

TO BEGIN

Dalys of Cahersiveen Oak Smoked Salmon 4 7 9 10 12	€12.00
tomato cucumber salsa, dill crème fraîche	
Chicken and Mushroom Vol au Vent 1w 3 6 7 9 10	€12.50
crisp puff pastry with a tarragon infused cream	
Chef's Fresh Soup of the Day 1w 3 6 7 9 11	€8.50
brown soda bread and crispy roll	
Kerry Wild Game Venison Croquette 1w 3 6 7 9 10	€13.50
crispy kale, Killorglin honey roasted squash puree	
Salt Baked Irish Rainbow Beetroot 12	€11.50
charred beef tomato, coconut cream, coriander oil	

THE MAIN EVENT

Manor Farm Supreme of Chicken 6 7 9 10 12	€23.50
stuffed with Ardsalagh goat's cheese, sundried tomato served with braised red cabbage, roasted fennel and a honey mustard sauce	
Baked Fillet of Salmon 1w 2 4 6 7 10 12	€24.50
with panko breaded seafood cake, roasted beets and pea volute	
Killarney Brewery Stout Braised Lamb Shank 1b 6 7 9 10 12	€30.50
root vegetable cassalette, scallion mash	
Seared Duck Breast 6 7 8w 9 10 12	€30.50
spiced red pepper & walnut relish, seared stem broccoli, orange caramel jus	
Tim Hickey Chuck and Brisket Beef Burger 1w 3 6 7 10 12	€23.00
smoked streaky bacon, Macroom mozzarella, aged cheddar, in a brioche bap, served with Ballymaloe relish, Killarney beer battered onion rings and twice cooked hand cut fries	

THE HEADLINER



Traditional Slow Cooked Irish Bacon on the Bone 6 7 9 10 12	€25.50
served on champ mash, buttered Hanafin's cabbage with a parsley sauce	

Garryhinch Organic Wild Mushroom Rigatoni 1w 3 6 7 10 12	€23.00
wilted spinach, garden peas in a white wine cream	
Irish Sirloin Steak (9oz) 6 7 9 12	€34.00
Prime Irish Fillet Steak (8oz) 6 7 9 12	€35.00
steaks served with sautéed onions, mushrooms, roasted cherry vine tomatoes	

SUPPORTING ACTS

Garlic Butter Wilted Baby Spinach	€4.50	Twice Cooked Hand Cut Fries	€4.50
Sautéed Wild & Button Mushrooms	€5.50	Sweet Potato Fries	€4.50
Honey Roasted Baby Carrots & Steam Broccoli	€4.50	Onion Rings	€4.50

ENCORE

Irish Apple and Blackberry Cheesecake 3 6 7 12 	€8.50
buttery biscuit crumb vanilla pod ice cream	
Baileys Panna Cotta with sweetened strawberry 6 7 12 	€8.50
Warm Irish Stout Brownie caramel ice cream 1w 3 6 7 8a 12	€8.50
Irish Pear Cake whiskey cream 1w 3 6 7 12	€8.50
Warm Carrot and Apple Cake fruit coulis apple sorbet 6 8a 8w 12	€8.50
Freshly Brewed Tea or Ground Bean Coffee 7	€3.00

VEGAN AND VEGETARIAN MENUS AVAILABLE ON REQUEST



FIADH

Celebrating the wild and untamed flavors of Ireland's natural ingredients

ALLERGENS:

Barley: 1b
Oats: 1o
Wheat: 1w
Crustaceans: 2
Eggs: 3
Fish: 4
Peanuts: 5
Soy Beans: 6
Milk: 7
Almonds: 8a
Cashew: 8c
Hazelnuts: 8h
Walnuts: 8w
Celery: 9
Mustard: 10
Sesame Seeds: 11
Sulphites: 12
Lupin: 13
Mollusks: 14
Vegan 
Gluten Free 