



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

CARPACCIO OF BEEF

Dry-Aged Beef, Black Truffle Aioli
Parmesan Shavings, Shallot Rings
Brioche Croutons and Toasted Pine Nuts
€22 (1A,3,7,10,12)

DINGLE GOATS CHEESE MOUSSE

Rhubarb Compote, Rosemary Sable
Strawberry & Rhubarb Glaze
€22 (1A,7)

SHELLFISH TASTING PLATTER FOR 2

Crab Claws in Garlic Butter, White Wine
Steamed Mussels with Herb Crumb
Lobster Salad, Prawn Cocktail, Oysters
€65 (1A,2,3,10,12,14)

FREE RANGE PORK BELLY

Annascaul Black Pudding, Crackling
Herb Mousse, Pickled Walnut,
Irish Whiskey & Pear Gel
€22 (1A,1D,6,7,8C,12)

HOUSE SMOKED SALMON

Fennel, Apple & Cucumber Salsa, Sorrel
Aioli, Confit Lemon, Brioche Discs
€22 (1A,3,4,7,10)

SCALLOPS THERMIDOR

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

MAIN COURSE

SIDE DISHES

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)

SALT BAKED CARROT

Carrot & Coconut Puree,
Cashew Nut Cream, Mandarins
Herb Oil, Coconut Foam
€35 (6,8D,12,VG)

PAN SEARED HALIBUT

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

ROAST SUPREME OF FREE-RANGE CHICKEN

Confit Leg, Oyster Mushroom, Green
Asparagus Crisp Potato, Red Wine Jus
€40 (3,7,12)

PEPPERED THORNHILL DUCK BREAST

Gooseberry Compote, Sweet Potato
Fries, Roasted Pecan, Confit Duck
Steamed Bun, Elderflower 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)

8OZ SEARED DRY AGED FILLET STEAK

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

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)

SUPER FOOD SIDE SALAD

Strawberries, Blueberries, Quinoa,
Pickled Carrot, Pomegranate Seeds
Pine Nuts and Herb Vinaigrette
€12 (8I,VG)

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

CARPACCIO OF BEEF

Dry-Aged Beef, Black Truffle Aioli, Parmesan Shavings
Shallot Rings, Brioche Croutons and Toasted Pine Nuts
(1A,3,7,10,12)

DINGLE GOATS CHEESE MOUSSE

Rhubarb Compote, Rosemary Sable
Strawberry & Rhubarb Glaze
(1A,7)

FREE RANGE PORK BELLY

Annascaul Black Pudding, Crackling, Herb Mousse
Pickled Walnut, Irish Whiskey & Pear Gel
(1A,1D,6,7,8C,12)

HOUSE SMOKED SALMON

Fennel, Apple & Cucumber Salsa, Sorrel Aioli
Confit Lemon, Brioche Discs
(1A,3,4,7,10)

SCALLOPS THERMIDOR

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

WHIPPED FETA SALAD

Crispy Chickpeas, Pomegranate, Cucumber, Little Black
Hill Farm Leaves, Hot Honey Dressing
(7)

MAIN COURSE

PAN SEARED HALIBUT

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

DOVER SOLE "VERONIQUE"

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

ROAST SUPREME OF FREE-RANGE CHICKEN

Confit Leg, Oyster Mushroom, Green Asparagus,
Crisp Potato, Red Wine Jus
(3,7,12)

PEPPERED THORNHILL DUCK BREAST

Gooseberry Compote, Sweet Potato Fries, Roasted
Pecan, Confit Duck Steamed Bun, Elderflower Glaze
(1A,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)

RARE BREED TAMWORTH PORK LOIN

Ham Hock Creamed Potato, Baby Turnip,
Caramelised Apple Puree, Wholegrain Mustard
(7,10,12)

SALT BAKED CARROT

Carrot & Coconut Puree, Cashew Nut
Mandarin, Herb Oil, Coconut Foam
(6,8D,12,VC)

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)



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, Passion Fruit,
Black Sesame Tuile, French Toast Ice Cream
€17 (1A,3,7,8H,11)

"VACHERIN" OF LEMON & WHITE CHOCOLATE

Poached Buddha Hand Lemon, Almond Crumble,
Sudachi Lemon Gel, Meringue, Yuzu Sorbet
€17 (6,8A,VG)

DINGLE SEA SALT & CARAMEL TART

Puff Buckwheat Opaline, Apple & Miso Curd,
Brandy Apple Tatin Ice Cream.
€17 (1A,3,6,7,8A,12)

FARRANFORE STRAWBERRY & LEMON VERBENA ETON MESS

Jasmine Rice Tartlet, Strawberry Consommé,
Crèmeux, Strawberry Sorbet
€17 (1A,3,7)

ARTISAN CHEESE TROLLEY

Mixed Seed Crackers, Apple & Figs Jelly
and Caramelised Walnuts
€22 (1,1A,3,7,8,8C)



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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1B Rye	6 Soybeans	8E Pecans	11 Sesame Seeds
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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)

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PLANT BASED MENU

APPETISERS

WHITE ASPARAGUS SPEARS

Confit Potato, Pickled Shimeji Mushrooms, Blood Orange Segments, Asparagus Salad, Basil Oil
€20 (12,VG)

VEGAN FETA SALAD

Crispy Chickpeas, Pomegranate, Cucumber, Little Black Hill Farm Leaves, Lemon Vinaigrette
€18 (12,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)

LEMON & HERB QUINOA

Roasted Beetroot, Asparagus, Pickled Shimeji Mushroom, Garden Leaves, Citrus Dressing
€18 (1A,VG)

DESSERT

"VACHERIN" OF LEMON & WHITE CHOCOLATE

Poached Buddha Hand Lemon, Almond Crumble, Sudachi Lemon Gel, Meringue, Yuzu Sorbet
€17 (1A,3,6,7,8A,12)

Allergens:

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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)

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DESSERT

CARAÏBE CHOCOLATE & PIEDMONT HAZELNUT

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

MADAGASCAR VANILLA POD

Macadamia Nuts Praline, Passion Fruit,
Black Sesame Tuile, French Toast Ice Cream
(1A,3,7,8H,11)

"VACHERIN" OF LEMON & WHITE CHOCOLATE

Poached Buddha Hand Lemon, Almond Crumble,
Sudachi Lemon Gel, Meringue, Yuzu Sorbet
(6,8A,VG)

DINGLE SEA SALT & CARAMEL TART

Puff Buckwheat Opaline, Apple & Miso Curd,
Brandy Apple Tatin Ice Cream.
(1A,3,6,7,8A,12)

JASMINE RICE & RHUBARB

Poached Rhubarb, Jasmine Rice Pudding,
Cherry Blossom Cremeux, Rhubarb Consomé,
Rhubarb 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)



COCKTAILS

CLARE ISLAND TEA

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

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