

THE
GARDEN BAR

THE GARDEN BAR

DAYTIME MENU

<p>Suppliers & Sustainability €</p> <p>We honour Ireland's finest produce through sustainable sourcing and responsible food management.</p> <p>Our menus support local artisans, and ethical, eco-conscious practices.</p> <p>To learn more about our suppliers or sustainability initiatives visit killarneyparkhotel.ie</p> <p>Nibbles</p> <p>Marinated Kalamata & Green Olives (v) 8</p> <p>Selection of Crisp Breads & Dips (1, 7, V) 10</p> <p>Sandwiches</p> <p>Signature Club Sandwich 24 Grilled Chicken, Smoked Streaky Bacon, Egg Mayonnaise, Tomato, Lettuce, French Fries (1A, 3, 10)</p> <p>Smoked Salmon Bagel 25 Herb Cream Cheese, Cucumber, Lemon, Garden Salad, French Fries (1A, 4, 7)</p> <p>6oz Sirloin Steak Sandwich 32 Irish Sirloin Steak Open Sandwich, Caramelised Onion, Watercress, Chimichurri, Wild Mushroom Duxelles, French Fries (1A, 7, 12)</p> <p>Prawn Rolls 22 Sriracha Mayonnaise, House-made Brioche, French Fries (1A, 2, 3, 10)</p>	<p>Starters & Light Bites €</p> <p>Soup of the Day 12 House-made Brown Bread (1A, 1C, 1D, 7, 9, VG)</p> <p>Traditional Seafood Chowder 16 Crab Claws, Guinness Bread (2, 4, 7, 9, 12, 14)</p> <p>Wild Mushroom Bruschetta 18 Asparagus, Soft Poached Lispole Egg, Grilled Sourdough, Béarnaise Sauce (1A, 3, 7, 12, V)</p> <p>Dingle Goats Cheese Salad 20 Goats Cheese Bon Bons, Salt Baked Beetroot, Garden Leaves, Pickled Walnuts, Walnut Dressing (1A, 3, 7, 8C, 10, 12)</p> <p>Confit Duck Spring Roll 22 Pickled Shallots, Pine Nuts, Green Beans, Baby Leaves, Orange Dressing (1A, 3, 6, 8I, 11, 12)</p> <p>Classic Caesar Salad 20 Baby Gem Lettuce, Bacon Lardons, Parmesan, Sourdough Croutons (1A, 3, 4, 7, 10)</p> <p>Add Chicken +5 Add Prawns (2) +7</p>	<p>Main Course €</p> <p>Monkfish & Coconut Curry 30 Black Curry Dusted Monkfish, Coriander, Creamy Coconut Curry, Basmati Rice, Poppadom (4, 10, 11, 12)</p> <p>Beer Battered Fish & Chips 28 Mushy Peas, Tartar Sauce, Lemon (1A, 1C, 3, 4, 10, 12)</p> <p>8oz Irish Beef Burger 27 Irish Hereford Beef, Brioche Bun, Crispy Pancetta, Smoked Cheese, Onion Rings, French Fries, Garlic Mayonnaise (1A, 3, 7, 10)</p> <p>Pulled Pork Taco 26 Pico De Gallo, Guacamole, Smoked Chipotle Sauce, Lime Crème Fraîche, Fries (7, 12)</p> <p>Roast Butternut Squash 24 Chickpeas, Red Onion, Coriander, Steamed Savoury Rice, Poppadom, Masala (10, 11, 12, VG)</p> <p>Today's Specials Please Ask Your Server</p> <p>Side Dishes</p> <p>Truffle & Parmesan Fries (7) 10 Seasonal Green Vegetables(7) 8 Spring Onion Mash Potato (7) 8 Classic Onion Rings (1A, 1C) 8 Seasonal Side Salad 8</p>
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Allergens: Please inform your server if you suffer from any food allergies.

1 Gluten	2 Crustaceans	8 Nuts	8F Brazil Nuts	11 Sesame Seeds
1A Wheat	3 Egg	8A Almonds	8G Pistachios	12 Sulphites
1B Rye	4 Fish	8B Hazelnuts	8H Macadamia	13 Lupin
1C Barley	5 Peanuts	8C Walnuts	8I Pine Nuts	14 Molluscs
1D Oats	6 Soybeans	8D Cashews	9 Celery	VG (Vegan)
	7 Milk	8E Pecans	10 Mustard	V (Vegetarian)

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THE LEADING HOTELS
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THE GARDEN BAR

EVENING MENU

Welcome

At The Garden Bar, we welcome you as you are - to relax, to settle in, and to enjoy the simple pleasure of good food and good company.

