

STARTERS:

Freshly Made Soup (C)	4.80
Seafood Chowder Smoked haddock, salmon, cod, prawns & mussels.	7.50
Fresh Cromane Mussels Green thai curry, ginger cream sauce. Spring onion & basil.	8.50
Moorish Style Spiced Lamb Smoked aubergine puree.	7.00
Bruschetta with Bluebell Falls Goats Cheese Marinated sun blushed tomatoes, dry cured Cronin's smoked bacon & basil oil.	8.90
Red & White Quinoa Salad Feta, beetroot, hazelnuts, grape, pickled fennel. Cumin Seed & peanut butter dressing.	7.00
Dingle Crabmeat and Shrimp Tian Red pepper pesto, lemon & dill mayonnaise.	9.90
Grilled Flat Mushrooms (C)(V) Knockanore oakwood smoked cheddar cheese, basil & sun dried tomatoes.	8.60/14.20
Chicken Liver Parfait Cumberland sauce, toasted sourdough.	8.50
Prawn Mango & Avocado Salad (C) Crisp cos lettuce, lemon, mirin, red chilli & extra virgin olive oil dressing.	8.50
5 Chilled Carlingford Lough Oysters Smoked salmon cream & chives.	12.50
Kerry Smoked Salmon (C) Feta cheese, whiskey marinated diced apple, red onion & fresh rocket.	9.90

MAIN COURSES:

Roast Rack of Kerry Lamb (C)	28.50
Ratatouille, glazed shallots, red wine & honey jus.	
Lord Kenmare's Seafood Platter	28.70
Tiger prawns, fresh salmon, monkfish, scallops, oysters with chorizo, crisp fried calamari, mussels. Saffron aioli & spicy tomato relish.	
Roast Castletownbere Cod & Grilled Prawns	23.50
Prawn & cognac bisque.	
Pan Fried Castletownbere Hake	23.00
Sundried tomato, lemon & herb crumb, white wine cream sauce.	
Braised Irish Pork Belly (C)	23.00
Whiskey, calvados & honey, slow cooked pork, chorizo, pecans & beetroot puree.	
Roast Breast of Carrigcleena Aylesbury Duck (C)	24.50
Roast butternut squash puree, blackberry compote, juniper berry & red wine jus. Best served medium. We regret we cannot cook well done.	
Prime Irish Sirloin Steak (C)	25.70
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
9oz Prime Irish Fillet Steak (C)	28.70
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
Roast Beetroot & Bluebell Falls Goats Cheese Risotto	15.00
Chilli & glazed pecans.	
Spiced Sea Bass Fillets	19.00
Shrimp, mint, cucumber & caper salsa.	

(C) Denotes coeliac option.

(V) Denotes vegetarian option.

Seafood Platter & Risotto served with salad.

All other Main Courses served with Baby Boiled or Gratin Potatoes & seasonal vegetables.

House salad dressing contains peanuts.

If you suffer any food allergies, please notify our service staff.

Some cheeses on our menu are produced using un-pasteurised milk.

We regret no individual bills for groups.

In the interest of children's safety and the comfort of all our diners, we require that children remain seated at ALL times.