is from the **Blackwater Distillery***

*The story wouldn't be complete without **Dungarvan Brewery**, we use their Helvick Gold ale, a blonde ale for our Fish 'n Chips*

Our Head Chef, Pascal Onink & his team hope you enjoy your meal with us

*Aidan & Trish Quirke
Proprietors, Round Tower Hotel, Ardmore*