



THE  
**PEREGRINE**

Immerse yourself in our signature eclectic-style restaurant located in the heart of Killarney.

Expect a relaxing ambiance combined with exceptional original cuisine that celebrates Kerry's finest produce.

We promise a unique experience to savour, where your taste buds are delighted, your senses are ignited, and where magical moments take flight. The Peregrine is a Bird of Killarney National Park. It is a survival bird that is known by many as the fastest bird in the World.

## STARTERS

Hay Smoked Kerry Lamb €19  
Espelette Crisp, Quail Egg, White Truffle  
6(wheat),7,11

Seaweed Cured John Dory €19  
Pressed Kefir, Squid Ink Crisp  
2,3,6,7,11

Kilcummin Beetroot €19  
Cooked in Lapsang Souchong Tea  
Crème Fraiche Mousse, Savoury Granola  
5(hazelnuts),6(wheat),7,9,10,11

Loin of Killarney Sika Deer €18  
Black Curry, Glazed Shallot  
Sloe Gin & Juniper Jus  
7,9,12

Langoustine Ravioli €19  
Lemongrass & Ginger Cappuccino  
Red Pepper Confit  
1,2,3,6(wheat),7,11

## MAIN COURSES

Dry Aged Fillet of Beef €48  
Short Rib, Asparagus, Morel Mushroom,  
Madeira Jus  
7,9,11,12

Dover Sole €45  
Seaweed Micro Gnocchi & Mussel Ragout,  
Celериac, Braised Fennel  
1,3,6(wheat),7,11

Thornhill Duck Breast €45  
Confit Duck Leg & Kohlrabi Tartlet  
Kilcummin Carrot, Black Garlic  
6(wheat),7,11,12

Loin of Atlantic Cod €42  
Crab Mousse, Jerusalem Artichoke Puree,  
Chargrilled Leek, Caviar Sauce  
3,7,11

Set Cauliflower Custard €36  
Fermented White Asparagus, Puff Pastry,  
Morels  
6(wheat),7,11

All our Seafood is Ethically Sourced.

All our Tea & Coffee is Sustainably Certified.

Fresh Herbs & Flowers are grown on site in the Killarney Park Kitchen Garden

Aligning with our Sustainability Goals.

Our Menu is Gluten Free Adaptable, please let your server know if you require this.

## ALLERGENS

1. Crustaceans  
6. Gluten  
11. Eggs

2. Molluscs  
7. Dairy  
12. Celery

3. Fish  
8. Soya  
13. Mustard

4. Peanuts  
9. Dried Fruits/SO2  
14. Lupin

5. Nuts  
10. Sesame Seeds



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DESSERTS

Strawberry & Zephyr White €14.00  
Chocolate Ganache  
Timut pepper meringue,  
Velvet cloud yoghurt sorbet  
5,7,11, Almond

Rhubarb & Muckcross Gin €14.00  
Baba  
Tonka Bean Crème Brûlée,  
Poached Rhubarb, Rhubarb Sorbet  
5,7,11, Almond,6wheat

Achill Island Sea Salt €14.00  
Caramel & Vanilla Pod  
Buckwheat, Macadamia Nut, Quiche Sorbet  
5,7,11, Macadamia Nuts, wheat

Valrhona Guanaja Chocolate €14.00  
Cremeux  
Hazelnut, Bailey, Cocoa Pulp Sorbet  
5, 7, 11, Hazelnut

Irish Farmhouse Cheese €17.00  
Selection  
Sesame Crackers, Apple Jelly,  
Hazelnuts  
5,7, Hazelnuts,6wheat

HOT BEVERAGES

Baileys Coffee €9.00

French Coffee €9.00

Calypso Coffee €9.00

Hot Whiskey €7.50

Hot Brandy €7.50

Hot Port €7.50

DIGESTIVES

Sauternes Chateau Simona €15.00

Limoncello di Sorrento €9.50

HOUSE COCKTAIL

Ferrero Roche €15.00  
Micil Cream Liqueur, Frangelico,  
Briottet Crème de Cacao

**FILTERED STILL & SPARKLING WATER** As part of our efforts to assist with the local community, we filter our own Still & Sparkling Water. All tables receive a charge of €1.00 for unlimited water. In turn, this gets donated yearly to Local Projects. Recent projects include donations towards Hometree Ireland, Killarney Mountain Meithal, and Killarney Tidy Towns.

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