Our approach is rooted in authentic Irish hospitality, where locally sourced ingredients are treated with care and served in a setting that feels both refined and comfortably familiar.

Whether you are joining us for a leisurely lunch or an evening shared with friends, our team is here to ensure every moment feels easy, thoughtful, and genuinely welcoming.

Suppliers & Sustainability

We honour Ireland's finest produce through sustainable sourcing and responsible food management.

Our menus support local artisans, and ethical, eco-conscious practices.

To learn more about our suppliers or sustainability initiatives visit killarneyparkhotel.ie

Nibbles

Marinated Kalamata & Green Olives 8 (v)

Selection of Crisp Breads & Dips 10 (1, 7, v)

Starters & Light Bites

Soup of the Day 12
House-made Brown Bread (1A, 1C, 1D, 7, 9, VG)

Traditional Seafood Chowder 16
Crab Claws, Guinness Bread (2, 4, 7, 9, 12, 14)

Wild Mushroom Bruschetta 20
Asparagus, Soft Poached Lispole Egg, Grilled Sourdough, Béarnaise Sauce (1A, 3, 7, 12, v)

Dingle Goats Cheese Salad 20
Goats Cheese Bon Bons, Salt Baked Beetroot, Garden Leaves, Pickled Walnuts, Walnut Dressing (1A, 3, 7, 8C, 10, 12)

Confit Duck Spring Roll 22
Pickled Shallots, Pine Nuts, Green Beans, Baby Leaves, Orange Dressing (1A, 3, 6, 8I, 11, 12)

Classic Caesar Salad 20
Baby Gem Lettuce, Bacon Lardons, Parmesan, Sourdough Croutons (1A, 3, 4, 7, 10)

Add Chicken +5
Add Prawns (2) +7

Side Dishes

Truffle & Parmesan Fries (7) 10
Seasonal Green Vegetables(7) 8
Spring Onion Mash Potato (7) 8
Classic Onion Rings (1A, 1C) 8
Seasonal Side Salad 8

Main Course

10oz Ribeye Steak 46
Grilled 10oz Ribeye Steak, Gratin Potato, Caramelised Shallot, King Oyster Mushroom, Crispy Pancetta, Pepper Sauce (7, 10, 12)

Monkfish & Coconut Curry 30
Black Curry Dusted Monkfish, Coriander, Creamy Coconut Curry, Basmati Rice, Poppadom (4, 10, 11, 12)

Roast Irish Chicken Supreme 30
Irish Corn-fed Chicken, Smoked Potato Fondant, Carrot Purée, Baby Carrots, Wilted Spinach, Thyme Jus (7, 9, 12)

Beer Battered Fish & Chips 28
Mushy Peas, Tartar Sauce, Lemon (1A, 1C, 3, 4, 10, 12)

8oz Irish Beef Burger 27
Irish Hereford Beef, Brioche Bun, Crispy Pancetta, Smoked Cheese, Onion Rings, French Fries, Garlic Mayonnaise (1A, 3, 7, 10)

Pulled Pork Taco 26
Pico De Gallo, Guacamole, Smoked Chipotle Sauce, Lime Crème Fraîche, Fries (7, 12)

Today's Specials
Please Ask Your Server

Roast Butternut Squash 24
Chickpeas, Red Onion, Coriander, Steamed Savoury Rice, Poppadom, Masala (10, 11, 12, VG)

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1C Barley	5 Peanuts	8C Walnuts	8I Pine Nuts	14 Molluscs
1D Oats	6 Soybeans	8D Cashews	9 Celery	VG (Vegan)
	7 Milk	8E Pecans	10 Mustard	V (Vegetarian)

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DESSERT MENU

Bread & Butter Pudding	€ 14
Homemade Panettone Bread & Butter Pudding, Blueberry & Vanilla Compote, Honeycomb Gelato (1, 1A, 3, 7, 8, 8A)	
Rhubarb & Strawberry Pavlova	14
White Chocolate Bavarain, Mascarpone Cream, Strawberry Sorbet (3, 7)	
70% Chocolate & Baileys Cremeux	15
Milk Chocolate Aero, Caramelised Hazelnut, Irish Whiskey Ice Cream (3, 7, 8, 8A, 8B)	
Bramley Apple & Apricot Frangipane	14
Oat Crumble, Crème Anglaise, Madagascan, Vanilla Ice Cream (1, 1A, 1D, 3, 7, 8, 8A)	
Roasted Banana & Milk Chocolate Delice	14
Almond Sablé, Lime Gel, Passionfruit Sorbet (6, 8, 8A, VG, V)	
Dessert Of The Day	14
Please Ask Your Server	
Selection Of Irish Artisan Cheeses	18
Served With Mixed Seed Cracker, Apple & Fig Jelly, Sweet & Salty Walnut (1, 1A, 3, 7, 8, 8C, 11)	

