

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

Roulade of Stuffed Turkey 1w|6|7|9|10|12
Honey baked ham, sage onion apricot stuffing, cranberry infused gravy, roasted garlic and thyme baby potatoes and bouquet of vegetables
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

Sautéed Wild & Button Mushroom €5.50

Honey Roasted Baby Carrots & Steam Broccoli €5.50

Fries €5.50

Sweet Potato Fries €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 

Christmas Sponge Pudding Brandy custard and 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



FIADH

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



FESTIVE EARLY BIRD MENU

2 Courses & Cocktail

€39 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: 