



## SHEEN FALLS LODGE

### BISTRO MENU

*It is important to us that we support our local suppliers as they produce world class meats, fish and dairy products. Special mention has to 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.*

Waldorf Salad	Chicory, Grapes, Walnuts & Apple 1, 2, 3, 14	€13.00
Seafood Chowder	Served with Homemade Brown Bread 2, 3, 4, 5, 8, 9, 12	€10.00
Soup of the Day	Served with Homemade Brown Bread 2, 3, 6, 8	€7.50
Saute Tiger Prawns	Ginger & Lemongrass Sauce with Bok Choi 3, 4, 9, 14	€15.50
Sheen Falls Smoked Salmon Salad	Mixed Leaf Salad, Red Onion & Capers 9, 12, 14	€19.50
Carrigcleana Pressed Duck Terrine	Chicory, Hazelnut & Pear 1, 12, 14	€14.50

1. Nuts	2. Celery	3. Milk	4. Crustacea	5. Mollusc
6. Gluten	7. Sesame	8. Eggs	9. Fish	10. Peanuts
11. Soybean	12. Mustard	13. Lupin	14. So2/Sulphates:	

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*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.*



# BISTRO MENU

Seafood Pasta 2, 3, 4, 5, 6, 8, 9, 14 Prawns, Crab, Mussels in a Shellfish Bisque	€23.00
Grilled Plaice on the Bone 3, 9 Caper Butter & New Potatoes	€23.00
Pan Fried Corn-Fed Chicken 2, 3 Cepe Puree, Wild Mushroom & Supreme Sauce	€20.50
8oz Dry Aged Ribeye Steak 3 Beetroot, Horseradish & Watercress Salad	€26.50
8oz Beef Burger 3, 6, 14 Brioche Bun, Bacon Jam, Smoked Gubben Cheese, Wasabi Mayo & Chips	€23.50
8oz Dry Aged Sirloin Steak 2, 3, 14 Grilled Portebollo Mushroom & Tomato, Chips & Peppercorn Sauce	€30.00
Seasonal Risotto 3, 6 Parmesan & Rocket Leaves	€17.50
Penne Pasta 6, 8, 10 Homemade Pesto, Artichoke & Sundried Tomato with Chicken 6, 8, 10	€16.00 €20.00

**Side Orders** | Organic Leaf Salad €5 | Handcut Chips €5 | Mashed Potatoes €5 | New Potatoes with Herbs €5 | Creamed Spinach €5 | Braised Red Cabbage €5 |

## DESSERT

Mango & Passion Fruit Indulgence Coconut 3, 6, 8	€ 9.00
Vanilla Crème Brulee Lemon Madeleine 1, 3, 8	€ 9.00
Fresh Fruit & Berry Salad Basil & Raspberry Sauce	€ 8.00
Sticky Toffee Pudding Salted Caramel Ice Cream & Caramelized Orange 3, 6, 8	€ 9.00

## CHEESE

€16.50 per selection of 3 Cheeses

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 Savoury Crackers, Grapes, Walnuts, Celery Sticks, Port  
Soaked Raisins & Preserves*

*Supplement of €5 per person to all packages*

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*Executive Chef Cormac McCreary  
Restaurant Manager Ciaran Murphy*

