



THE FALLS

RESTAURANT

It is important to us that we support our local suppliers as they produce world class meats, fish and dairy products. Special mention must go to Pat Twomey of Star Seafoods, our local butcher Peter O'Sullivan in Sneem, Siobhan from St. Tola Goat cheese for the beautiful local cheeses, Micheal O'Neil in Tralee who supplies us with fresh seasonal vegetables and Claire Chamber from Willow Fields in Kenmare for the Micro Herbs.

Without these suppliers we would not be able to work with and produce this food which we are proud to serve to you today. We hope that you enjoy your meal.

STARTER

Suckling Pig Belly Apple, Celeriac & Hazelnut

Home Smoked Salmon Cucumber, Horseradish & Oyster

Cromane Oysters Tomato, Aubergine & Nasturtium

Monkfish White Coco Bean, Gooseberry & Capers

Coolea Royal Asparagus, Truffle & Walnut

All our Meat & Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know the ingredients used, please refer to our allergen menu available from your server. We kindly ask you to refrain from using any mobile or electronic devices in the restaurant.





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MAIN COURSE

Poached Dover Sole Asparagus, Artichoke & Elderflower

Carrigcleena Duck Breast Beetroot, Blackberry & Duck Liver

Pan Fried Stone Bass Ratatouille, Aioli & Bouillabaisse

Dulhallow Organic Beef Potato, Shallot & Bone Marrow

Manor Farm Chicken Girolles, Lovage & Leeks

Gnocchi Spring Onion, Parmesan & Broccoli

Side Orders | Organic Mixed Leaf Salad €5 | Hand cut Chips €5 | Mashed Potatoes €5 |
New Potatoes with Herbs €5 | Creamed Spinach €5 | Braised Red Cabbage €5 |

DESSERT

Apricot Soufflé Nougatine Ice Cream

White Chocolate Mousse Rhubarb & Blood Orange

Dark Chocolate Tart Passion Fruit & Pistachio

Exotic Indulgence Pineapple, Coconut & Lychee

CHEESE

A choice of 3 locally sourced cheeses which highlight the best of Irish Cheeses Please visit the
cheese trolley to see our selection

Each Cheese plate is served with Savory Crackers, Grapes, Toasted Nuts & Homemade Fig Chutney
Supplement of €10 per person to all packages and menu price below

Tea & Coffee with Petits Fours

Two Course Menu €58 per person | Three Course Menu €74 per person

Executive Chef Cormac McCreary
Restaurant Manager Ciarán Murphy

