

THE  
**LANSDOWNE**  
KENMARE

APERITIF COCKTAILS

**LK Special €14.00**

Dingle Vodka, Lemon Juice, Rhubarb Purée,  
Prosecco

**Classic Martini €15.00**

Gin/Vodka, Dry Vermouth, Twist/Olive

**Frozen Lemon Drop €12.00**

Dingle Vodka, Limoncello, Lemon Juice,  
Simple Syrup

**Negroni €12.00**

Dingle Gin, Campari, Valentia Island Vermouth

DINING BAR & TERRACE

**Potted Smoked Trout from Goat's Bridge**

Pickled Kohlrabi and Charred Sourdough <sup>(1,4,7,12)</sup>

**€14.50**

**Prawns**

Sea Salt, Hot Sauce and Aioli Sauce <sup>(2,3)</sup>

**€13.50**

**Beetroot Salad**

Whipped Goats' Cheese, Salt Baked Beetroot,  
Pickled Beetroot, Beetroot Purée, Walnuts,  
Sunflower Seeds and Shallot Dressing <sup>(7,8,10,12)</sup>

**€12.50**

**Watermelon Salad**

Crumbled Feta Cheese, Balsamic Reduction, Dressed  
Rocket Leaves, Sunflower Seeds and Cranberries <sup>(7,10,12)</sup>

**€12.50**

**Crab Cakes**

Caper Sauce, Dromquinna Salad Leaves <sup>(1,2,3,7)</sup>

**€14.50**

**Crispy Croquettes of Dempsey's**

**Free Range Pork** <sup>(1,3,7,12)</sup>

Celeriac and Apple Purée

**€12.00**

**Chargrilled 10oz Irish Hereford Rib Eye**

Field Mushroom, Confit Shallot, Sauce  
Béarnaise and French Fries <sup>(3,7,12)</sup>

**€39.00**

**Lemongrass and Thyme Marinated  
Cornfed Chicken Supreme**

Gubeen Chorizo, Olives, Sundried Tomato,  
Creamy Parmesan and Saffron Orzo <sup>(1,7)</sup>

**€26.00**

**Skeaghanore Confit Duck Leg**

Fondant Potato, Confit Baby Turnips,  
Rainbow Carrots, Black Cherry and  
Red Currant Jus <sup>(7,9,12)</sup>

**€28.00**

**Grilled Marinated Romanesco**

Roasted Red Pepper Hummus, Crispy Garden Kale,  
Romesco, Cilantro Sauce <sup>(8,12)</sup>

**€22.50**

**Lobster Thermidor (Market Price)**

French Fries and Salad <sup>(2,7,9,10,12)</sup>

**Cote de Boeuf**

Roasted over Coals with Dromquinna Garden  
Greens, French Fries and Bone Marrow Jus <sup>(7,9,12)</sup>

Minimum waiting time 40 minutes

**Two people – €110.00**

**Wild Atlantic Fish of the Day (Market Price)**

**Pan Seared Stone Bass**

Confit Fennel, Beetroot Mousse, Sauce Beurre Blanc  
and Creamed Potatoes <sup>(4,7,9,12)</sup>

**€32.00**

**Lightly Spiced Vegetables and Couscous Fritters**

Ratatouille, Tzatziki <sup>(1,6,9)</sup>

**€19.50**

**SIDES**

**€4.50**

Skewered Root Vegetables, Roasted over Coals <sup>(7)</sup>

Dromquinna Garden Broccoli <sup>(7)</sup>

Dromquinna Garden Salad <sup>(10,12)</sup>

Creamed Potatoes <sup>(7,12)</sup>

French Fries

**ALLERGENS**

1 Cereals (containing gluten), 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut,  
6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds,  
12 Sulphur dioxide and sulphites, 13 Lupins, 14 Molluscs

@LansdowneKenmare