

## STARTERS:

<b>Freshly Made Soup</b> (C)	5.50
<b>Moorish Style Spiced Lamb</b> Smoked aubergine puree.	7.50
<b>Bruschetta with Cordal Kerry Goats Cheese</b> Marinated sun blushed tomatoes, dry cured Cronin's smoked bacon & basil oil.	8.90
<b>Caesar Salad</b> Baby gem, smoked bacon, white anchovy, parmesan, creamy caesar dressing. Tomato & fennel seed crouton.	8.50
<b>Prawn, Mango &amp; Avocado Salad</b> Crisp cos lettuce, lemon, mirin, red chilli & extra virgin olive oil dressing.	9.50
<b>Grilled Flat Mushrooms</b> (C)(V) Knockanore oakwood smoked cheddar cheese, basil & sun dried tomatoes.	8.60/14.20
<b>Fresh Kerry Crabmeat &amp; Shrimp Tian</b> Chive & dill mayonnaise, red pepper pesto & cucumber.	10.50
<b>Chicken Liver Parfait</b> Cumberland sauce, toasted sourdough.	8.50
<b>5 Chilled Carlingford Lough Oysters</b> Smoked salmon cream & chives.	12.50
<b>Fresh Glenbeigh Mussels</b> Lemongrass, green curry spices, white wine, cream, basil & spring onion.	8.50
<b>Kerry Smoked Salmon</b> (C) Feta cheese, whiskey marinated diced apple, red onion & fresh rocket.	10.50
<b>Red &amp; White Quinoa Salad</b> Feta, beetroot, hazelnuts, grapes & pickled fennel. Cumin seed & peanut butter dressing.	7.50

## MAIN COURSES:

<b>Roast Rack of Kerry Lamb (C)</b>	<b>28.50</b>
Ratatouille, glazed shallots & red wine sauce.	
<b>Lord Kenmare's Seafood Platter</b>	<b>29.50</b>
Tiger prawns, fresh salmon, monkfish, scallops, oysters with chorizo, crisp fried calamari, mussels in white wine, garlic & coriander cream. Tarragon & wholegrain mustard mayonnaise, spicy tomato relish.	
<b>Wasabi Glazed Organic Kerry Salmon</b>	<b>23.00</b>
Sesame oil, wasabi & soy butter, bulgar wheat salad, tomato, cucumber, mint, scallions & parsley.	
<b>Pan Fried Castletownbere Hake</b>	<b>23.00</b>
Sundried tomato & fresh herb crumb, white wine cream sauce.	
<b>Braised Irish Pork Belly (c)</b>	<b>23.50</b>
Whiskey, calvados & honey, slow cooked pork, chorizo, pecans & beetroot puree.	
<b>Roast Breast of Irish Chicken (C)</b>	<b>19.00</b>
Celeriac & parsnip mash, mushroom, smoked bacon & tarragon sauce.	
<b>Roast Breast of Carrigcleena Aylesbury Duck (C)</b>	<b>24.50</b>
Mulled blackberries, roast pumpkin puree, apple & lime jel. Best served medium. We regret we cannot cook well done.	
<b>10oz Prime Irish Sirloin Steak (C)</b>	<b>27.00</b>
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
<b>9oz Prime Irish Fillet Steak (C)</b>	<b>30.00</b>
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
<b>Risotto (C)(V)</b>	<b>15.00</b>
Roast beetroot, arborio rice, chilli & parmesan.	

(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.