

To begin with

- Pan-Seared Scallops
Scallop Pâté Cigar
Asparagus | Spicy Broth
€ 24
- Crabmeat Salad
Passionfruit | Gin Cucumber
Puffed Rice Crisp
€ 23
- Monkfish & Dillisk Mosaic
Mussel Salsa
Lemongrass Sauce
€ 21
- Marbled Foie Gras
Blackberries | Port Jelly |
Focaccia
€ 23
- Crispy Pork Belly
Killarney Cider Jus
Kohlrabi | Apple
€ 21
- Dingle Goat’s Cheese
Candied Tomato | Granola |
Apricot Dressing
€ 20
- Beetroot Textures
Pickled Beetroot | Tartar
Meringue
€ 19
- Smoked Chicken Consommé
Crispy Wonton
€ 11
- Red Pepper Soup
Rocket Pesto | Sourdough
€ 11

Oysters

- ½ Dozen
- Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21
- Oyster Nage
Creamy Cognac Bisque
Poached Oysters
€ 23



Local Producer of the Month

**Dingle Dubh–
Ash-Coated
Goat’s Cheese Log
Dingle, Co. Kerry**

Angela O’Hanlon owns and runs the production of Dingle Goat’s Cheese. A luxurious, creamy farmhouse soft goat’s cheese. It all began in 2014 when we got our first two milking goats, Molly and Summer, for our wonderful children, Maryanne and Joseph, who have asthma. We are a family-run farm, moving towards organic practices. Our healthy, happy herd of mixed-breed goats are free to roam and forage in the majestic Slieve Mish Mountains - happy goats make delicious cheese.

A true heavenly taste of the Dingle Peninsula, straight from farm to fork. Made from pasteurised goat’s milk with no additional additives or preservatives. Suitable for vegetarians.

Chefs Comment

Because 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

- Wild Seabass
Asparagus
Beurre Noisette Hollandaise
€ 40
- Roasted Halibut
Crispy Prawn | Root Vegetables
Hibiscus Sauce
€ 42
- Black Sole “Meunière”
Courgette Flower
Champagne Beurre Blanc
€ 43

Butchers Best

- Fillet of Sean Moriarty’s
Irish Angus Beef
Braised Short Rib | Broad Beans
Creamy Timiz Pepper Sauce
€ 48
- Rack of Lamb
Pulled Shoulder | Green Peas
Lovage Jus
€ 45

- Chicken Ballotine
Lobster Tartlet | Mushrooms |
Creamy Lobster Sauce
€ 43
- All Main Courses are served with Potatoes

Vegetarian/Vegan

- Ravioli with Cáis na Tíre Cheese |
Aubergine | Red Pepper Chutney |
Hazelnuts | Sage Sauce
€ 24
 - Steak of Lion’s Mane Mushroom
Green Kale | King Oyster
Roasted Brazil Nuts
Mushroom Gravy
€ 24
 - Green Spelt Risotto
Green Vegetables | Crispy Celery
Macadamia Nuts
€ 24
- Vegetarian/Vegan Dish is accompanied by a Seasonal Side Salad

