

TO BEGIN

- Treacle & Dingle Gin Cured Salmon** 4|7|9|10|12
Ardasallagh 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
Cherry tomato, garden peas with a garlic, basil and butter sauce

Irish Sirloin Steak (9oz) supplement €10 6|9|12
Prime Irish Fillet Steak (8oz) supplement €11 6|9|12
steaks served with sautéed onions, mushrooms, roasted cherry vine tomatoes

SUPPORTING ACTS

- Garlic Butter Wilted Baby Spinach €4.50
Sautéed Wild & Button Mushroom €5.50
Honey Roasted Baby Carrots & Steam Broccoli €4.50
- Fries €4.50
Sweet Potato Fries €4.50
Onion Rings €4.50

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

2 Courses
€39 per person

3 Courses
€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: 