



THE CELLAR

KITCHEN | BAR

Bespoke Nibbles

- Cahernane Marinated Olives €5.50
- Guacamole, Sour Cream, Sun Dried Tomato Pesto, Crisp Bread €7.00
- Dry Cured Ham, Sourdough, Rosemary Olive Oil,
Aged Balsamic Vinegar, Pesto (3) €8.50

Starters

Homemade Soup of the Day €6.50
Served with Homemade Bread (1,6)

Open Sandwiches on Treacle Bread or Sour Dough, Root Vegetable Crisps €8.50
Smoked Chicken & Avocado (1,6)
Rare Roast Beef with Horseradish (6,10)
Smoked salmon and Capers (4,6)

Salad of Bayonne Ham, Pickled Vegetables & Salad Leaves €10.25
Oven Dried Tomatoes, Smoked Almonds, Rosemary Oil (6, 8, 10)

Terrine of Guinea Fowl & Venison €10.25
Pistachios & Golden Raisins, Red Onion Compote,
Pickled Mustard Seeds, Sour Dough (1, 6, 10)

Albacore Tuna & Halibut Fish Cake €12.50
Dusted with Lemon Panko Crumb, Basil Tartare Cream (1,2,3,6)



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Main Courses

Confit Duck Linguini €15.50
Brazil Nut, Oyster Mushrooms, Marjoram, Ewe's Milk Cheese (1,3,6,10,12)

Kerry Spring Lamb Burger €16.50
Watercress, Sundried Tomato Tapenade,
Sweet Potato Fries, Roast Garlic Aioli (1,3,6,10)

Fish and Chips €19.50
Guinness & Squid Ink Battered Fish of the Day,
Minted Pea Compote, Hand Cut Fries, Seaweed Mayonnaise (1,3,6,10)

Panfried Cod Fillet €19.50
Fine Ratatouille, Basil Pesto, Mashed potato (3,4,6,8)

Black Angus Sirloin Steak €26.50
(Please allow up to 30 minutes for well done)
Spring Vegetables, Enoki Mushroom & Pearl Onion Compote,
Rustic Potatoes (6, 10, 12)

Beetroot, Walnut & Goats Cheese Gnocchi €15.00
Flat Parsley Pesto (1,6,7,8,12)

Cottage Pie €16.00
Ground Sirloin of Black Angus Beef
Creamy Smoked Potato, Roast Root Vegetables (6,9)

Sides

- Sweet or Potato Fries €3.50
- Smoked Cream Potato €3.50
- Rosemary Roast Vegetables €3.50
- Side Salad €3.50



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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

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

Apple & Black Berry Crumble €7.50

(Please allow 15 minutes)

Ginger Bread Ice-cream, Tonka Bean, Crème Anglaise **(1,3,6,8)**

Dark Chocolate Torte €7.50

Mango Curd, Coco Nibs, Passionfruit Sorbet **(1,3,6)**

Selection of Artisan Ice Creams €6.50

Fresh Berries & Fruit Curd

Hot Beverage

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

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



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Cellar Bar Wines of the Month

White

Domaine Montrose, Viognier

South of France, this viognier (unoaked) is appreciated for its freshness and elegance.

Glass: €8.50 Bottle: €32.00

Red

Domaine Montrose, Merlot

South of France (Cotes de Thongue), This merlot, syrah, cabernet blend is appreciated for its fruity flavours.

Glass: €8.00 Bottle: €30.00

Cocktail of the Month

Cahernane Spiced Ginger Beer

Captain Morgan Spiced Rum,
Sour Mix, Ginger Beer and Bitters **€11.50**

Irish Whiskey of the Month

Hyde

Options: Single Malt Rum Cask Finish, Single Sherry Cask Malt or
Single Grain Triple Distilled

€9.50

Irish Gin of the Month

Thin Gin

Thin Gin is a multi-award-winning Irish Gin. It's a full-strength gin; fresh, fruity, clean and intrinsically Irish with flavors of apple, hawthorn and elderflower.

€6.50