

# SNACKS

## ARTISANAL SNACK PLATE €17 (3,6,7,11,13)

Duck Tart,  
Liver Parfait &  
Blackberry Coulis

Ham Hock & Gubeen  
Cheese Bon Bon,  
Wholegrain  
Mustard Aioli

Dingle Goats Cheese  
& Parmesan  
Gougiers  
Beetroot Relish

Smoked Trout,  
Trout Roe Caviar,  
Confit Lemon &  
Guinness Brown  
Bread Crunch

# APPETISERS

## CARPACCIO OF DRY AGED BEEF

Black Truffle Aioli, Parmesan  
Shavings, Mustard Frills, Brioche  
Croutons and Toasted Pine Nuts  
€22 (5,6,7,11,13)

## DINGLE GOATS CHEESE MOUSSE

The Killarney Park Honey  
Roasted Figs, Red Onion  
Compote, Green Apple Glaze &  
Parmesan Sablé  
€22 (6,7)

## SHELLFISH PLATE

Lobster Ravioli & Bisque, Ketaffi  
Prawn, Crab Salad, Chilli Jam  
and Mango Salsa  
€25 (1,3,6,7,11,13)

## ROAST SADDLE OF RABBIT

Annascaul Black Pudding, Parma  
Ham, Sweet Potato Fondant and  
Herb Mousse  
€20 (6,7,9)

## HOUSE SMOKED CLARE

ISLAND SALMON  
Horseradish Cream, Burnt  
Lemon Powder, Compressed  
Cucumber and Dill Oil  
€20 (3,6,7)

## SCALLOPS THERMIDOR

Bouillabaisse Sauce and Scallop  
Roe Foam  
€25 (1,3,6,7,12,13)

# MAIN COURSE

## SIDE DISHES

## CHARGRILLED IRISH

### CÔTE DE BOEUF

SERVES TWO PEOPLE SHARING  
Beef Dripping Roast Potatoes,  
Tenderstem Broccoli, Garlic &  
Herb Mushrooms and Red  
Wine Jus  
€130 (6,7,12)

## DOVER SOLE ON THE BONE

Brown Shrimp, Cucumber,  
Lemon & Dill Butter  
€65 (1,3,7)

## SALT BAKED CELERIAC

Caramelised Roscoff Onion,  
King Oyster Mushroom,  
Watercress and Vegan Jus  
€32 (V)

## PAN SEARED TURBOT

Asparagus, Poached  
Mandarin, Baby Carrots, Sea  
Vegetables and Orange Beurre  
Blanc  
€48 (3,6,7)

## ROAST CORN-FED CHICKEN

### WELLINGTON

Lemon & Herb Mousse,  
Parma Ham, Crisp Puff Pastry,  
Pickled Carrot Ribbons and  
Tarragon Jus  
€38 (6,7,9,11)

## ROAST LOIN OF KERRY

### MOUNTAIN LAMB

Crisp Lamb Breast, Courgette  
& Lemon Verbena Purée,  
Romesco, Cardamom Yoghurt  
Gel and Lamb Jus  
€55 (5,6,7,9,12)

## ROAST LOIN OF VENISON

Butternut Squash, Red  
Cabbage Purée, Pickled  
Blackberries, Crisp Kale, Game  
Pie and Madeira Jus  
€40 (6,7,9)

## 8oz SEARED DRY AGED

### FILLET STEAK

Asparagus, Spinach &  
Watercress Purée, Game Chips  
and a **Choice of Sauce**  
- Peppercorn Sauce  
- Red Wine Jus  
- Béarnaise  
- Garlic Butter  
€55 (6,7,9,12,13)

## SEASONAL VEGETABLES

Tossed in Clarified Butter  
€10 (7)

## CHUNKY TRUFFLE FRIES

Truffle Aioli and Parmesan Shavings  
€12 (7,11,13)

## CLASSIC ONION RINGS

Crisp Beer Batter  
€10 (6)

## TRADITIONAL COLCANNON

Sautéed Cabbage and Bacon Lardons  
€10 (7)

## ROAST BEETROOT SALAD

Sour Cream and Pistachio Crumb  
€10 (5,7)

## BABY POTATO SALAD

Spring Onions and Irish Ranch  
Dressing  
€10 (7,11,13)

## SUPER FOOD SIDE SALAD

Strawberries, Blueberries, Quinoa,  
Pickled Carrot, Pomegranate Seeds,  
Pine Nuts and Herb Vinaigrette  
€10 (5,7)

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts

5. Nuts
6. Gluten
7. Lactose
8. Soya

9. Dried Fruits /  
SO2
10. Sesame Seeds
11. Eggs

12. Celery
13. Mustard
14. (V) Vegan