

## KENT HOUSE

### STARTERS

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#### SOUP DU JOUR \$8

Homemade daily, served with Irish cheddar and warm bread.

#### IRISH SPRING ROLLS \$12

Lean corned beef, cabbage, and carrots. Served with sweet and spicy chili sauce.

#### KERRY GOLD CHEESE BOARD \$12

Kerry Gold cheese selections, crackers, chutney, mustard and dried fruit.

#### DERMOTT'S MAC & CHEESE O'REILLY \$12

Homemade macaroni with Irish cheese and fresh cooked corned beef.

#### HOUSE-CUT IRISH CHIPS \$6

Hearty potatoes served crispy, seasoned simply with sea salt, cracked black pepper and malt vinegar on the side.

Add melted Irish cheddar and scallions - \$3

#### IRISH NACHOS \$11

Fresh cut potato chips, layered with Mexican cheeses, tomatoes, sliced olives, sliced jalapenos, black beans, sour cream and black olives.

#### TACOS DE PESCADO (3) \$12

Flash fried haddock, shredded cabbage and radish, red onion, fresh cilantro and salsa.

#### CHICKEN TENDERS & CHIPS \$11

Served with your choice of honey mustard, BBQ sauce, or ranch. Also offered Buffalo style with bleu cheese dressing.

### FROM THE GARDEN

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#### IRISH GREEK SALAD \$9

Fresh cut romaine, sliced cucumber, tomato, onion, artichoke hearts, peppers and crumbled feta cheese topped with house vinaigrette.

Add grilled chicken - \$5

#### BEE T ROOT SALAD \$11

Wedges of beets atop a bed of romaine, sliced cucumber, goat cheese and citrus pieces with house made balsamic dressing.

#### IRISH COBB SALAD \$11

Romaine hearts, blue cheese, ripe tomatoes, sliced eggs, mushrooms, spring onions and diced corned beef.

Served with our house made mustard vinaigrette.

## KENT HOUSE

### HANDHELDS

*Serviced With "Irish" Chips*



#### IRISH CATCH \$12

Beer-battered cod with lettuce, tomato and sauce Rose Marie. Served on an artisan roll.

#### KILKENNY CLUB \$12

Sliced turkey, Irish bacon, lettuce, tomato and mayo on a toasted baguette.

#### BUFFALO CHICKEN \$12

Buffalo-style chicken, lightly fried and served with lettuce, tomato and bleu cheese crumbles on fresh roll.

#### BERLINER \$12

German knockwurst served on a Kaiser roll topped with sauerkraut and spicy brown mustard.

#### IRISH "BEYOND" BURGER \$14

Lettuce, tomato and Kerry Gold cheese.

### TOASTIES

*Serviced With "Irish" Chips*



#### REUBEN \$12

Sliced corned beef, Swiss cheese, sauerkraut and sauce Rose Marie served on toasted rye.

#### RACHEL \$12

Sliced turkey, Swiss cheese, coleslaw and sauce Rose Marie served on toasted rye bread.

#### THE NICE VIKING \$12

Grilled Havarti cheese, sliced avocado, served on sourdough bread with touch of apricot spread.

#### HIGHLANDER \$12

Sliced ham, Brie and house chutney served warm on an artisan roll.

#### VEGETARIAN REUBEN \$12

Classic Reuben flavors without the corned beef. Avocado, cucumber, tomato, red onion, sauerkraut and Russian dressing on rye bread.

## TRADITIONAL IRISH FARE

### FISH & CHIPS \$16

Guinness-battered North Atlantic cod fried light and crispy. Served with house cut Irish chips, tartar sauce, coleslaw and lemon.

### BEEF AND GUINNESS STEW \$12

Beef chunks, root vegetables, and Guinness stout. Served with a slab of Irish cheese and warm bread.

### BANGERS AND BEANS \$11

Irish-style sausage, savory baked beans, and grilled tomatoes served atop gravy and mashed potatoes.

### SHEPHERD'S PIE \$12

An Irish classic made with seasoned beef, peas and carrots topped with mashed potatoes. Served in handmade Vol au Vent à la française.

### COTTAGE PIE \$11

Pulled chicken with mixed vegetables topped with mashed potatoes and shredded Dubliner cheese. Served in a handmade Vol au Vent à la française.

### PLOUGHMAN'S PLATE \$12

Farmhouse Irish cheddar cheese, Irish-style sausages, gherkins, dried fruit and house chutney atop a crisp lettuce and tomato salad.

### IRISH SMOKED SALMON \$14

Served with herb creme on herb flatbread.



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# EUROPEAN UNION FLATBREAD TOUR



### ITALIANO \$9

Tomato sauce, mozzarella, mixed peppers, fresh tomato, and onions, topped with Parmesan cheese.

### CELT \$9

Wild marinated mushrooms, imported Swiss cheese, fresh greens and Balsamic truffle glaze.

### EL GRECO \$9

Feta, Kalamata olives, fresh tomato, onions, artichokes, topped with oregano.

## DESSERT



### IRISH BREAKFAST TEA \$2

### IRISH CREAM & COFFEE \$9

### TRADITIONAL IRISH COFFEE \$10

Hot coffee with whiskey, sugar and whipped cream (please ask if you want to add Irish cream!)

### NUTTY IRISHMAN \$10

Coffee with amaretto and hazelnut liqueur (ask for whipped cream!)

### CHOCOLATE IRISH COFFEE \$10

Irish cream, chocolate vodka and topped with whipped cream.

### SEASONAL PIE SELECTION \$6