

THE PEREGRINE

SNACKS

ARTISANAL SNACK PLATE

Duck Tart,
Liver Parfait &
Blackberry Coulis

Ham Hock & Gubeen
Cheese Bon Bon
Wholegrain
Mustard Aioli

Dingle Goats Cheese
& Parmesan
Gougère
Beetroot Relish

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

€17 (1A, 3, 4, 7, 10, 12)

APPETISERS

ROAST PIGEON BREAST
Confit Leg, Sautéed Savoy Cabbage, Caramelised Chestnut, Quince Chutney, Game Jus
€22 (1A,3,7,12)

DINGLE GOATS CHEESE MOUSSE
The Killarney Park Honey Glazed Figs, Balsamic & Thyme, Red Onion Compote, Apple Glaze, Parmesan Sable
€22 (1A,7,12)

LOBSTER TORTELLINI
Charred Sweetcorn, Shellfish Bisque, Smoked Chorizo Oil
€25 (1A,2,3,7,9,12)

LOCAL FREE RANGE PORK BELLY
Burnt Apple Puree, Anascaul Black Pudding, Scallion & Ham Hock Mash, Wholegrain Mustard Cream
€22 (1A,1D,3,6,7,10,12)

CURED SALMON 'ESCABECHE'
Soufflé Potato, Pickled Kohlrabi, Squid Ink Crumb, Kumquat Marmalade
€22 (1A,3,4,12,14)

SCALLOPS THERMIDOR
Bouillabaisse Sauce and Scallop Roe Foam
€25 (1A,2,4,7,9,10,12,14)

MAIN COURSE

CHARGRILLED IRISH CÔTE DE BOEUF (FOR 2)
Beef Dripping Roast Potatoes, Tenderstem Broccoli, Garlic & Herb Mushrooms and Red Wine Jus
€130 (1A,7,12)

DOVER SOLE ON THE BONE
Brown Shrimp, Cucumber, Lemon & Dill Butter
€65 (1A,2,4,7)

WILD KERRY VENISON LOIN
Game Pithivier, Butternut Squash, Red Cabbage Puree, 72% Chocolate Oil, Picked Blackberry, Red Wine Jus
€42 (1A,3,7,12)

PAN SEARED HALIBUT
Poached Mandarin, Baby Carrots, Sea Vegetables and Orange Beurre Blanc
€48 (1A,4,7,12)

ROAST GUINEA FOWL SUPREME
Confit Leg Mousse, Root Vegetable Gratin, Caramelised Parsnip, Pearl Barley, Walnut Crumb, Red Wine Jus
€40 (1A,1C,3,7,8C,12)

PEPPERED THORNHILL DUCK BREAST
Plum Chutney, Sweet Potato Fries, Roasted Pecan, Confit Duck Steamed Bun, Orange Glaze
€42 (1A,7,12)

KERRY MOUNTAIN LAMB
Roasted Loin, Slow Cooked Lamb Wellington, Crispy Belly, Romesco Sauce, Courgette & Basil Puree, Woodruff Scented Jus
€55 (1A,3,7,12)

GRILLED IRISH ANGUS BEEF FILLET
Caramelised Baby Onions, Pancetta, Wild Mushroom Cream, Salt & Vinegar Potato Crisps, Celeriac Puree, Irish Whiskey and Black Pepper Cream
€55 (7, 12)

SIDE DISHES

SEASONAL VEGETABLES
€10 (VG)

TWICE COOKED CHUNKY FRIES
Sherry Vinegar, Rosemary Sea Salt
€12 (12,VG)

BABY POTATO SALAD
Spring Onion, Honey & Mustard Dressing
€10 (3,10,V)

ROAST BEETROOT SALAD
Goats Cheese, Candied Walnuts Pickled Shallots
€14 (7,8C,12,V)

TRADITIONAL COLCANNON
Sautéed Cabbage and Bacon Lardons
€10 (7,V)

PARMENTIER POTATOES
Garlic & Herb Butter, Coolea Cheese
€10 (7,V)

SUPERFOOD SIDE SALAD
Quinoa, Apple, Goji Berries, Pomegranate, Toasted Hazelnut, Cider & Herb Dressing
€12 (1A,8B,12)

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)**

A MEMBER OF
THE LEADING HOTELS
OF THE WORLD®

THE
PEREGRINE

5 COURSE MENU - €85

AMUSE-BOUCHE

Our Amuse Bouche changes daily, inspired by the finest local and seasonal ingredients carefully selected by our chefs.

APPETISERS

ROAST PIGEON BREAST
Confit Leg, Sautéed Savoy Cabbage, Caramelised Chestnut, Quince Chutney, Game Jus
(1A,3,7,12)

DINGLE GOATS CHEESE MOUSSE
The Killarney Park Honey Glazed Figs, Balsamic & Thyme, Red Onion Compote, Apple Glaze, Parmesan Sable
(1A,7,12)

LOCAL FREE RANGE PORK BELLY
Burnt Apple Puree, Anascaul Black Pudding, Scallion & Ham Hock Mash, Wholegrain Mustard Cream
(1A,1D,3,6,7,10,12)

CURED SALMON 'ESCABECHE'
Soufflé Potato, Pickled Kohlrabi, Squid Ink Crumb, Kumquat Marmalade
€22 (1A,3,4,12,14)

SCALLOPS THERMIDOR
Bouillabaisse Sauce and Scallop Roe Foam
(1A,2,4,7,9,10,12,14)

WALDORF SALAD
Roasted Pear, Seasonal Leaves, Celery Gel, Cocoa Nib Tuille, Golden Raisins, Walnut Dressing
(1A, 3, 8C, 9, 10, 12)

