

Starters

Hot Smoked Salmon	€16
<i>Cordal Goat Cheese Mousse, Cranberry Sorbet Pumpkin Seed Pesto</i>	
Fresh Water Crayfish	€16
<i>Lemon Grass Cappuccino, Chervil Jelly Truffle Mayonnaise</i>	
Hand Cut Fillet of Beef Tartare	€16
<i>Avruga Caviar, Olive Oil Poached Hen Egg Yolk & Asian Sesame Seed Dressing</i>	
Seared Duck Foie Gras	€16
<i>Textures of Conference Pear and Port Wine Jus</i>	
KPH Classic Lobster Cocktail	€15
<i>Maire Rose Sauce & Avocado</i>	
Special Starter of the Evening	€14

Intermediate

Liscannor Crab Ravioli	*€17
<i>Parsley Mousse, Truffle Shavings</i>	
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*