



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

Served from 1pm – 5pm

GORDIAL OLIVES

€6.00

SMOKED ALMONDS

€5.00

HOMEMADE SOUP OF THE DAY

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

€8.50

TOASTED SANDWICH

Homemade Bread (1A, 6, 9)

Served with Potato Crisps & Salad

FILLING SELECTION:

Ham Cheddar Cheese, Tomato, Red Onion and Whole Grain Mustard

Tipperary Brie, Tomato, Red Onion, Tomato Relish

Chicken, Bacon, Lettuce, Tomato, Caesar Mayo

€13.00

HOMEMADE SCONE

Choice of: Fruit Scone or Plain Scone

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

€7.95

ALLERGEN GUIDE

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



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WINE LIST

House Wine Selection

White

100. BABINGTON BROOK CHARDONNAY (AUSTRALIA)

A very attractive, pure ripe Chardonnay with notes of pear and apple flavours combined with a crisp acidity and good length.

Glass: €10.50 | Bottle: €39.00

102. ZAGALIA INZOLIA PINOT GRIGIO (PUGLIA)

Fruity, with hints of green apple aroma with undertones of pears and grapefruits.

Well-balanced and dry, easy to drink in the summer sun.

Glass: €11.00 | Bottle: €42.00

104. DOMAINE SAINT MAURICI SAUVIGNON BLANC

An elegant, refreshing, and fruity Sauvignon Blanc with a crisp upfront palate. A nose of pineapple, green fig, citrus, and gooseberry.

Glass: €9.50 | Bottle: €38.00

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

Offering complex aromas of gooseberry and citrus flavours, Fresh and fruity on the palate with a long lingering finish.

Glass: €10.50 | Bottle: €47.00

Red

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

A smooth, medium-bodied red with ripe plum, black cherry and soft spice on the nose.

The palate is round and supple with gentle tannins and a velvety finish

Glass: €10.00 | Bottle: €38.00

108. DOMAINE SAINT MAURICI CABERNET SAUVIGNON (PAYS D'OC)

Fresh and spicy aromas of Blackberries and plums.

Silky palate of red fruit with soft tannis

Glass: €9.25 | Bottle: €35.00

110. HALVALOS MALBEC (MENDOZA)

A vibrant, full-bodied Malbec with layers of ripe plum, black cherry, and subtle cocoa. Soft tannins and a hint of spice lead to a smooth, lingering finish.

Glass: €10.50 | Bottle: €40.00

Rosé

112. FUMÉES BLANCHES GRIS DE SAUVIGNON (LANGUEDOC)

Pale bright yellow, Elegant palate of citrus, white flowers and grapefruit.

Fresh and bright with a long finish

Glass: €10.00 | Bottle: €40.00

Special Cocktail of the Day

PAPER PLANE

Jim Beam, Amaro Montenegro, Aperol & Fresh Lemon Juice

10.00



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HOT DRINKS

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| TEA | €4.00 |
| HERBAL TEA | €4.00 |
| COFFEE | €4.00 |
| ESPRESSO | €4.00 |
| DOUBLE ESPRESSO | €6.00 |
| CAPPUCCINO | €4.50 |
| LATTE | €4.50 |
| HOT CHOCOLATE | €4.50 |
| HOT PORT | €8.25 |
| HOT WHISKEY | €8.50 |
| IRISH COFFEE | €9.50 |
| BAILEYS COFFEE | €9.50 |
| FRENCH COFFEE | €9.00 |
| CALYPSO COFFEE | €9.50 |
| ITALIAN COFFEE | €9.50 |