



TO START & SHARE

<p>Selection of Breads & Dips (V)(Ve*) €5.50 Homemade Guinness brown bread and Rathmore sourdough. Served with Irish butter, black olive tapenade and basil pesto. (1,3a,3d,6b,9,10)</p>	<p>Atlantic Irish Mussels €18.00 White wine, Irish butter and lemongrass sauce. Served with garlic bread. (1,2,3a,8,9) <i>Lrg. €25.00</i></p>
<p>A Taste of the Local Farmer's Market €23.00 Kerry chorizo, Parma ham, salami, Tipperary brie, Carrigaline smoked cheddar, Porter cheese, olives, candied walnuts, Great Southern honey and crackers. <i>Serves 2. (1,3a,6a,9)</i></p>	<p>Superfood Salad (V)(Ve*) €16.00 Wild rice, mixed leaves, edamame beans, carrot, roasted squash, pomegranate, mango and mustard dressing. (5) <i>With Chicken €21.00.</i></p>
<p>Soup of the Day (V)(Ve*) €9.00 Served with Guinness brown bread. (1,2,3a,3d)</p>	<p>Homemade Chicken Tenders €14.00 Panko chicken strips with buttermilk and Cajun herb coating. Served with house slaw and Sriracha mayonnaise. (1,3a,5,10)</p>
<p>Kenmare Seafood Chowder €14.00 Cod, smoked haddock, salmon, mussels & creamy traditional Irish vegetable broth. Served with Guinness brown bread. (1,2,4,9)</p>	<p>West Cork Toonsbridge Farm Burrata (V) €16.00 Heirloom tomato, basil pesto, figs, walnuts and mixed leaves. (1,6a,6b)</p>

SANDWICHES

Available Until 4pm

<p>Open Kenmare Smoked Salmon €15.00 Organic smoked salmon, crème fraîche & pickled cucumber on homemade Guinness brown bread. (1,3a,3d,4,9)</p>	<p>Hummus Wrap (V)(Ve) €13.00 Organic mixed leaves, quinoa, mixed beans, roast sweet potato, avocado and shredded red cabbage. Served with house slaw. (3a,3d,10,11) <i>With Chicken €18.00.</i></p>
<p>Open Curried Chicken €14.00 Curried chicken on homemade Guinness brown bread, mango chutney, chive, mayonnaise and Little Black Farm rocket. (1,3a,3d,5,9,10)</p>	<p>Grilled Traditional Irish 'Ham and Cheese' €14.00 Honey-roasted ham with Irish farmhouse cheddar and Eve's Leaves Roasted Red Pepper Relish. Served with Keogh's Shamrock & Sour Cream crisps. (1,2,3a,9,10)</p>

(V) Vegetarian (Ve) Vegan (Ve*) Can be made Vegan

WE ONLY USE 100% IRISH BEEF FOR ALL OF OUR DISHES

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat, 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soybeans, 12. Sesame Seeds, 13. Lupin, 14. Peanut. Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross allergen contamination.

MAINS

Cronin's Kerry Lamb Rump Potato gratin, carrot purée, tenderstem broccoli and roasting jus. (1,9)	€38.00	Chicken Supreme Mixed greens, mash, baby carrot and Liberator Whiskey cream sauce. (1,9)	€28.00
Kenmare Seafood Linguine Smoked haddock, salmon, cod, mussels in a dill cream sauce. (1,3a,4,8,9)	€26.00	Classic Bangers and Mash Loughnane's Guinness and Sage sausages, crispy onions, Irish colcannon mash and onion gravy. (1,3a,3c,9)	€22.00
Killarney Brewing Beer-battered Haddock Skinny fries, crushed green peas and tartare sauce with a slice of lemon. (3a,4,5,9)	€23.00	Spinach and Avocado Burger (V)(Ve*) Baby gem lettuce, tomato, pickled cucumber, red onion and Ballymaloe Relish mayonnaise in a brioche bun. Served with skinny fries. (1,3a,10)	€19.00
6oz. Irish Beef Burger Tomato, Irish cheddar, pancetta & truffle mayonnaise and mixed salad in a brioche bun. Served with skinny fries. (1,3a,10)	€23.00	8oz. Irish Sirloin Steak Sautéed mushrooms, onion rings, skinny fries and a choice of green peppercorn sauce or garlic butter. <i>100% Irish Beef.</i> (1,2,3a)	€38.00
Chickpea Lentil Dahl (V)(Ve) Madras turmeric curry lentils and chickpea. Served with naan bread and Vegan mint yogurt. (1,3a)	€21.00		

SIDES

Irish colcannon mash (1)	€6.00	Side salad (5)	€6.00	Truffle fries (1)	€9.00
Buttered Irish vegetables (1)	€6.00	Fries	€6.00		

DESSERTS

Liberator Whiskey Crème Brûlée (V) With homemade vanilla shortbread. (1,10)	€10.00	Granny Smith Apple Pie (V) Served warm, with Crème Anglaise and vanilla ice cream. (1,10,3a)	€9.50
Oreo Cheesecake (V) Served on milk chocolate soil with Oreo ice cream. (1,3a)	€9.00	Sticky Toffee Pudding (V) Served with Mascarpone Chantilly cream, caramel sauce and a brandy snap. (1,10,3a)	€10.00

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