

Paul Lenehan and Ronan Kinsella along with Head Chef Barry Liscombe welcome you to Hartes

The Story of Hartes so far

Back in September 2009, brothers in-law Paul Lenehan & Ronan Kinsella were approached about opening a bar/restaurant at this the site of the Vatican Pub made famous by Paddy Murphy and later by Ollie Doyle. However as the years passed this thriving bar was closed and after passing through many hands it was re-opened in December 2009 and renamed Hartes as it was originally known in the early 1900's. From the beginning the intension was to create a restaurant with a pub like atmosphere that produced the highest quality food "The Gastropub" and in turn supporting local artisan suppliers and only Irish produce. This dedication paid off in 2012 when Hartes won Best New Comer of the year at the Good Food Ireland awards and followed it up with the Best Pub Food award in Ireland for 2013/2014. Hartes also won Best Gastropub in Leinster at the 2013 Restaurant awards and Head Chef Barry Liscombe won best Chef in Kildare at the 2014 Awards.

Hartes has gone from strength to strength and is now recommended by both the McKennas and Georgina Campbell Guide books. However none of it would have been possible without the help of their great staff and the even greater loyalty shown by their customers. After recent renovations in the restaurant and bar and an extension to their kitchen, we at Hartes are more excited than ever about the future of Irish food and our part in that journey.

We use only sustainable fish, fully traceable Bord bia approved Irish Beef, poultry, pork & bacon,
C - Coeliac CO - Celiac option V - Vegetarian L-- Lactose free P - Pauls favourites

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To start.....

Today's soup, please ask your server or see our specials board (v,co) €5

“Bacon & cabbage” Braised ham hock croquette, savoy cabbage
& cauliflower puree €8

Beetroot cured organic salmon, wasabi , apple, soy, ginger & honey dressing (c) €9

Haricot bean & quinoa salad, broccoli, sweet potato, morrocan slaw,
yoghurt & hazelnuts (v)(c) €7

Carpaccio of Beef, pickled mushroom, quinoa, roast garlic, tomato, rocket,
Crozier blue (c) €10

Ballyhoura mushroom & cooleeney Daru cheese spring roll, pecans in syrup (v) €9

Potted Goatsbridge trout & fresh crab, Killowen yoghurt, coriander,
lime, sourdough (co) €9

Clonakilty black pudding, organic poached egg, bacon,
ballymaloe relish dressing €8

Chicken liver pate, pear chutney, granola, sourdough toast (co) €8

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Mains..... (Try a glass of craft beer with your meal)

Pigs on the green Confit Pork belly, pistachio & serrano ham, dijon, new

turnips, turnip puree, tenderstem broccoli, black pudding €19

Our craft beer recommendation : White Gypsy Amber Pale Ale

8hr braised blade of beef, red cabbage, corned beef & carrot red wine & marrow jus €18

Our craft beer recommendation : Trouble Brewing Dark Arts Porter

Duck breast, confit leg, beetroot, sweet potato, broccoli, redcurrant, hazelnuts €24 (c)

Our craft beer recommendation : White Gypsy IPA

Hake, coconut & lemongrass curry, chilli, ginger, lime leaf, sticky rice €21 (c)

Our craft beer recommendation : Carrig Craft Lager

Lentil sausages, spiced cous cous, sweet potato puree, candied walnuts, V €16

Our craft beer recommendation : Metalman IPA

Butter roasted chicken, Ballyhoura mushroom, cauliflower & Knockanore

smoked cheddar puree, roast carrots chicken jus €19 (c)

Our craft beer recommendation : White Gypsy Ruby Red Ale

Harte's burger, Dubliner cheddar, streaky bacon, ballymaloe relish, floury bap & chips €16

Our craft beer recommendation : White Gypsy Amber Pale Ale

8oz prime sirloin steak , Crozier blue béarnaise or whiskey pepper sauce, mushroom

& onion rings (€21**) (co) €23

7oz Fillet steak mushroom, Crozier blue béarnaise or whiskey pepper sauce,

mushroom & onion rings (co) (€24**) €26

(** refers to steak on the stone option)

Our craft beer recommendation : Metalman IPA

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Chips, mash, baby potatoes, onions rings, seasonal veg, salad- €3

Dessert.....

“Black forest gateaux” Chocolate, autumn fruits, hazelnut ganache, hazelnut praline

Bread and butter pudding, white chocolate and orange, whisky soaked raisins €6

Apple tart tatin, Rossmore vanilla ice cream, crushed cookies €6

Orange & vanilla Creme brulee, poached fruits €6

Hot chocolate or Banoffi sundae, crushed cookies, Rossmore vanilla ice cream €6

Dessert platter for 2, a little bit of everything for those who can't decide €12

Selection of Irish artisan cheeses, homemade preserves (serves 2) €10

Tea & Coffee.....

Americano	€2.50
Large Americano	€2.90
Cappuccino	€2.75
Large cappuccino	€2.95
Latte	€2.85
Espresso	€2.50
Double espresso	€2.90
Macchiato	€2.75
Tea	€2.00
Herbal Tea selection	€2.50

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Early Bird Menu 2 courses for €19.00 or 3 courses for €23.00.....

