

TO BEGIN

Treacle & Dingle Gin Cured Salmon 4|7|9|10|12
Ardsallagh goats cheese, blood orange, dressed baby leaves

Confit Duck Leg 10|12
pickled plums and carrot, honey mustard dressed rocket

Chicken and Mushroom Vol au Vent 1w|3|6|7|9|10|12
crisp puff pastry with a tarragon infused cream

Chef's Fresh Soup of the Day 1w|3|6|7|9|11
brown soda bread and crispy roll

Miso & Yuzu charred Eggplant 1b|6|9|10|11|12
citrus salsa, crisp fried barley, micro herbs

Pan Seared Scallops supplement €5 1w|1b|2|6|7|12|14
Sneem black pudding, pea puree, fennel jam

THE MAIN EVENT

Stuffed Chicked Fillet 7|9|12
with Buffalo Mozzarella and sun-dried tomato, butter nut squash and sage puree, roasted garlic & thyme baby potatoes

Slow Braised Lamb Shank 6|7|9|12
root vegetable cassalette, braised red cabbage, champ mash

Tim Jones Chuck and Brisket Beef Burger 1w|2|3|4|6|7|9|10|12
smoked streaky bacon, Macrooom mozzarella, aged cheddar in a brioche bap, with Ballymaloe relish Killarney beer battered onion rings and fries

Pan Seared Fillet of Salmon 1w|3|6|7|9|10|12
seafood cake, tiger prawns, lemon and artichoke cream

Duck Breast 1w|3|6|7|9|10|12
wild mushroom and spinach pithivier, colcannon mash, cherry jus

BBQ Pork Chop on The Bone 1w|3|6|7|9|10|11|12
Sneem black pudding bon bon, Killorglin honey roasted fennel & apple, red wine jus

Spinach Ricotta Ravioli 1w|6|7|8w|9|12
Wild Mushroom, cream sauce, sundried tomatoes

Irish Sirloin Steak (9oz) supplement €12 6|9|12


Prime Irish Fillet Steak (8oz) supplement €13 6|9|12


steaks served with sautéed onions, mushrooms, roasted cherry vine tomatoes

SUPPORTING ACTS



Garlic Butter Wilted Baby Spinach €5.50	Fries €5.50
Sautéed Wild & Button Mushroom €5.50	Sweet Potato Fries €5.50
Honey Roasted Baby Carrots & Steam Broccoli €5.50	Onion Rings €5.50

ENCORE

Warm Baileys Brownie caramel ice cream 3|6|7|8a|12 

Lemon Posset rhubarb compote shortbread 3|6|7|12 

Warm Sticky Toffee Pudding clotted cream 1w|3|6|7|12

Tofu and Chocolate Mousse raspberry sorbet 6|12  

Pink Lemonade Slice pistachio ice cream candy floss 1w|3|6|7|8pi|12

Freshly Brewed Tea or Ground Bean Coffee 7

All 14 Allergens are openly used throughout the kitchen, trace amounts may be present at all stages of cooking



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

2 Course
€39 per person

3 Course
€47 per person

Allergens:

Barley: 1b
Oats: 1o
Rye: 1r
Wheat: 1w
Crustaceans: 2
Eggs: 3
Fish: 4
Peanuts: 5
Soy Beans: 6
Milk: 7
Almonds: 8a
Brazil Nuts: 8b
Cashews: 8c
Hazelnuts: 8h
Macadamia: 8m
Pecans: 8pe
Pistachios: 8pi
Walnuts: 8w
Celery: 9
Mustard: 10
Sesame Seeds: 11
Sulphites: 12
Lupin: 13
Molluscs: 14
Vegan: 
Gluten Free: 