

Ard na Sidhe Country House

Dinner Menu

Starters

Carpaccio of Spillane's Smoked Salmon €15
Compressed Cucumber, Orange and Citrus Mayonnaise (3, 4, 7,)

Dingle Bay Crab Meat €15
Burnt Apple Purée, Roasted Figs and Crispy Filo Pastry (1 Wheat, 2, 3)

Seasonal Salad €12
Free Range Eggs, Feta, Carrot, Herbs and Balsamic Dressing (3, 10)

Open Ardsallagh Goats Cheese And Red Pepper Tart €14
Hazelnut Crumble, Asparagus and a Chilli Jam (1 Wheat, 7, 8 Hazelnuts)

Homemade Soup of the Evening €7
With Olive Oil Croutons (1 Wheat, 7)

Main Course

Pan-Fried Duck Breast €35
Cherries, Balsamic and Smoked Beetroot (9,12)

Fillet Of Salmon €32
Caramelised Fennel, Prawns and a Rosemary and Lemon Cream (2,4,7,12)

Basil Roasted Supreme of Irish Chicken Breast €28
Sundried Tomatoes, Roasted Red Peppers and a Herb Veloute (7,12)

Seared Irish Striploin Steak €35
Mushrooms, Charred Onions and a Black Peppercorn Cream (7,10,12)

New Potato and Pecorino Tortilla €26
With King Oyster, Shemeji Mushrooms and Roasted Garlic Mayonnaise (3,7 9)

Baked Fillet of Hake €32
Courgette and Parmesan Puree, Mussels and Spicy Chorizo (4,7,12,14)

Selection of Potatoes & Vegetables

Please inform your server if you have any food allergies or special dietary requirements.
Our meals can be adapted to suit specific dietary requirements

1 -Cereals 2 -Crustaceans 3 -Eggs 4 -Fish 5 -Peanuts 6 -Soybeans 7 -Milk 8 - Nuts 9 -Celery
10 -Mustard 11- Sesame 12 -Sulphur Dioxides & Sulphites 13 -Lupin 14 -Molluscs