



THE CELLAR

KITCHEN | BAR

Our Story

A Whisper of Our History

Here at Cahernane, we believe a house becomes a home through the stories it carries, and ours stretches back over 300 years.

The story begins in the 17th century, when the Herbert family settled in Killarney. In the 1700s, Arthur Herbert purchased this estate and built a graceful Queen Anne- style home. It stood for generations, quietly watching over the lakes and mountains, until 1875, when Henry Herbert returned to Ireland and imagined something grander.

With architect James Franklin Fuller at his side, Henry set about creating the Victorian manor you see today. Completed in 1877, the house was elegant, modern, and full of light, a reflection of a new era, inspired in part by his wife Catherine's vision for a more refined way of living.

As Ireland changed, so did Cahernane. By the early 20th century, it had become a country house hotel, welcoming guests with the same grace once reserved for family and friends. The Herbert legacy continued until the 1940s, when the estate changed hands, though one last family member, Gwendolen Herbert, remained in the gardener's cottage until her passing in 1966.

Today, Cahernane is part of the PREM Group and has been lovingly restored, with a deep respect for its heritage and an eye to the future. Following a €7.8 million renovation, the house has been thoughtfully refreshed, from the original manor rooms to the Coach House, Drawing Room, Library, and Atrium.

As our guest, you are not just staying in our hotel, you are part of a living story. One of timeless elegance, quiet charm, and the warmth of Irish hospitality.

Welcome home.





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LIGHT BITES

GORDIAL OLIVES

€6.00

SMOKED ALMONDS

€5.00

HOMEMADE SOUP OF THE DAY

Served with Homemade Bread (1A, 6,9)

€8.50

TOASTED SANDWICHES

THE CLASSIC - Ham & Cheddar Cheese,
Tomato, Red Onion & Whole Grain Mustard.

€15.00

THE VEGGIE - Tipperary Brie, Tomato, Red Onion & Tomato Relish.

€15.00

THE CAESAR - Chicken, Bacon, Lettuce, Tomato & Caesar Mayo.

€15.50

Choice of White or Brown Bread (1A,6,9) or Gluten Free Bread

Served with Crisps & Salad

Sandwiches are only served from 1pm - 5pm

HOMEMADE SCONE

Choice of: Fruit Scone or Plain Scone

Traditional Fruit Preserves &
Cream (1A,3,6)

€7.95

ALLERGEN GUIDE

Cereals Containing Gluten -1 (1A Wheat, 1B Rye, 1C Barley, 1D Oats), Crustaceans - 2,
Eggs - 3, Fish - 4, Soybeans - 5, Dairy - 6, Peanuts - 7, Nuts - 8 (8A Almonds, 8B Hazelnuts,
8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H macadamia, 8I
Pinenuts) Celery - 9, Mustard - 10, Sesame - 11, Sulphites-12 Lupin - 13, Molluscs - 14



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EVENING MENU

Served From 1pm - 9pm

HOMEMADE SOUP OF THE DAY Served with Homemade Bread (1A, 6,9)	€8.50
SEAFOOD CHOWDER Served with Homemade Bread (1A,1D,2,4,6,9,12,14)	€14.50
SMOKED SALMON PLATE Dill Cream, Crispy Capers, Pickled Shallots, Cucumber, Brown Bread (1A,1D,4,6,10,12)	€15.00
HEIRLOOM TOMATO SALAD (V) (10, 12)	€15.00
CLASSIC CAESAR SALAD (V) Bacon Lardons, Parmesan, Sourdough Croutons(1A,3,4,6,10,12) (With Chicken or Prawns - €4 supplement)	€15.50
8OZ IRISH BEEF BURGER Brioche Bun, Streaky Bacon, Cheddar, Tomato ,Gem Lettuce House Sauce, Pickle, Triple Cooked Chips (1A,3,6,10,12)	€24.00
ROAST CORNFED CHICKEN SUPREME Winter Vegetables, Baby Potato, Tarragon, Wholegrain Mustard Cream (6,9,10,12)	€25.00
FISH & CHIPS With Mushy Peas, Tartar Sauce & Triple Cooked Chips (1A,3,4,6,10,12)	€24.00
8oz STRIPLOIN STEAK From Grass fed Irish Beef. With Side Salad, Sauteed Mushrooms & Chips Choose Peppercorn Sauce or Garlic Butter (6,9,10,12)	€39.00
CAULIFLOWER STEAK (V) With Crispy Onions, Pico de Gallo, Sweet Potato Fries (1A,12)	€28.00

SIDES

TRIPLE COOKED CHIPS	€6.50
SWEET POTATO FRIES (1A)	€6.50
CREAMED POTATO (6)	€6.50
SIDE SALAD	€6.50

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DESSERTS

STRAWBERRY CHEESECAKE Honeycomb Ice Cream, Mango Curd (1A,3,6)	€9.50
DARK CHOCOLATE OPERA Raspberry Gel, Chocolate Crumb, Raspberry Sorbet (1A,3,6, 8A)	€9.50
APPLE & BLACKBERRY CRUMBLE Salted Carmel, Vanilla Ice Cream (1A,1D,3,6,12)	€9.50
SELECTION OF ICE CREAM Fresh Berries & Fruit Curd (1A,3,6,8A,12)	€9.00
HOMEMADE SCONE Choice of: Fruit or Plain Scone Traditional Fruit Preserves & Cream (1A,3,6)	€7.95

HOT DRINKS

BEWLEY'S TEA	€4.00	HOT PORT	€8.50
BEWLEY'S COFFEE	€4.00	HOT WHISKEY	€8.50
ESPRESSO	€4.00	IRISH COFFEE	€9.50
DOUBLE ESPRESSO	€6.00	BAILEYS COFFEE	€9.50
CAPPUCCINO	€4.50	FRENCH COFFEE	€9.00
LATTE	€4.50	CALYPSO COFFEE	€9.50
HOT CHOCOLATE	€4.50	ITALIAN COFFEE	€9.50

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House Wine Selection

White

100. BABINGTON BROOK CHARDONNAY (AUSTRALIA)

glass: €11 | Bottle: €40

102. ZAGALIA INZOLIA PINOT GRIGIO (PUGLIA)

glass: €10.50 | Bottle: €42

104. Les Chaises Sauvignon Blanc Vin de Pays (Pays d'OC)

glass: €9.50 | Bottle: €38

105. PICPOUL DE PINET SAINT-PEYRE (LANGUEDOC, FRANCE)

glass: €12.50 | Bottle: €49

Red

106. LES CHAISES MERLOT VIN DE PAYS (PAYS D'OC)

glass: €10 | Bottle: €39

108. De Martino Cabernet Sauvignon (Maipo, Chile)

glass: €10 | Bottle: €39

110. HALVALOS MALBEC (MENDOZA)

glass: €10.50 | Bottle: €40

113. Louis Latour "Valmoissine" Pinot Noir (Burgundy, France)

glass: €16 | Bottle: €65

Rosé

112. FUMÉES BLANCHES GRIS DE SAUVIGNON (LANGUEDOC)

glass: €11.50 | Bottle: €45

