



Sample Summer Menu 2021

The menu presented here is solely to give you an indication of our menu style. Dishes and garnishes may vary, fish dishes and prices will depend on what is available on the day and our price is determined by the market price.

APPETISERS

Fried Pork Rillettes, caramelized apple chutney, ribbons of vegetables and saffron aioli	€13
Angie Macks Organic Goats Cheese mousse, beets, roasted smoked and pureed, beetroot sorbet, orange oil	€13
Dingle Bay Seafood Chowder, chunky pieces of fish, croutons, and citrus essence	€11
Kells Bay Dillisk Cheese Salad, sweet onion relish, capers, quince jell, Jim's Garden leaves, walnuts, crouton, and seaweed mayonnaise,	€13
Annascaul Black Pudding, pear and lime chutney, wrapped in filo, oven baked, kaffir lime jus	€10

Appetiser Tasting Platter

Fried Pork Rillettes, caramelised apple chutney, Annascaul Black Pudding in filo kaffir lime jus, Atlantic Scallop and saffron aioli	€15
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MAIN COURSE

Fillet of Kerry Beef, Irish stew courgette, potato fondant, truffle béarnaise and pan jus	€33
Roast Free Range Chicken, sweet potato and bourbon puree, bacon marmalade glazed cabbage. whole grain mustard cream	€25
Roast Rack of Kerry Lamb, dauphinoise potatoes, balsamic fig chutney, amber ale jus	€33
Baked Herb Crusted Fillet of Hake, cherry tomatoes, mussels, java beans Parisienne potatoe in a tarragon nage	€27
Pan Roasted Medallions of Monkfish, chara masala, toasted almonds, riata, mango and red onion salsa	€31
Rosted Celeriac, Dukka Crispy Cauliflower, soya and miso reduction, celeriac and apple remoulade, toasted hazelnut and quinoa crumble	€22

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