



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 Pecan,
Irish Whiskey & Pear Gel
€22 (1A,1D,6,7,12)

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 ORGANIC FREE-RANGE CHICKEN

Confit Leg, Morels, Green Asparagus,
Crisp Potato, Three Cornered Leek, Red
Wine Jus
€39 (7,12)

ROAST BREAST OF THORNHILL DUCK

Confit Leg Spring Roll, Green Plum
Chutney, Salt Baked Golden Beetroot,
Cocoa Tuille, Roast Duck Sauce
€40 (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 (7,8I,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 Pecan, Irish Whiskey & Pear Gel
(1A,1D,6,7,12)

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)

FILLETS OF DOVER SOLE

Scallop Mousse, White Asparagus, Wild Garlic, Blood Orange Dressing
(3,4,7,14)

ROAST SUPREME OF ORGANIC FREE-RANGE CHICKEN

Confit Leg, Morels, Green Asparagus, Crisp Potato, Three Cornered Leek, Red Wine Jus
(7,12)

ROAST BREAST OF THORNHILL DUCK

Confit Leg Spring Roll, Green Plum Chutney, Salt Baked Golden Beetroot, Cocoa Tuille, Roast Duck Sauce
(1A, 3, 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)

SALT BAKED CARROT

Carrot & Coconut Puree, Cashew Nut, Mandarins, 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

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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)

JASMINE RICE & RHUBARB

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

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)

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Corn & Irish Whiskey Ice Cream
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Black Sesame Tuile, French Toast Ice Cream
(1A,3,7,8H,11)

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(6,8A,VG)

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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

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Simple Syrup and Coca Cola
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