



### Bespoke Nibbles

Spiced Macadamia Nuts and smoked Almonds <b>(7,8)</b>	€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 <b>(3)</b>	€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)**



### 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



### 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***