



À La Carte Menu

Table d'Hôte Dinner Menu €68 per person

Our Table d'Hôte menu includes amuse bouche, starter, main course, dessert, tea/coffee and petit fours

Starters

Seared Castletownbere Scallops

Cauliflower Velouté, Burned Cauliflower, Truffle

18.00

Cassolette of Glenbeigh Mussels

Preserved Elderflower, Spring Onion, Killarney Black Garlic

16.00

House Salad

Seasonal Leaves, Cashel Reserve Cheddar, Candied Walnuts, Poached Pears, House Vinaigrette

15.00

Foie Gras Ballantine

Duck Tartare, Mini Apple, Brioche

20.00

Baked Ballyisk Irish Brie

Sneem Black Pudding Crumb, Kerry Chorizo, Truffle, Crusty Bread

16.00

Crispy Organic Hen Egg

Irish Black Kale, White Asparagus Purée, Green Asparagus Soldiers

15.00

Main Courses

Seared Aged Rib Eye of Irish Hereford Beef

Roasted Bone Marrow, Gremolata, Onion Texture, Green Peppercorn Sauce

Table d'Hôte Supplement 8

44.00

Roasted Supreme of Irish Chicken

Sneem Black Pudding Mousse, Braised Baby Gem, Wholegrain Mustard Cream

34.00

Canon of Irish Lamb

Sautéed Sweet Breads & Ballyhoura Mushrooms, Leek Fondue, Rainbow Chard, Thyme Jus

Table d'Hôte Supplement 10

42.00

Fricassée of Monkfish

Poppadoms Black Irish Kale, Kerry Chorizo, Glenbeigh Mussels

10 Table d'Hôte Supplement

39.00

Panfried Fillet of Atlantic Hake

"Petit Legumes", Spiced Saffron Broth

34.00

Irish Seaweed Gnocchi

Roasted Jerusalem Artichokes, Killarney Wild Garlic Pesto, Brown Butter

34.00

Allergen menu available on request



Desserts

Dark Chocolate Tartlet

*Kalamata Olive, Crunchy Praline, Whipped Dark Chocolate Ganache,
Liberator Irish Whiskey Caramel*

18.00

Lemon Balm Parisian Flan

Forced Irish Rhubarb Sorbet, Poached Rhubarb

15.00

Hazelnut & Rosemary Cake

Apple Butter, Praline Ice Cream

15.00

Selection of Artisan Ice Cream & Sorbet

Chocolate Crumb

12.50

Selection of Irish Farmhouse Cheese

Served with Traditional Accompaniments

Table d'Hôte Supplement 4

18.00

Freshly brewed Java Tea or Coffee

Allergen menu available on request

*It is important to us that we support and acknowledge our local suppliers
without whom we would have nothing to cook!
The suppliers we have chosen to use for our restaurant produce world class
meat, fish, dairy, herbs & vegetables*