

Starters

Soup of the Day
Please Enquire with your Server

Jerusalem Artichoke & Cratloe Hill Sheep's Cheese Tartlet 5,6,7,11 (Hazelnuts) Pickled Artichoke, Wild Mushroom Duxelles, Black Garlic Gel, Hazelnuts, Mizuna Salad

Terrine of Confit Thornhill Duck 6, 7 (Wheat) Whiskey & Yuzu Cured Duck Breast with Apple, Golden Raisins and Brioche Crisp

Main Courses

Butter Basted Corn Fed Irish Chicken 6, 7, 9 (Barley)
Wild Mushroom & Pearl Barley Compote,
Carrot & Apple Brandy

Loin of Venison 6, 7, 13

Dusted in Wild Pepper, Burnt Pear & Celeriac Puree,

Juniper Berry Sauce, Roast Parsnip

Fish of the Day
Please Enquire with your Server

Winter Hen of the Woods Mushroom Gnocchi 5, 6, 7, 11 (Wheat, Pine Nuts) Parsley Velouté, Pecorino Cheese

Desserts

Dessert of the Day

Bramley Apple & Blackberry Crumble 5, 6, 7, 11 (Almond, Wheat)

Madagascan Vanilla Crème Anglaise,
Frangipane, Honeycomb Ice Cream

Dark Chocolate & Middleton Whiskey Delice 6, 7, 9, 11 (Wheat)

Caramel Crémeux, Roasted Banana Ice Cream



Our entire menu is Gluten Free adaptable - Simply let your server know. Executive Head Chef - Eric Kavanagh

All of our Tea & Coffee is Sustainably Certified. All Seafood is Ethically Sourced. All of our Chicken is 100% Irish.

Filtered Still & Sparkling Water

At The Killarney Park, as part of our Sustainability effort, we Filter our own on-site Still & Sparkling Water. All tables receive a charge of €1.00 for unlimited Still & Sparkling Water. In turn, this gets donated yearly to a local Sustainability Project. For 2023 this will be to support Killarney Mountain Meitheal.

Allergens

1. Crustaceans 2. Mollusks
3. Fish 4. Peanuts
5. Nuts 6. Gluten
7. Dairy 8. Soya

9. Dried Fruits/SO2 10. Sesame Seeds

11. Eggs 12. Celery 13. Mustard 14. Lupins

