

APPETISERS

Chart House Salad, garden leaves, Crozier Blue Cheese, Candied Pecans, Pickled Balsamic Figs, Mustard and Walnut Vinaigrette, Biscotti. n,e,mk,md	€12.50
Annascaul Black Pudding, Pear and Lime Chutney, Wrapped in Filo, Oven Baked, Kaffir Lime Jus. mk,g,sp,md	€10.00
Dingle Goats Cheese, Beetroot Gnocchi, Roasted Beetroot, Caramelised Walnuts, Dressed Leaves and Herb Oil. g,e,n,mk,md	€14.50
Dingle Bay Seafood Chowder with Croutons and a Dash of Citrus Oil g/f/c/cy/sp/mk/m	€10.50
Slow Roasted Pork Belly, seared Atlantic Scallops, Caramelized Granny Smiths, Date Puree, Cronin's Cider Jus. m,md,mk,sp	€14.50

Appetiser Tasting Plate

Annascaul Black Pudding, Pear and Lime Chutney Wrapped in Filo pastry, Crozier Blue Cheese with Caramelised Pecan Salad, Slow Roasted Pork Belly and Atlantic Scallop g,e,m,md,sp,mk,cy,n,	€14.50
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MAIN COURSE

Cannelloni of Aubergine, Roasted Hazelnut and, dressed Quinoa Sunflower Seed Ricotta Cream, and Rocket Salad. n,cy,md	€22.50
Pan Roasted Medallions of Monkfish, Leek, Fennel and Mussels White Wine and Ginger Nage f,m,cy,md,mk,sp	€32.50
Baked Fillet of Hake, Minted Pea Puree, Chorizo and Smoked Haddock Bonbon Tartar Hollandaise f,e,mk,md,sp,g,	€28.50
Roast Breast of Free-Range Irish Chicken, Buckwheat Risotto, Smoked Pancetta, Aged Parmesan, Tarragon Oil and Chive Cream. mk,cy,md,sp	€26.00
Fillet of Kerry Beef, Caramelized Parsnip Puree, Umami Butter Truffle Cabernet Reduction. mk,cy,md,sp	€33.00
Roast Rack of Kerry Lamb, Celeriac Gratin, Red Onion Marmalade, Pan Jus mk,cy,md,sp	€33.00

Main courses are served with a side of vegetables and potatoes

**Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Mollusks= M 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