

Menu served daily from 1pm – 9.30pm

Bespoke Nibbles

Spiced Macadamia Nuts and smoked Almonds (7,8)	€3.50
Cahernane Marinated Olives	€5.00
Guacamole, Sour Cream, Sun Dried Tomato Pesto, Spiced Crisp Bread	€6.50
Dry Cured Ham, Sourdough, Rosemary Olive Oil, Aged Balsamic Vinegar, Pesto (3)	€8.50

Starters

Homemade Soup of the Day €6.00
Served with Homemade Bread **(1,6)**

Open Sandwiches on Treacle Bread or Sour Dough, Root Vegetable Crisps €8.00

Smoked Chicken & Avocado **(1,6)**
Rare Roast Beef with Horseradish **(6,10)**
Smoked salmon and Capers **(4,6)**

Salad of Feta Cheese, Pickled Vegetables & Salad Leaves €9.25

Oven Dried Tomatoes, Smoked Almonds,
Bayonne Ham and Rosemary Oil **(6, 8, 10)**

Terrine of Woodland Ham Hock & Ballinwillan Wild Boar €9.50

Pistachios & Golden Raisins, Red Onion Compote,
Pickled Mustard Seeds, Sour Dough **(1, 6, 10)**

Castletownbere Crab Cake €12.50

Dusted with Lemon Panko Crumb, Basil Tartare Cream **(1,2,3,6)**

Main Course

Cassoulet of Monkfish Tail €22.50

Morteau Sausage, Chickpeas & Harissa,
Coriander & Lime Cous Cous **(1, 4, 6, 10)**

Kerry Spring Lamb Burger €14.95

Watercress, Sundried Tomato Tapenade,
Sweet Potato Fries, Roast Garlic Aioli **(1,3,6,10)**

Fish and Chips €18.50

Guinness & Squid Ink Battered Hake,
Minted Pea Compote, Hand Cut Fries, Seaweed Mayonnaise **(1,3,6,10)**

Black Angus Sirloin Steak €25.50

(Please allow up to 30 minutes for well done)
Spring Vegetables, Wild Mushroom & Pearl Onion Compote,
Rustic Potatoes **(6, 10, 12)**

Roast Beetroot, Walnut & Cordal Goats Cheese Gnocchi €14.50

Flat Parsley Pesto **(1,6,7,12)**

Cottage Pie €15.50

Ground Sirloin of Black Angus Beef
Creamy Smoked potato and Parsnip Mash,
Roast Root Vegetables **(6,9)**


CAHERNANE

HOT BEVERAGE SELECTION

Pastry Selection

Homemade Scone Plate €6.50

Cheese with Fig & Pear, Citrus Yeast Scone
Traditional Fruit, Preserves & Cream **(1,3,6)**

Warm Sticky Toffee Pudding €6.50

Cappuccino Ice Cream & Carmel Sauce **(1,3,6)**

Apple Tart Tatin €6.50

(Please allow 15 minutes)

Ginger Bread Ice Cream, Apple Brandy Caramel **(1,3,6)**

Passion Fruit and Mango Parfait €7.50

Hazelnut and Fennel Seed, Sable and Pineapple Confit **(1,3,6)**

Selection of Artisan Ice Creams €6.50

Fresh Berries & Fruit Curd

Cereals -1, Crustaceans – 2, Eggs – 3, Fish – 4, Soybeans – 5,
Dairy – 6, Peanuts – 7, Nuts – 8, Celery – 9, Mustard – 10,
Sesame – 11, Sulphites-12 Lupin – 13, Molluscs - 14


CAHERNANE

HOT BEVERAGE SELECTION

Hot Beverage

Tea	€2.90
Herbal Tea	€3.20
Coffee	€3.20
Espresso	€1.75
Double	€3.50
Cappuccino	€3.80
Latte	€3.80
Hot Chocolate	€3.80
Hot Port	€5.50
Hot Whiskey	€5.50
Irish Coffee	€7.00
Baileys Coffee	€7.00
French Coffee	€7.00
Calypso Coffee	€7.00
Italian Coffee	€7.00

Full wine list also available