Speciality Coffees

Irish Coffee	15
Baileys Coffee	15
French Coffee	15
Calypso Coffee	15

Port Wine

Grahams 10yr Old Tawny	15
Quinta De La Rosa L.B.V	18
Grahams 6 Grapes	20
Grahams Vintage 2000	45
Grahams 50yr Old Tawny	150

Heated Libations

Hot Whiskey	10
Hot Brandy	10
Hot Port	10

Cream Liqueur

Micil	8
Five Farm	8

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VEGETARIAN & VEGAN MENU

	€
Starters	
Vegetarian Soup of the Day Served with Housemade Bread (Vegan On Request)	12
Crispy Cauliflower Bites Piccalilli Purée, Cauliflower Golden Raisin & Pinenut Couscous Almond Milk Purée (1A, 8A, 8I, 10, 12, VG)	15
Spiced Sweet Potato & Kale Tart Little Black Hill Farm Leaves, Black Garlic Purée, Herb Dressing (1A, 6, VG)	15
Main Course	
Roast Butternut Squash & Chickpea Curry Red Onion, Coriander, Steamed Savoury Rice, Poppadom (10, 11, 12, VG)	24
The Killarney Park Vegan Burger Plant Based Burger served in a Bun with Smoked Tomato Relish, Baby Gem Lettuce, Vegan Cheese, Side Salad, Fries, Herb Dip (Pea Protein, VG)	26
Wild Mushroom Ramen Noodles Coriander, Soy, Ginger, Tofu, Quail Egg, Sesame Oil (Vegan On Request) (1A, 3, 6, 11)	24
Dessert	
Roasted Banana & Milk Chocolate Delice Almond Sablé, Lime Gel, Passionfruit Sorbet (6, 8, 8A, V, VG)	14
Selection of Housemade Sorbet Served with Seasonal Berries and Garden Mint	12

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1C Barley	5 Peanuts	8C Walnuts	8I Pine Nuts	14 Molluscs
1D Oats	6 Soybeans	8D Cashews	9 Celery	VG (Vegan)
	7 Milk	8E Pecans	10 Mustard	V (Vegetarian)

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VERY IMPORTANT KIDS MENU

	€		€
Starters		Dessert	
Soup of the Day Served with Housemade Bread (1,7)	7.5	Warm Chocolate Brownie Popcorn Ice Cream, Chocolate Sauce (3, 7, 8, 8A)	7.5
Fan of Melon & Fresh Berries	7.5	Jelly & Ice Cream Raspberry Jelly, Honeycomb Ice Cream, Marshmallow, Vanilla Ice Cream (3,7)	7.5
Cheesy Garlic Bread (1,7)	7.5	Fruit Salad Strawberry Sorbet	7.5
Main Course		Ice Cream Selection Chocolate, Vanilla, Strawberry (3,7)	7.5
Grilled Minute Steak Fries & Pepper Sauce (7,12)	18		
Pizza Margerita Extra Options: - Ham - Pepperoni - Extra Cheese (1A,7)	12		
Bangers & Mash Jumbo Sausages, Mash Potato, Gravy (1A,7,12)	12		
Breaded Chicken Goujons Baked Beans, Fries (1A,3,7)	12		
Battered Fish Fillet Peas, Fries (1A,4)	12		
Penne Pasta Tomato Sauce (1)	10		

Allergens:

Please make our team aware of any food allergies or intolerances you may have.

1 Gluten	8D Cashews
1A Wheat	8E Pecans
1B Rye	8F Brazil Nuts
1C Barley	8G Pistachios
1D Oats	8H Macadamia
2 Crustaceans	8I Pine Nuts
3 Egg	9 Celery
4 Fish	10 Mustard
5 Peanuts	11 Sesame Seeds
6 Soybeans	12 Sulphites
7 Milk	13 Lupin
8 Nuts	14 Molluscs
8A Almonds	VG (Vegan)
8B Hazelnuts	V (Vegetarian)
8C Walnuts	

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