

## WELCOME

Our Culinary Team **John, Christian, Zvonimir & Ivan** continuously develop our menu's with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of season. Enjoy!

## STARTERS

### \*Pea & Wild Garlic Soup

Served with Sourdough dressed with Fresh Peas & Herbs *6,7,12 (V)*

### \*Irish Gin & Treacle Cured Salmon

Cured in Muckross Gin & Treacle, served with Frisée & Granny Smith Salad, Sesame Crust, Cucumber Buttermilk Dressing, Espelette Aioli, Dill Oil *3,6,7,9,10*

### \*Mussels

In an Nduja Butter, Garlic & Parsley Cream Sauce, served with Garlic Bread *1,2,3,6,7,10,12*

### \*Caesar Croquette Salad

Confit Chicken Caesar Croquettes, Baby Gem, Grated Parmesan, Parsley Purée, Caesar Dressing  
*1,6,7,8,11,12,13*

### Lobster Bisque

Served with a Smoked Anchovy Toast *1,2,3,6,7,12*

### \*Pork Belly

Baked Apple Purée, Celeriac Slaw, Black Garlic & Black Pudding Bon-Bon, Crackling, Herb Oil, Wholegrain Mustard Jus *4,5,6,7,9,11,12,13*

### Shallot Butter Prawns

Pan Fried in Shallot Butter, served with Herb Sourdough Croute Salad, Smokey Marie Rose Dressing  
*1,6,7,8,10,11*

### Salt & Hay Baked Celeriac

Thinly sliced Salt & Hay Baked Celeriac with Truffle Dressing, Pickled Cranberries & Toasted Pistachios  
*5,8,13 (V)(VG)*

### Pan Fried Scallops

Cauliflower Purée, Caper & Hazelnut, Spiced Pork Croquette, Chicken Jus *1,2,3,5,6,7,9*

**€49.50pp set 3 course menu**

**Available all Evening,**

**To avail of this, select from dishes with an asterisk (\*)**

*Early Bird Offer from 5pm to 6:30pm - our 3 course menu plus 1 glass of wine for € 49.50pp*

*Wines available*

*White: Chardonnay, Pinot Grigio Red: Shiraz, Montepulciano*

### Our Local Suppliers

Poppadom's Farm Killarney - Star Seafood Killarney - Spillane's Seafood Killarney - Tim Jones Killarney - Fenit Veg Tralee - Wild Kerry Game - Terra Foods Tralee - Irish Hereford Prime - Our Chef's Garden

# MAINS

## *House Steaks*

Cooked to a temperature of your liking

Fillet of Irish Black Angus Beef

10oz Irish Ribeye

Served with Braised Rib, Onion Rings, Smokey Black Garlic & Celeriac  
Purée, Pepper Sauce *6,7,9,11,12*

### \*Confed Chicken Supreme

Chickpea Caponata, Nduja Chorizo Mashed Potato,  
Courgette & Basil Purée, Roasting Jus *6,7,9,12*

### \*Pan Fried Wild Atlantic Hake

Kombu-Cured Fillet, Roast Leek, Smoked Mussel Aioli,  
Beurre Blanc Sauce *2,3,7,12*

### \*Irish Pork

Pork Chop, Braised BBQ Glazed Pork Cheek, Toasted  
Oat & Celeriac Purée, Cronin's Cider Apple Jus *6,7,9,11*

### Wild Irish Fish Platter

Ask your server for more detail on Our Daily Changing  
Fresh Fish Platter *1,2,3,7,9*

### Sole Meunière

Burnt Butter Sauce with Roasted Almonds & Capers  
*3,5,7*

*1. Crustaceans, 2. Molluscs, 3. Fish, 4. Peanuts, 5. Nuts, 6. Gluten,  
7. Lactose, 8. Soya, 9. Sulphites, 10. Sesame Seeds,  
11. Eggs, 12. Celery, 13. Mustard, 14. Lupin  
(V) - Vegetarian (VG) - Vegan*

### \*Beef Feather Blade

Slow Roasted for 48hrs, Smoked Purée Potato, Malt  
Glazed Carrot, Dried Onion Crumble, Pearl Onion, Café  
au Lait Mushroom Sauce *6,7,9,11,12*

### Lamb Wellington

Lamb Loin in Puff Pastry, Stuffed with Spinach, Sun-  
dried Tomato & Pancetta, Served with Carrot, Smoked  
Potato Mouseline & Roasting Jus *6,7,9,11,12*

### Roasted Salsify

Served with Red Chicory, Walnuts, Dried Grapes, Pars-  
ley, Chickpea Dressing, Curried Seed Oil *5,12 (V) (VG)*

*All mains served with Crispy Roast Potato dressed with Confit Garlic*

## Sides

Gratin Dauphinois *7*

Tender Stem Broccoli, Lemon & Parmesan *7*

## Fries

Gem Salad *3,7*

Onion Rings *6,7*