

## APPETISERS

Cromane Mussels Steamed in the Shell, with a Chilli, Garlic and Herb Butter, m/mk/c	€11
Chart House Salad Crozier Blue Cheese, Caramelised Walnuts, Roasted Pear, House Dressing Toasted Biscotti, Port Gel md/sp/n/mk/g	€11
Annascaul Black Pudding, Pear and Lime Chutney, Wrapped in Filo, Oven Baked, Kaffir Lime Jus. mk/g/sp	€10
Dingle Bay Seafood Chowder with Croutons and a Dash of Citrus Oil g/f/cy/sp/mk/m	€9.50
<u>Appetiser Tasting Plate</u> Annascaul Black Pudding, Pear and Lime Chutney, Wrapped in Filo pastry, Crozier Blue Cheese with Caramelised Walnut, Seafood Croquette Seared Atlantic Scallop g/e/n/md/sp/mk/f/m	€14.50

## MAIN COURSE

Seared Atlantic Scallops, Celeriac Apple and Summer Truffle Puree Braised Lentil, Chorizo, Aged Balsamic Dressing mk/m/cy/md	€31.50
Pan Seared Fillet of Hake, Confit of Leek, Smoked Haddock Mussel and Seaweed Butter Cream f/l/md/mk/m	€28.50
Roast Breast of Free-Range Irish Chicken, Herb Potato Gnocchi, Baby Spinach, Smoked Pancetta, Petit Pois Chive and Parmesan Nage cy/sp/mk/g	€25.50
Fillet of Kerry Beef, Savoy Cabbage, Whole Grain Mustard Butter, Creamy Brandy Pepper Sauce mk/sp/cy	€32.00
Roast Rack of West Kerry Lamb, Dauphinoise Potato, Red Onion Marmalade, Rosemary Jus, md/sp/mk	€32.00
Dukka Crushed Cauliflower and Mushroom Arancini, Citrus dressed Quinoa, Miso, Beetroot and Orange Chutney, Rocket Pesto n/ss/s/md	€19.50

Maincourses are served with a side of vegetables and potatoes  
Side order of fries on request: €4

Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery=CY  
Sesame Seeds=SS, Sulphites=SP, Lupin=L, Mustard=MD

Service Charge is not included, and 100% of all gratuities are shared amongst the entire team