

To begin with

- Pan-Seared Scallops
Sweetcorn & Bacon
Cracker
€ 24
- Gambas
Bouillabaisse Sauce
Prawn Cake
€ 23
- Monkfish
Polenta | Kale | Nduja
Brown Butter Emulsion
€ 21
- Thornhill Duck
Smoked Breast | Confit Leg
Liver Paté | Fig
€ 23
- Rabbit Loin
Baby Carrots | Duxelle
Elderberry Jus
€ 21
- Dingle Goat's Cheese Royal
Compressed Pear | Gorse Gel
€ 20
- King Oyster
Jerusalem Artichoke | Pickled
Mushrooms | Pine Nut Tuille
€ 19
- Ox Tail & Guinness Consommé
Pulled Beef Dumpling
€ 11
- Sweet Potato Soup
Spiced Dukkah | Maple Syrup
Yoghurt
€ 11

Oysters

- ½ Dozen
- Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21
- Butter Poached Oysters
Smoked Butter
Tomato | Tarragon
Parsley & Yuzu Foam
€ 23



Local Producer of the Month

**Spillane Seafoods,
Killarney, Co. Kerry**

Established in 1973 by Michael and Finola Spillane, Spillane Seafoods is a proudly family-run business, now under the care and management of their son, Paudie.

Spillane Seafoods supplies the hotel with a variety of fresh and smoked fish to the hotel.

Generations of experience, expertise & a commitment to quality goes into every piece of salmon that Spillane Seafoods cures and smokes.

Naturally produced and preservative free.

Chefs Comment

We are dedicated to the best quality, we are very happy to have strong relationships with local suppliers who deliver fresh, flavourful products of the highest quality. We ensure full traceability, so we know where every product originates from

Alex Nahke
Executive Chef

Sides

- Buttered New Potatoes
Fine Home Cut Chips
Colcannon Mashed Potatoes
Seasonal Greens
with Almond Butter
Roasted Root Vegetables
Sautéed Mixed Mushrooms
Baby Spinach
€ 8

Fish

- Atlantic Cod
Lobster Tartlet | Squash Bisque
€ 40
- Roasted Halibut
Chorizo | Salsify
Mussel Velouté
€ 42
- Wild Seabass
Scampi Quenelle | Cauliflower
Cider Beurre Blanc
€ 43

Butchers Best

- Fillet of Sean Moriarty's
Irish Angus Beef
Short Rib Croquette | Plum Jam
Beetroot | Port Wine Jus
€ 48
- Cured Pork Lion
Crispy Belly | Cabbage & Apple
Parsley Sauce
€ 40
- Kerry Venison
Game Pie | Green Kale
Celeriac | Blackberry Jus
€ 45

All Main Courses are served with Potatoes

Vegetarian/Vegan

- Ricotta Gnocchi
Garryhinch Mushroom | Parmesan
Foam | Brazil Nuts
€ 24
- Confit Celeriac & Autumn Truffle
Pickled Grapes | Seed Crumbs
Whipped Plant Cream | Gravy
€ 24
- Leek Risotto
Kells Bay Cheese | Charred Leek
Lemon Gel | Oat Crumble
€ 24
- Vegetarian/Vegan Dishes are accompanied by a Seasonal Side Salad

Our beef is locally sourced and from Irish origin
We support our local suppliers in compliance with our ECO policy in the hotel to reduce the impact on our environment.
Should you have any questions regarding the content or preparation of any of our food please ask one of our team.
Menu items may contain nuts, peanuts, seeds and other allergens or ingredients you may wish to avoid.
If you have any questions, please ask a member of staff or scan our QR code for the full list.
All prices include VAT.



Scan For Allergen Information