

START

French Onion Soup	14
caramelised onion, beef broth, cheese crouton	
1,3a,9	
Beef Tartare	23
dillisk bread, egg yolk gel, mustard caviar, truffle remoulade	
1,3a,5,9,10	
Heirloom Tomatoes & Burrata Curd	19
raspberry, black olive, candied lemon	
1,9	
Kenmare Seafood Chowder	15
fish & shellfish, creamy broth	
1,4,8,2,9	
Prawn Cocktail	23
marie rose sauce, kohlrabi, charred lemon & baby gem	
5,7,9,10	
Cromane Oyster ½ dozen	24
apple cider mignonette, lemon	
7,9	

GARDEN

Bluebell Falls Goats Cheese Salad	17 / 24
grilled pear, beetroot, lemon & honey dressing	
1,9	
Caesar Salad	17 / 24
crispy egg, smoked lardons, croutons, parmesan	
add grilled chicken 5 / grilled prawns 7 (7)	
1,3a,4,5,9,10	

(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

47

10oz Dry Age Ribeye

53

8oz Fillet

53

*served with vine cherry tomatoes, kale, baked confit shallot
choose one side and one sauce – fries, creamed potato, side salad,
peppercorn sauce, chimichurri, garlic butter, café de paris butter
1,3a,4,9*

West Cork Chicken Supreme

37

sauce normande, silverskin onions, smoked lardons,
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

Wild Mushroom Linguini

29

peas, truffle, baby leek
1,3a,9,10

Heirloom Tomato & Pickled Courgette Tarte

27

mascarpone, basil oil, fig mustard, dried olives
1,3a,5,9

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SEA

Lobster-Crab, Mac & Cheese emmental bechamel, rainbow chard 1,3a,7,9	46
Monkfish & Mussels 'Marinière' cider, chorizo, kale, pickled wild mushrooms 1,4,8,9	37
Beer-Battered Haddock sauce gribiche, french fries, peas, lemon 1,3a,4,9,10	29

SIDES

French Fries	7
Truffle Fries (1,10)	12
Creamed Potato (1)	7
Market Vegetables (1)	8
Buttered Kale & Kohlrabi (1)	8

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FINISH

Raspberry & Pistachio	15
puff pastry, caramelised pistachio, raspberry gel, crème anglaise	
1,3a,9,10,6c	
Black Forest	15
white & dark chocolate mousse, sour cherries	
1,3a,6b,9,10	
Burnt Basque Cheesecake	15
coffee ice cream, apricot compote, thyme	
1,3a,9,10	
Apple Pie	14
bramley apples, vanilla ice cream	
1,3a,9,10	
Sticky Toffee Pudding	14
butter & date sponge, 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