

A Taste of Kerry

Dingle Gin Butter Cooked Pidgeon Breast
Textures of Sweet Corn & Sour Cherry Jus

Poached Beaufort Free Range Egg*
Nettle Cheese Risotto & Pickled Girolles

Kerry Coast Crab Meat Ravioli
Parsley Mousse, Summer Truffle

Elderflower Sorbet topped with Poitin

Cronin's Butchers Chateaubriand
*Red Wine Onion Soubise, Lemon Broad Beans
Smoked Garlic Mash*

Old Rocky Road to Kenmare

Selection of Munster Cheeses
from our Cheese Trolley*
Crackers & Chutney

Tea or Coffee
Petit Fours

*Tasting Menu is available to the entire table only
and final orders are 8.30pm.*

5 course € 70 (excluding Egg and Cheese)
7 course € 90 (the whole dining experience)

Starters

Dill Cured Salmon €16
Cucumber Panna Cotta, Frozen Apple Wasabi

Duo of Tuna €16
Sashimi & Tartare, Marinated Watermelon

Szechuan Pepper Cured Veal Fillet €16
*Lime & Chilli Spiced Avocado, Textures of
Sweetcorn & Homemade Purple Curry*

Foie Gras Terrine €16
*White Chocolate Glazed, Strawberry Tarragon
Chutney, Balsamic Pearls, Toasted Brioche*

KPH Classic Lobster Cocktail €15
Maire Rose Sauce & Avocado

Seasonal Salad of the Evening €14

Intermediate

Liscannor Crab Ravioli *€17
Parsley Mousse, Summer Truffle

Soup of the Evening € 6

Sorbet of the Evening € 5

*If you are concerned about Food or Beverage Allergies
e.g. nuts/wheat you are invited to seek assistance from
a team member when selecting menu items.*



Mains

Squab Pidgeon €32

Dingle Gin Butter, Pickled Saffron Cauliflower Florets, Asparagus, Sour Cherry Jus

Beef Fillet, Braised Short Rib Bonbon €34

Smoked Garlic Mash & Red Wine Onion Soubise with Raspberry

Thyme Seared Kerry Lamb Loin €32

Beetroot, Lemon Broad Beans, Tabbouleh Salsa, Charred Aubergine Sauce

Sea Bass on the Bone (Served en Papillote) €32

Warm Heirloom Tomato Salad & Sauce American

Seared Scallops €35

Pickled Chanterelle Mushrooms, Butternut Squash, Yuzu Buerre Blanc

Kerry Coast Catch of the Evening €32

All main courses & charcoal dishes are served with a Vegetable Selection of the evening. Please inform your server if you would like additional side orders.

4 Course Table d'hôte Menu € 60

Choice of Starter, Intermediate, Main Course and Desert

Charcoal

Our New Charcoal Oven Seals food allowing to retain juices and mineral salts. Enhancing the natural taste and keeping its softness. We are very proud to be the First Restaurant in Ireland to use the X-Oven which uses Renewable Energy to its optimum.

16oz T-Bone of Irish Beef *€36

Kerry Rack of Lamb (Serves 2) per person €32

Cronin's Chateaubriand per person *€32

½ Dozen / Dozen Oysters €16/€26
Garlic & Herb Butter

Grilled Lobster *€36

*If available due to Market availability
Please ask your waiter*

**€7 Supplement if dining off Table d'hôte Menu*

*All the above Mains are served with:
Onion Rings, Grilled Tomato & Mushroom*

*Your Choice of:
Sauce Béarnaise, Peppercorn, Red Wine Jus,
Café de Paris Butter, Saffron Horseradish Aioli*