

START

French Onion Soup	14
caramelised onion, beef broth, cheese crouton	
1,3a,9	
Beef Tartare	24
dillisk bread, egg yolk gel, mustard caviar, truffle remoulade	
1,3a,5,9,10	
Heritage Country Terrine	22
pickled carrots & radish, red onion jam, apple cider mustard	
5,9	
Heirloom Tomatoes & Burrata Curd	19
raspberry, black olive, candied lemon	
1,3a,3b,9	
Kenmare Seafood Chowder	16
fish & shellfish, creamy broth	
1,2,4,8,9	
Prawn Cocktail	23
marie rose sauce, kohlrabi, charred lemon & baby gem	
5,7,9,10	
Cromane Oyster ½ dozen	24
sauce mignonette, lemon	
8,9	

(GF) - Gluten Free, (GFA*) - Gluten Free Adaptable / (V) Vegan, (VE*) Vegetarian Option Available

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. Soy, 12. Sesame Seed, 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.

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

LAND

10oz Sirloin

49

10oz Dry Age Ribeye

52

8oz Fillet

54

served with asparagus, watercress salad, king oyster mushroom, confit cherry tomato

choose one side - fries, creamed potato, side salad

choose one sauce - peppercorn sauce, chimichurri, garlic butter, nduja butter

1,3a,8,9

West Cork Chicken Supreme

37

lemon thyme, peas à la française, tarragon velouté

wild mushrooms, baby potatoes

1,2,9

8oz Railroad Burger

29

fries, cheddar cheese, tomato-olive remoulade, crispy onions

smoked bacon, pretzel bun

1,3a,5,9

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GARDEN

Goats Cheese Salad	17 / 24
beetroot, rhubarb & pickled strawberries, honey dressing	
1,9	
Salt Baked Celeriac & Orange Salad	16 / 23
endive, candied hazelnuts, garden dressing	
1,9	
Caesar Salad	17 / 24
crispy egg, smoked lardons, croutons, parmesan	
add grilled chicken 6 / grilled prawns 8 (7)	
1,3a,4,5,9,10	
Heirloom Tomato & Pickled Courgette Tarte	27
mascarpone, basil oil, fig mustard, dried olives	
1,3a,5,9,10	
Charred Cauliflower Steak	26
smoked almond & golden raisin couscous, capers,	
brown butter crumb, watercress salad, chimichurri	
1,3a,6b,9	
Potato Gnocchi with Cashel Blue Cheese	28
garden peas, asparagus, broad beans, artichokes	
1,3a	

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SEA

Lobster-Crab, Mac & Cheese emmental bechamel, rainbow chard 1,3a,7,9	44
Monkfish & Mussels 'Marinière' cider, chorizo, kale, pickled wild mushrooms 1,4,8,9	40
Beer Battered Haddock sauce gribiche, fries, peas, lemon 1,3a,4,9,10	29
Market Fish Of The Day new season potatoes, vegetables, samphire brown crab, champagne beurre blanc 1,4,7,9	Market Price

SIDES

French Fries	7
Truffle Fries (1,10)	12
Creamed Potato (1)	7
Market Vegetables (1)	8
Asparagus & Watercress Salad (1)	9

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FINISH

Hazelnut & Passionfruit	15
hazelnut sponge, passionfruit, creamy hazelnut praline mousse	
1,3a,6f,9,10	
Mint & Banana	12
coconut biscuit, banana lime cream, mint mousse, mango sorbet	
1,3a,9,10	
Honey Lemon Semifreddo	14
honey mousse, lemon crumble, yuzu caramel	
1,3a,9,10	
Apple Pie	12
vanilla sauce, crisp tuille, vanilla ice cream	
1,3a,9,10	
Sticky Toffee Pudding	14
warm toffee sauce, vanilla ice cream	
1,3a,9,10	
Knockatee Cheese Selection	19
crispbread, fig jam, quince, honey	
1,3a,9	
Affogato	11
vanilla ice cream, espresso	
1,9,10	

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WE PROUDLY PRESENT

Artisan Products right on our doorstep

Vegetables

Eve's Leaves

- Eve & Eamonn McKay

Little Black Hill Farm

- Mary Walsh

Cheese

Knockatee Cheese

- Sean Coles-O'Sullivan

Bluebell Falls Goats Cheese

- Victor & Breda O'Sullivan

Meat

T. Cronin & Sons Family Butchers

- Denis Cronin

Bread Rolls

Bread Culture Bakery

- Aoife McSweeney & Luc Leonard

Gluten Free

The Gluten Free Kitchen Company

- Doireann Barrett

Fish

Star Seafood Killarney

- Florence McCarthy

For our day-to-day business we trust these selected companies

Dairy & Cheese

Lee Strand

Specialised Products

Larousse Food

Redmonds Fine Food

Odaios

Fruit & Vegetables

O'Shea Fruit & Veg

Fenit Fruit & Veg

Killarney Fruit & Veg

Total Produce Tralee

Meat & Poultry

Tim Jones Butchers

Flesk Meat

Our Beef is 100% Irish. We & our suppliers support the local environment as well ethical & eco-conscious practices