Available Monday Thursday only

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Clonakilty black pudding, poached egg, bacon, ballymaloe, salad, relish dressing

Haricot bean & quinoa salad, broccoli, sweet potato, morrocan slaw,

yoghurt & hazelnuts (v)(c) €7

Chicken liver pate, pear chutney, granola, sourdough toast (co) €8

Hartes Burger, ballymaloe relish, streaky bacon & Dubliner cheddar with chips

Butter roasted chicken, cauliflower, mushroom, smoked knockanore cheddar

Fish & chips, Beer battered hake, fries, mushy peas & tartare sauce

Lentil sausages, spiced cous cous, sweet potato puree, candied walnuts, V

Hot chocolate or Banoffi sundae, crushed cookies, Rossmore vanilla ice cream

Bread and butter pudding, white chocolate and orange, whisky soaked raisins

Orange & vanilla Creme brulee, poached fruits

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Red Wine List....

House Red Umbrele Merlot	Bottle	€22
Wonderful open fruit with generous deep soft flavours. Plums with a hint of spice. A really well made wine that is suitable for all occasions.	Glass	€5.40
Argentina Osaado, Shiraz	Bottle	€23
Deep purple in colour, aromas of spice, plum and gamey mocha and flavours of boysenberry, currant, fig and bittersweet chocolate with an ample yet voluptuous body and a long, dense finish.	Glass	€5.70
Spain Maximo Limited Edition Tempranillo	Bottle	€25
Showing aromas of plums, cherries and red berries with hints of tobacco and vanilla notes. In the mouth, the wine is alive and vibrant, with a velvety ripe fruit character carrying through from the nose.	Glass	€6.20
Chile Rayuela Reserva, Cabernet Sauvignon	Bottle	€26
Loaded with fresh fruit on the nose, particularly blackberries, cherries, and cassis, combined with subtle notes of mocha. Medium-bodied.	Glass	€6.40
France Cotes du Rhone'10 – Syrah/Grenache	Bottle	€28
This wine has a rustic character, structured palate with blackberry and plum fruits.		
Argentina Bodegas Callia Alta, Malbec	Bottle	€28
Aromas of fresh red fruit with outstanding sensations of plums, very true to the characteristic of Malbec. In the mouth, it is a very fresh and balanced wine.	Glass	€6.80
Italy Nicodemi Terrana Montepulciano D'Abruzzo,	Bottle	€29
This wine shows unusual depth and weight as it is made unfiltered using organically grown grapes. Sweet and smoky with layers of warm dark fruits; black cherries and plum. The finish is round and generous with soft tannins	Glass	€7.20
Spain Coto Mayor Crianza Rioja DOC,	Bottle	€32
This 100% Tempranillo shows layers of fresh raspberries, cherry, cedar and spice typical of a classically styled Rioja. This is all wrapped up in a vanilla and leather laden package that is medium in body and sports a long, soft finish.	Glass	€7.80
France Chateau Vincens 'Origine', Malbec	Bottle	€34
Dark-hued, black plum and chocolate flavoured wine. It is powerful and very concentrated with dense, well-structured fruit. This stunning Malbec from Cahors in France should be on your bucket list!		
Australia Reillys Dry Land Merlot 2009	Bottle	€45
Maturation for two years in French oak has resulted with an explosion of fruit,		
Bordeaux Chateau Beaumont 2009 'Haut-Medoc' A.C.	Bottle	€54
A consistent over-achiever, dark and brooding intensity with a hint of tobacco that gives way to lush ripe fruit. All is in harmony here. Drinking well already. This is what good drinking Claret is all about.		
Australia O'Dwyer – Cabernet Sauvignon – 2008	Bottle	€66
The Grapes are hand picked, and pressed using traditional wine making methods. Characters of blueberry, violets and hints of spice with a balanced fine tannin finish.		

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White Wine List.....

House White Umbrele, Sauvignon Blanc	Bottle	€22
Fresh, crisp & dry. Outstanding with vibrant citrus fruit and a lovely balance of flavours with a long fresh tingly aftertaste.	Glass	€5.40
Argentina Osaado, Chardonnay	Bottle	€23
A nose of green apples and citrus fruits with honeyed notes. Bold and fresh on the palate with underlying notes of ripe grapes.	Glass	€5.70
Argentina Bodegas Callia Alta, Pinot Grigio	Bottle	€26
Abundant fruit aromas with hints of eucalyptus flowers and pink-grapefruit. The palate is well balanced with soft notes of peaches, tropical fruit and a pleasant finish.	Glass	€6.40
Chile Rayuela Reserva, Sauvignon Blanc	Bottle	€28
The nose offers lashings of lime and grapefruit and hints of thyme & asparagus. Crisp, citrus acidity provides good length and palate refreshment.	Glass	€6.80
France Cotes du Rhone'10 – Voignier/Clairette/Grenache	Bottle	€28
This is a silky wine, full of citrus and peach aromas, great with fish.	Glass	€6.80
New Zealand Pear Tree, Sauvignon Blanc	Bottle	€36
A crisp dry refreshing Kiwi sauvignon with luscious ripe tropical fruit flavours of gooseberries, pineapples and nectarines. Well balanced with lovely integration of fruit and a long delicious fresh finish.		
France La Chablisienne Chablis AC "La Sereine"	Bottle	€42
Complex bouquet with fresh citrus and apple at the fore. Full in the mouth, evoking very ripe yellow peaches before giving way to a long mineral fresh finish		
France Domaine Paul Prieur Sancerre AC	Bottle	€45
Aromatic nose with floral notes of white flowers. Lively on the palate, with very pleasant refreshing acidity matched by perfect fruit weight and mineral notes.		

