


To begin with


Roast Chicken Consommé

Cornfed Chicken Terrine
Rice Noodles
Poached Quail Egg
€ 9

Hay baked Celeriac

Date Crumble, Truffle Dressing
Pistachio Nuts (Vegan)
€ 14

Beetroot Gnocchi

Pickled Horseradish, Buttermilk
Pine Nuts and Beer Soil
€ 15

Rabbit Symphonie

Ballotine
Smoked Black Pudding Croquette
Pickled & Confit Carrot
€ 19

Prawn Cannelloni

Brown Shrimp, Bisque
Salmon Roe and Black Garlic
€ 21

Pan-fried Scallops

Roast Red Pepper & Nduja Puree
Lentil Ragout, Red Wine Sauce
€ 22

Cream of Smoked Sweet Potato Soup

Coconut, Candied Cashew Nuts
Curry Aioli
€ 10

Game Terrine

BBQ Leeks, Smoked Parsnip Golden
Raisins Black Garlic Sourdough, Fig
Chutney
€ 18


Oysters


½ Dozen Cromane Oysters

Shallot Vinaigrette, Lemon
(GF) €20
Yuzu Caviar, pickled Beetroot
Apple Foam
(GF) €21



Supplier of the Month

Dingle Goats Cheese

Angela O'Hanlon owns & operates Dingle Goats Cheese, a farmhouse located in Inch in the heart of the picturesque Dingle Peninsula. It started in 2014 when they bought two milking goats, Molly & Summer for their wonderful children, Maryanne & Joseph who both have asthma. Dingle Goats cheese is a pasteurised, organic, farmhouse cheese lovingly crafted by a healthy & happy herd of mixed breed goats, free to roam and forage the majestic Slieve Mish Mountains. Happy goats make delicious cheese.

A true heavenly taste of the Dingle Peninsula straight from farm to fork. No additional additives or preservatives. Suitable for vegetarians

Chefs Comment

We are dedicated to having the best quality of ingredients for our menus and having a strong relation with our local suppliers help us to accomplish this. Our suppliers deliver fresh and flavourful ingredients to the hotel daily, which are of high quality and with traceability to allow us to identify where each product originates from.

Alex Nahke
Executive Chef


Sides


Sautéed Mushrooms

Baby Spinach
Mashed Potatoes
Buttered New Potatoes
Fine Cut Chips
Mixed fresh Vegetables
€ 6


From the Sea


Seared Fillet of John Dory

Confit Fennel, Braised Artichoke,
Asparagus, Alsace Bacon
Hazelnut Dressing
Sherry Reduction
€ 39

Poached Fillet of Halibut

Leek Fondue, Romanesco
Crispy Parma Ham, Chicken Skin
Beurre Blanc
€ 36

Pan Fried Fillet of Wild Irish Seabass

Mussels and Clams, Samphire, Pearl
onion, Broth
€ 37


Butchers Best


Fillet of Thornhill Duck

Confit Leg, Celeriac Puree, Pickled Root
Vegetables, Burned Grapefruit Jelly, Five
Spice Jus
€ 38

Surf & Turf

Braised Caherbeg Pork Neck, Poached
Irish Prawns
Yam Yam Remoulade
Caramelised Sweet Potato, Jus
€ 37

Sean Moriarty's Irish Angus Beef

Braised Cheek, Pommes Anna,
Caramelized Onion Puree
Confit Shallots, Braising Jus
€ 40

All Main courses served
with Potatoes & Vegetables


Vegetarian/Vegan


Butternut Squash Steak (Vegan)

Chimichurri Sauce, Aubergine, Tandoori
Aioli, Herb Foam, Nut Granola
€ 25

Dingle Goat Cheese Tortellini

Beetroot Texture, Pecorino Sauce, Basil
Oil, Candied Pecan Nuts
€ 24

Mushroom Wellington (Vegan)

Portobello Mushroom, Red Onion
Confit, Shi Take Duxelles
Bean Puree and Onion Jus
€ 22

Vegetarian/Vegan Dish is accompanied by a
Seasonal Side Salad

Our Beef is Locally Sourced and from Irish Origin
We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment
Should You have any Questions regarding the content or preparation of any of our food please ask one of our team
Menu items, however, may contain nuts, peanuts, seeds and other allergens or ingredients you may wish to avoid.
If you have any questions, please ask a member of staff or scan our QR Code for the full List
All Prices include VAT

