

## 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 Chicken 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, Macroom 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 

**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



# FIADH

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: 