

TO BEGIN

Treacle & Dingle Gin Cured Salmon

Ardsallagh Goats Cheese, blood orange, dressed baby leaves 4 | 7 | 9 | 10 | 12

Confit Duck Leg

pickled plums & carrot, honey mustard dressed rocket 10 | 12

Chicken and Mushroom Vol au Vent

crisp puff pastry with a tarragon infused cream 1w | 3 | 6 | 7 | 9 | 10 | 12

Chef's Fresh Soup of the Day 1w | 3 | 6 | 7 | 9 | 11

brown soda bread and crispy roll

Miso & Yuzu charred Eggplant

citrus salsa, crisp fried barley, micro herbs 1b | 6 | 9 | 10 | 11 | 12

Pan Seared Scallops supplement €5

Sneem black pudding, pea puree, fennel jam 1w | 1b | 2 | 6 | 7 | 12 | 14

THE MAIN EVENT

Stuffed Chicken Fillet

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

Slow Braised Lamb Shank

root vegetable cassalette, braised red cabbage, champ mash 6 | 7 | 9 | 12

Tim Hickey Chuck and Brisket Beef Burger

smoked streaky bacon, Macrooom mozzarella, aged cheddar

in a brioche bap, with Ballymaloe relish Killarney beer

battered onion rings and fries 1w | 3 | 6 | 7 | 9 | 10 | 12

Pan Seared Fillet of Salmon

seafood cake, tiger prawns, lemon and artichoke cream 1w | 2 | 3 | 4 | 6 | 7 | 9 | 10 | 12

Duck Breast

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

BBQ Pork Chop on The Bone

Sneem black pudding bon bon, Killorglin honey roasted fennel & apple,

red wine jus 1w | 3 | 6 | 7 | 9 | 10 | 11 | 12

Pasta Arrabbiata

with spicy tomato sauce, roasted red pepper, olives and spinach 1w | 6 | 9 | 12

Irish Sirloin Steak (9oz)

supplement €10 6 | 9 | 10 | 12

Prime Irish Fillet Steak (8oz)

supplement €11 6 | 9 | 10 | 12

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

SUPPORTING ACTS

Garlic Butter Wilted Baby Spinach €4.50

Fries €4.50

Sautéed Wild & Button Mushroom €5.50

Sweet Potato Fries €4.50

Honey Roasted Baby Carrots & Steam Broccoli €4.50

Onion Ring €4.50

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 Courses

€37 per person

3 Course

€45 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: 

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