MAIN COURSE

PAN SEARED HALIBUT
Poached Mandarin, Baby Carrots, Sea Vegetables and Orange Beurre Blanc
(1A,4,7,12)

8OZ DRY AGED SIRLOIN STEAK
Caramelised Baby Onions, Pancetta, Morel Cream, Salt & Vinegar Potato Crisps, Celeriac Puree, Irish Whiskey and Black Pepper Cream
(7, 12)

ROAST GUINEA FOWL SUPREME
Confit Leg Mousse, Root Vegetable Gratin, Caramelised Parsnip, Pearl Barley, Walnut Crumb, Red Wine Jus
(1A,1C,3,7,8C,12)

PEPPERED THORNHILL DUCK BREAST
Plum Chutney, Sweet Potato Fries, Roasted Pecan, Confit Duck Steamed Bun, Orange Glaze
(1A,7,12)

DOVER SOLE "VERONIQUE"
Barbecued Calamari, Dill Oil, Poached Grapes Valentia Island Vermouth Cream
(3,4,7,12,14)

WILD KERRY VENISON LOIN
Game Pithivier, Butternut Squash, Red Cabbage Puree, 72% Chocolate Oil, Picked Blackberry, Red Wine Jus
(1A,3,7,12)

SALT BAKED CARROT
Carrot & Coconut Puree, Cashew Nut, Mandarin, Herb Oil, Coconut Foam
(6,8D,12,VG)

MAIN COURSE DISHES ARE SERVED WITH
A SIDE OF POTATOES & VEGETABLES

DESSERT

Please Ask Your Server

PETIT FOURS

To Conclude Your Dining Experience

Allergens:
Please inform your server if you suffer from any food allergies.

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

THE PEREGRINE

DESSERT

CARAÏBE CHOCOLATE & PIEDMONT HAZELNUT
Frangelico Gel, Cocoa Nibs Granita,
Corn & Irish Whiskey Ice Cream
€19 (1A,3,7,8A,8B)

MADAGASCAR VANILLA POD
Macadamia Nuts Praline, Quince Apple,
Charcoal Vanilla Tuile, Guava Sorbet
€17 (1A,3,7,8H)

VARIATIONS OF APPLE & WHITE CHOCOLATE
Apple & Ginger Cremeux, Lime Sablé,
Apple & Basil Sorbet
€17 (6,8A,VG)

DINGLE SEA SALT & CARAMEL TART
Puffed Buckwheat Opaline, Sea Buckthorn Curd,
Panettone Gelato
€17 (1A,3,7,8A,12)

PEAR & TONKA BEAN CUSTARD
Clementine Madeleine, Champagne,
Pear & Saffron Sorbet
€17 (1A,3,7)

ARTISAN CHEESE TROLLEY
Mixed Seed Crackers, Apple & Figs Jelly
and Caramelised Walnuts
€22 (1,1A,3,7,8,8C)
€10 SUPPLEMENT FOR SET MENU

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COCKTAILS

CLARE ISLAND TEA
Method & Madness Gin, Micil Poitín, Dingle
Vodka, Havana 3yr, Cointreau, Lemon Juice,
Simple Syrup and Coca Cola
€19

ESPRESSO MARTINI
Istill Vanilla Vodka, Blacktwist Liqueur,
Espresso, Simple Syrup
€17

RHUBY RHUBY RHUBY
Dingle Vodka, Rhubarb Puree, Lemon
Juice, Grenadine and Champagne
€18 (9)

THE IRISH HATTAN
Jameson Black Barrel, Valentia Island Vermouth,
Bitters and Marachino Cherry Juice
€18 (9,10)

LEADING LADY
Istill Vanilla Vodka, Pasao Liqueur, Passion Fruit
Puree, Passion Fruit Syrup, Lime Juice and
Champagne
€18 (9)

FORRERO ROCHER
Micil Cream Liqueur, Frangelico and
Volare Cacao Brown
€16 (7,8)

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PLANT BASED MENU

APPETISERS

LEMON & HERB QUINOA
Roasted Beetrout, Asparagus, Pickled Shimeji Mushroom, Garden Leaves, Citrus Dressing
€18 (1A,VG)

VEGAN WALDORF SALAD
Roasted Pear, Celery Gel, Candied Walnuts, Golden Raisins, Seasonal Leaves, Lemon Dressing
€18 (8C,VG)

MAIN COURSE

WILD MUSHROOM NOODLES
Ginger & Soy Broth,
Pak Choi, Sesame Oil
€32 (1A,6,11,VG)

SALT BAKED CARROT
Carrot & Coconut Puree, Cashew Nut,
Poached Mandarins, Carrot Ribbons, Coconut Foam
€35 (6,8D,12,VG)

DESSERT

VARIATIONS OF APPLE & WHITE CHOCOLATE
Apple & Ginger Cremeux, Lime Sablé,
Apple & Basil Sorbet
€17 (6,8A,VG)

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Frangelico Gel, Cocoa Nibs Granita,
Corn & Irish Whiskey Ice Cream
(1A,3,7,8A,8B)

MADAGASCAR VANILLA POD
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Charcoal Vanilla Tuile, Guava Sorbet
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Apple & Basil Sorbet
(6,8A,VG)

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Panettone Gelato
(1A,3,7,8A,12)

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Clementine Madeleine, Champagne,
Pear & Saffron Sorbet
(1A,3,7)

ARTISAN CHEESE TROLLEY
Mixed Seed Crackers, Apple & Figs Jelly
and Caramelised Walnuts
(1,1A,3,7,8,8C)

(€10 SUPPLEMENT FOR SET MENU)

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