DINE IN KILLARNEY

START

French Onion Soup
caramelised onion, beef broth, cheese crouton
1,3a,9

Heirloom Tomatoes & Burrata Curd *(V)*
raspberry, black olive, candied lemon
1,9

Prawn Cocktail *(GF)*
marie rose sauce, kohlrabi, charred lemon & baby gem
5,7,9,10

(V) Vegetarian (Ve) Vegan (Ve) Can be made Vegan - (GF) Gluten Free (GFa*) Gluten Free option available*

We only use 100% Irish Beef.

Please make our team 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.

LAND

Charred Cauliflower Steak
smoked almond & golden raisin couscous, capers,
brown butter crumb, watercress salad, chimichurri
1,3a,6b,9

Market Fish Of The Day *(V)*
new season potatoes, vegetables, samphire,
brown crab, champagne beurre blanc
1,4,7,9

18hr Braised Feather Blade of Beef
charred veg, mash and roast jus
1,2,8,9

FINISH

Vanilla Cheesecake
mixed berry compote
1,3a,9,10

Lemon Meringue Tart
citrus sauce
1,3a,6b,9,10

Pecan Brownie
coffee ice cream
1,3a,6d,9,10

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