

<b>Large Green Olives</b>	<b>4.50</b>
<b>Freshly Made Soup of the Day (C)</b>	<b>5.70</b>
<b>Bruschetta with Bluebell Falls Goats Cheese</b> Marinated sun blushed tomatoes, dry cured Cronin's smoked bacon & basil oil.	<b>9.30</b>
<b>Rainbow Carrot Salad</b> Goats cheese bon bons, toasted pinenuts, peanut butter & cumin dressing.	<b>8.80</b>
<b>Caesar Salad</b> Baby gem, smoked bacon, white anchovy, parmesan, creamy caesar dressing. Tomato & fennel seed crouton.	<b>8.80</b>
<b>Crispy Prawns With Sweet Chilli &amp; Lime</b> Avocado, rocket & red onion salad.	<b>9.90</b>
<b>Grilled Flat Mushrooms (C)(V)</b> Knockanore oakwood smoked cheddar cheese, basil & sun dried tomatoes.	<b>9.00/14.80</b>
<b>Oysters</b> 5 chilled Carlingford oysters on ice, smoked salmon cream & chives.	<b>13.50</b>
<b>Kerry Smoked Salmon Salad</b> Feta, whiskey glazed apples, rocket, red onion & pickled fennel.	<b>11.00</b>
<b>Red &amp; White Quinoa Salad</b> Roasted cashew nuts, beetroot, grapes & pickled fennel. Cumin seed & peanut butter dressing.	<b>8.40/15.30</b>
<b>Glenbeigh Mussels (C)</b> Lemongrass, green curry spices, basil, white wine & spring onion cream.	<b>9.40</b>
<b>Spring Roll</b> Crisp fried carrigcleena duck & vegetable spring roll, oriental sauce.	<b>8.30</b>

<b>Roast Rack of Kerry Lamb</b>	<b>30.20</b>
Ratatouille, glazed shallots, red wine honey jus.	
<b>Lord Kenmare's Seafood Platter</b>	<b>31.30</b>
Tiger prawns, fresh salmon, monkfish, scallops, crisp fried calamari, baked oysters with chorizo, mussels with white wine, cream and coriander. Tarragon & wholegrain mustard mayonnaise, spicy tomato relish.	
<b>Wasabi Glazed Grilled Salmon</b>	<b>25.00</b>
Sesame oil, wasabi & soy butter, bulgar wheat salad, tomato, cucumber, mint, scallions & parsley.	
<b>Pan Fried Hake</b>	<b>24.00</b>
Tender stem broccoli, smoked almonds & white wine sauce.	
<b>Braised Irish Pork Belly (c)</b>	<b>25.00</b>
Whiskey, calvados & honey, slow cooked pork, chorizo, pecans. & beetroot puree.	
<b>Roast Breast of Carrigcleena Aylesbury Duck (C)</b>	<b>25.80</b>
Mulled blackberries, roast pumpkin puree, apple & lime gel. Best served medium. We regret we cannot cook well done.	
<b>10oz Prime Irish Sirloin Steak (C)</b>	<b>29.20</b>
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
<b>Roast Irish Chicken Breast</b>	<b>19.50</b>
Celeriac and parsnip mash, smoked bacon, mushroom and tarragon sauce.	
<b>9oz Prime Irish Fillet Steak (C)</b>	<b>31.30</b>
Spiced onion rings, creamy pepper brandy & thyme sauce or garlic butter.	
<b>Risotto (C)(V)</b>	<b>15.60</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.