

THE
GARDEN BAR

THE GARDEN BAR

DAYTIME MENU

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 (v) **8**

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

Sandwiches

Signature Club Sandwich 24
Grilled Chicken, Smoked Streaky Bacon, Egg Mayonnaise, Tomato, Lettuce, French Fries
(1A, 3, 10)

Smoked Salmon Bagel 25
Herb Cream Cheese, Cucumber, Lemon, Garden Salad, French Fries
(1A, 4, 7)

Prawn Cocktail Sandwich 24
Open Guinness Brown Bread Sandwich, Baby Gem, Guacamole, Heirloom Cherry Tomatoes, Marie Rose Sauce, Garden Salad, Fries
(1A, 2, 3, 10)

Toasted Sourdough 24
Ham, Cheddar Cheese, Tomato, Onion, Red Pepper Relish, Salad, French Fries
(1A, 7, 12)

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 18
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)

Crispy Crab Cakes 22
Spillane's Smoked Salmon, Tartare Aioli, Dill Oil, Little Black Hill Farm Salad
(1A, 2, 3, 4, 7, 10, 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**

We offer a variety of menus, including vegetarian, vegan and plant-based selections, with thoughtfully prepared dishes for those seeking a more nutritionally focused dining experience. Please speak with your server.

Main Courses €

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

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

8oz Irish Beef Burger 28
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)

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

6oz Sirloin Steak Sandwich 32
Irish Sirloin Steak Open Sandwich, Caramelised Onion, Watercress, Chimichurri, Wild Mushroom Duxelles, French Fries
(1A, 7, 12)

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**

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
OF THE WORLD®

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.

Our team is here to ensure every moment feels easy, thoughtful, and genuinely welcoming.

Suppliers & Sustainability

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We offer a variety of menus, including vegetarian, vegan and plant-based selections, with thoughtfully prepared dishes for those seeking a more nutritionally focused dining experience.

Please speak with your server.

Nibbles

Marinated Kalamata & Green Olives **8**
(v)

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

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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)

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 18
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)

Crispy Crab Cakes 22
Spillane's Smoked Salmon, Tartare
Aioli, Dill Oil, Little Black Hill Farm
Salad
(1A, 2, 3, 4, 7, 10, 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 Courses

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 28
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)

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

6oz Sirloin Steak Sandwich 32
Irish Sirloin Steak Open Sandwich,
Caramelised Onion, Watercress,
Chimichurri, Wild Mushroom
Duxelles, French Fries
(1A, 7, 12)

THE GARDEN BAR

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 Bavarian, 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 Crackers, 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 Wines

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 Liqueurs

Micil **8**
Five Farms **8**

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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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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 Courses	
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
Desserts	
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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THE GARDEN BAR

VERY IMPORTANT KIDS MENU

Starters	€	Desserts	€
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 Courses		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	Allergens: Please make our team aware of any food allergies or intolerances you may have.	
Bangers & Mash Jumbo Sausages, Mash Potato, Gravy (1A,7,12)	12	1 Gluten 1A Wheat 1B Rye 1C Barley 1D Oats 2 Crustaceans 3 Egg 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts 8A Almonds 8B Hazelnuts 8C Walnuts	8D Cashews 8E Pecans 8F Brazil Nuts 8G Pistachios 8H Macadamia 8I Pine Nuts 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphites 13 Lupin 14 Molluscs VG (Vegan) V (Vegetarian)
Breaded Chicken Goujons Baked Beans, Fries (1A,3,7)	12		
Battered Fish Fillet Peas, Fries (1A,4)	12		
Penne Pasta Tomato Sauce (1)	10		

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