

Decorative flourish

To begin with

Decorative flourish

- Pan-Seared Scallops
Celeriac & Brown Butter Puree
Crispy Kale | Citrus Gel
€ 23

Crabmeat Salad
Focaccia | Yuzu | Seaweed
€ 23

Game Pie
Quince Jam | Juniper Jus
€ 20

Marbled Foie Gras
Fig | Cashew Nut | Sour Dough
€ 23

Dingle Goats Cheese 'Brûlée'
Tomato & Berry Chutney
Spiced Walnuts
Honey Pepper Cookie
€ 20

Salt Baked Celeriac
Apple | Black Autumn Truffle
Pistachio
€ 19

Forest Mushroom Tart
Brick Pastry | pickled Shimeji
€ 19

Spicy Sweet Potato Soup
Pistachio Dukkah | Lentil Crisp
€ 11

Roast Duck Consommé
Roscoff Onion
with Shredded Duck
€ 11

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Oysters

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- ½ Dozen
Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21

Light fried Oyster
Wasabi Aioli & Green Salsa
€ 23



Supplier of the Month

Dingle Goats Cheese

Angela O'Hanlon is the owner and producer of Dingle Goat Cheese - a luxurious, creamy farmhouse soft goat's cheese crafted on her organic family-run farm. Their story began in 2014 with two milking goats, Molly and Summer, brought home for her children, Maryanne and Joseph, who have asthma.

Today, the herd has grown into a healthy, happy mix of breeds that roam freely along the Slieve Mish mountains, their wellbeing shaping the exceptional flavour of the cheese - proof that happy goats make delicious cheese.

Each batch is made using pasteurised goat's milk with no additives or preservatives, resulting in an authentic "farm to fork" taste of the Dingle Peninsula.
Suitable for vegetarians.

Chefs Comment
At the heart of our kitchen is a commitment to quality, and that starts with exceptional ingredients. We're proud to work closely with local producers like Dingle Goats Cheese, whose passion and precision ensures we receive the freshest, Irish Goats Cheese - which is always fully traceable.

Alex Nahke
Executive Chef

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Sides

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

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Fish

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- Monkfish
Cavolo Nero | Fried Scampi |
Celeriac | Creamy Chorizo Sauce
€ 40

Organic Irish Salmon
Sun Dried Tomato & Broccoli
Crust | Spinach | Asparagus
Lemon Beurre Blanc
€ 39

Halibut
Salsify | Lime Sauce | Broccoli
Tempura | Aioli
€ 41

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Butchers Best

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- Fillet of Sean Moriarty's
Irish Angus Beef
Braised Shortrib
Truffled Leek Fondue & Pancetta
Bourguignon Jus
€ 45

Turkey & Ham
Sage & Onion Stuffing | Brussel
Sprouts | Cranberry Jam | Port Jus
€ 38

Irish Wild Venison
Roast Parsnip Puree | Jerusalem
Artichokes | Poached Pear |
Granola | Mulled Wine Jus
€ 43

All Main Courses are served with Potatoes

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Vegetarian/Vegan

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- Ravioli of Oak Smoked
Gubbeen & Squash
Pecan Picada | Chestnuts | Pumpkin
Spiced White Wine Sauce
€ 24

Spiced Cauliflower
Cauliflower Cous Cous |
Raisins | Hazelnuts
Herb & Chilli Vinaigrette
€ 24

Risotto of Roasted Beetroot
Pickled Beets | Macadamia Nuts
€ 24
- Vegetarian/Vegan Dish is accompanied by a Seasonal Side Salad

Our beef is proudly 100% Irish and locally sourced, supporting regional farmers and thus reducing our carbon footprint in line with our ECO policy. We're committed to sustainability and transparency. If you have any food allergies or dietary requirements, please speak to a member of our team before ordering. Please note that some dishes may contain allergens such as nuts, peanuts, seeds or other ingredients you may wish to avoid. For full ingredient and allergen details, simply ask our staff or scan the QR code provided. All prices include VAT.



Scan For Allergen Information