Dine in Killarney

A Contemporary Irish Dining Experience

2026 • €39.95 per person

Starters

Wild Atlantic Prawn Tartare
Prawns · Capers · Shallot· Lemon· Chives · Dijon Mustard

Chicken Liver Parfait
Red Onion Chutney · Toasted Brioche · House Pickles

Baked Goat's Cheese
Heritage Beetroot · Rocket · Balsamic Glaze

French Onion Soup
Emmental · Sourdough Crouton · Thyme

Seasonal Black Pudding
Caramelised Apple · Red Onion · Walnut Crumble

Main Courses

Roast Turkey & Ham
Herb Stuffing · Roast Potatoes · Seasonal Vegetables · Thyme Jus

Pan-Fried Sea Bass
Creamed Potato · Seasonal Vegetables · Lemon & Herb Butter

Chicken Supreme
Wild Mushroom · Dauphinoise Potato · Seasonal Greens · Chicken Jus

Slow-Cooked Beef Short Rib
Creamy Mash · Root Vegetables · Red Wine Jus

Cauliflower Steak
Shallot Purée · Chimichurri · Crispy Onions · Seasonal Leaves

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Desserts

Warm Chocolate & Orange Cake
Vanilla Ice Cream · Chocolate Sauce

Strawberry & Red Velvet Cheesecake
Chocolate Crumb & Raspberry Compote

Apple & Blackberry Crumble
Vanilla Ice Cream · Toffee Sauce

Classic Sherry Trifle
Vanilla Cream · Seasonal Berry Compote

Please advise your server of any dietary requirements or allergies.