

A Taste of Kerry

Dingle Gin Butter Cooked Pidgeon Breast
Cranberry Sorbet & Pumpkin Seed Pesto

Poached Beaufort Free Range Egg*
Nettle Cheese Risotto & Cep Mushrooms

Kerry Coast Crab Meat Ravioli
Parsley Mousse, Truffle Shavings

Black Currant Sorbet topped with Poitin

Cronin's Butchers Chateaubriand
*Bean Casserole with Merguez Sausage
Root Vegetables*

Old Rocky Road to Kenmare

Selection of Munster Cheeses*
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

Hot Smoked Salmon €16
*Cordal Goat Cheese Mousse, Cranberry Sorbet
Pumpkin Seed Pesto*

Fresh Water Crayfish €16
*Lemon Grass Cappuccino, Chervil Jelly
Truffle Mayonnaise*

Hand Cut Fillet of Beef Tartare €16
*Avruga Caviar, Olive Oil Poached Hen Egg Yolk
& Asian Sesame Seed Dressing*

Seared Duck Foie Gras €16
Textures of Conference Pear and Port Wine Jus

KPH Classic Lobster Cocktail €15
Maire Rose Sauce & Avocado

Special Starter of the Evening €14

Intermediate

Liscannor Crab Ravioli *€17
Parsley Mousse, Truffle Shavings

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, Asparagus
Pickled Saffron Cauliflower Florets, Sour Cherry Jus*

Fillet of Irish Beef €34

*Sautéed Cep Mushrooms, Oxtail, Artichokes
Creamed Spinach*

Thyme & Bay Leave Butter Venison Loin €32

Parsnip & Braised Apple, Blackberry Jus

Oven Roasted Sea Bream €30

Bean Casserole, Merguez Sausage, Root Vegetables

Pan Fried Scallops €33

Mooncoin Beetroot, Orange Butter

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*