

APPETISERS

Chart House Salad, Garden Leaves, Cantaloupe Melon, Prosciutto, Parmesan, Caramelised Walnuts, Garlic Croutons. n,e,mk,md,sp,g,	€12.50
Annascaul Black Pudding, Pear and Lime Chutney, Wrapped in Filo, Oven Baked, Kaffir Lime Jus. mk,g,sp,md	€10.95
Dukkah Crusted Dingle Goats Cheese Bon Bons, Nectarine and Orange Relish, Carpaccio of Beetroot and Aged Balsamic Glaze. g,e,n,mk,md,sp,ss,	€14.50
Dingle Bay Seafood Chowder with Croutons and a Dash of Lemon Oil. g/f/c/cy/sp/mk/m	€10.50
Braised Sticky Pork Belly, seared Atlantic Scallops, Roasted Fennel and Date Compote. m,md,mk,sp	€14.50

Appetiser Tasting Plate

Annascaul Black Pudding, Pear and Lime Chutney Wrapped in Filo Pastry, Dukkah Crusted Dingle Goats Cheese Bon Bons, Slow Roasted Pork Belly and Atlantic Scallop Garden Leaves, Cantaloupe Melon, Prosciutto, Parmesan. g,e,m,md,sp,mk,cy,n,	€16.50
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MAIN COURSE

Fried Black Garlic & Miso Gnocchi, Sauteed Wild Mushrooms, Toasted Cashew Nuts Charred Toonsbridge Halloumi, Sundried Tomatoes, Chive Cream. n,cy,md,g,mk	€25.50
Pan Seared Fillets of Monkfish, Braised Leeks, Cherry Tomatoes, Mussels Poached in Saffron, Herb Nage. f,m,cy,md,mk,sp,l	€35.50
Baked Fillet of Hake, Sweet Potato and Bourbon Puree, Coco De Paimpol Beans, Gubeen Chorizo, Herb Oil. f,e,mk,md,sp,g,	€28.50
Roast Breast of Free-Range Irish Chicken, Pomme Fondant, Sauteed Cabbage & Pancetta, Wholegrain Mustard Cream. mk,cy,md,sp	€27.00
Fillet of Kerry Beef, Roasted Cauliflower, Truffle Puree Crozier Blue Butter, Roasted Garlic Jus. mk,cy,md,sp	€36.00
Roast Rack of Kerry Lamb, Dauphinoise Potatoes, Fig & Red Onion Chutney, Rosemary Jus, mk,cy,md,sp	€36.00

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.