

# 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 cassolette, 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           | 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



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: 