Sparkling & Rosé Wine List

France 'La Clotière' Rosé d'Anjou AC	Bottle	€25
A delicious refreshing rosé from the Loire valley with lively fresh strawberry fruit flavours, crisp and cool with a medium dry finish.	Glass	€6.10
Italy La Marca Prosecco	Bottle	€36
A delicate, well-balanced Prosecco, showing delicious baked apple and pear & almond tart flavours, a lightly creamy mineral texture on the palate. Medium, froth with some body and a pleasant lemon and mineral finish."	200ml	€10
France Champagne Gosset Brut NV	Bottle	€75
Refined and creamy, with delicate acidity that finds fine balance with the layers of poached apple and pear, lemon cake, ground ginger, smoke and almond cream flavours. A very elegant Champagne		

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Our Craft on Draught.....

Metalman IPA (Irish Pale Ale) Pt €4.90

Brewed in : Co. Waterford

American style pale ale, dark gold in colour with a delicate white head. Citrus and floral aromas lead into hop flavours characterised by grapefruit and mandarin produced by American hops. A dry bitter finish makes this enjoyable and refreshing beer. 4.3%

(**Irish Beer of the year 2013**)

Carrig Craft Lager Pt €4.70

Brewed in Leitrim

Our Irish Craft Lager pours to a golden pale colour and has a clean, crisp, full bodied taste and offers exceptional refreshment. Consistent and sufficient fermentation gives Carrig a pleasantly smooth taste with a thirst quenching finish. Brewed with precision and perfection with only four ingredients: water, barley, hops and yeast. It carries an ABV 4.3%.

Ruby Irish red ale from White Gypsy Brewery abv 4.6% Pt €4.70

Ruby Irish red ale started life in Dwans Brewery in Thurlus under the name Rich Ruby. It has a unique flavour profile with caramel like sweetness, a medium body and is light on hops, with a toffee roast flavour

Trouble Brewing Dark Arts Porter abv 4.4% Pt €4.70

Bursting with coffee, chocolate and caramel flavors as a result of the complex malt profile. The hops complement the malt flavors for a beer that is smooth and well-balanced

Amber Pale Ale from White Gypsy Brewery abv Pt €5.00

Our Craft in a bottle.....BEER versus WINE

White Gypsy Brewery, American Pale Ale 7.5% 750ml Bottle €14.50

First brewed in the U.S.A. in 1980s this superb beer has good carbonation and has an excellent flavour profile. Amber in colour, this is a dry, hoppy beer with some caramel flavour. It goes great with spicy food but is also an extremely versatile beer and works perfectly well with most foods.

White Gypsy Brewery, Belgian Dubbel 8% 750ml Bottle €15

The Belgian dubbel style of beer originated in the Trappist Abbey's in the 19th century. It is a rich malty beer with some spicy characteristics and dark fruit aromas. A hint of caramel with a slight hop bitterness give this beer a marvellous flavour. It has a medium to full body with an expressive carbonation. Concerning food, we find it goes well with buttery cheeses such as brie, camembert or gouda. For the meat course roast lamb, chicken or goose compliment well. We also recommend braised beef, ham or liver. For dessert chocolate with nuts, rich fruit cake or gateaux pair wonderfully with this most eminent of beers.

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What's Your Gin? Choose from 21

HARTES GIN BOARD €10.00

Select any 3 gins (25cl) that have ** icon beside them and a carafe of Schweppes tonic

Blackwood's Vintage Dry Gin **	€4.95
Bombay Dry	€5.20
Bombay Sapphire Gin **	€4.30
Bulldog Gin **	€5.15
Cork Dry Gin **	€4.00
Copper House Distilled Gin	€5.50
Geranium London Dry Gin	€6.50
Gordon's London Dry **	€4.10
Gordon's Sloe Gin **	€4.25
G'Vine Floraison Gin	€6.80
Hayman's London Dry Gin **	€4.50
Hendricks Gin **	€5.20
Ish London Dry Gin	€6.90
Jensen's Bermondsey Gin	€6.00
Jensen's Old Tom Gin	€5.90
Sipsmith Sloe Gin	€7.50
SW4 London Dry Gin **	€4.75
Tanqueray Gin **	€5.00
Whitley Neill London Dry Gin **	€5.15
Williams Chase Gin	€7.90
No3 London Dry Gin	€8.30

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Tonic Choices

Fever Tree Tonics €2.75 | Schweppes €1.90



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