

STARTERS

Dalys of Cahersiveen Oak Smoked Salmon 4|7|9|10|12
tomato cucumber salsa, dill crème fraiche

Chicken and Mushroom Vol au Vent 1w|3|6|7|9|10
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

Kerry Wild Game Venison Croquette 1w|3|6|7|9|10
crispy kale, Killorglin honey roasted squash puree

Salt Baked Irish Rainbow Beetroot 12
charred beef tomato, coconut cream, coriander oil

MAIN COURSES

Manor Farm Supreme of Chicken 6|7|9|10|12
stuffed with Ardsalagh goat's cheese, sundried tomato served with braised red cabbage, roasted fennel and a honey mustard sauce

Baked Fillet of Salmon 1w|2|4|6|7|10|12
with panko breaded seafood cake, roasted beets and pea volute

Killarney Brewery Stout Braised Lamb Shank 1b|6|7|9|10|12
root vegetable cassoulette, scallion mash

Seared Duck Breast 6|7|8w|9|10|12
spiced red pepper & walnut relish, seared stem broccoli, orange caramel jus

The Gourmet Beef Burger 1w|3|6|7|10|12
Tim Hickey chuck & brisket beef burger, smoked Knockanore cheese, onion relish, Killarney beer battered onion rings, beef tomato & gem lettuce served with fries

Traditional Slow Cooked Irish Bacon on the Bone 6|7|9|10|12
served on champ mash, buttered Hanafin's cabbage with a parsley sauce

Garryhinch Organic Wild Mushroom Rigatoni 1w|3|6|7|10|12
wilted spinach, garden peas in a white wine cream

Irish Sirloin Steak (9oz) 6|7|9|12 supplement €10

Prime Irish Fillet Steak (8oz) 6|7|9|12 supplement €11
steaks served with sautéed onions, mushrooms, roasted cherry vine tomatoes

SIDE DISHES

Chips 4.50 **Mushrooms** 4.50

Sweet Potato Fries 4.50 **Onion Rings** 4.50

DESSERTS

Irish Apple and Dandelion Flower Preserve Cheesecake 1w|3|6|7|12
buttery biscuit crumb vanilla pod ice cream

Carrageen Moss Pudding 6|7|12 
blackberry compote

Skillet Stout Brownie 3|6|7|8a|12 
caramel ice cream

Irish Pear Cake 1w|3|6|7|12
whiskey cream

Warm Carrot and Apple Cake 6|8a|8w|12
fruit coulis apple sorbet

Freshly Brewed Tea or Ground Bean Coffee 7

2 COURSES

€37

3 COURSES

€45

ALLERGENS:

Barley: 1b
Oats: 1o
Wheat: 1w
Crustaceans: 2
Eggs: 3
Fish: 4
Peanuts: 5
Soy Beans: 6
Milk: 7
Almonds: 8a
Cashew: 8c
Hazelnuts: 8h
Walnuts: 8w
Celery: 9
Mustard: 10
Sesame Seeds: 11
Sulphites: 12
Lupin: 13
Mollusks: 14
Vegan 
Gluten Free 