# THE <br> SPRINGBOARD 




## MAINS

Grilled O'Connells $100 z$ Dry Aged Sirloin Steak
Rosti Potato | Mushroom Duxelles
Green Beans | Crispy Onions
Green Peppercorn Sauce
Red Wine Jus | Café De Paris Butter
1|2A|7|14
Slow Cooked O'Connells
Angus Beef Rib
$€ 29.50$
Peppercorn Crust | Creamed Potato Stout \& Oyster Glazed Carrot | Celeriac Puree | Wild Mushroom | Red Wine jus
1|2A|7|12|14

Roast Chicken Supreme
€24.50
Truffle Mash | Sweetcorn Puree
Grilled Corn | Parsley \& Red Onion Salad Chicken Jus
1|7|14

At the kingsley we use the best of locally sourced produce and wholesome natural ingredients to produce the finest dishes for our customers.
Please let us know if you have any dietary requirements, as we are happy to make alterations to dishes or advice alternatives. Please ask a member of staff if you need additional information. All our dishes are cooked to order.

Crispy Confit
Skeananore Duck Leg
$€ 23.50$
Barley | Squash Puree | Roast Celeriac
Pickled Blackberry | Red Wine Jus
1|7|14

## Baked Monkfish

$€ 31.50$
Seafood Risotto | Prawn Bisque
Avocado Puree | Squid Ink Tuile 1|3|5|7|14

Grilled Hake
Coconut \& Lime Broth | Puy Lentils
Romanesco | Mussels | Chive oil 1|5|7|8|12|14

## VEGETARIAN OPTIONS

Gochujang Glazed
€19.50 Grilled Aubergine
Sweet Potatoes | Turmeric \& Roast Garlic
Hummus | Citrus Yoghurt | Roasted
Chickpea's
$1 \mid 7$
Spiced Dahl Curry
$€ 22.00$
Fragrant Basmati Rice | Onion Bhaji
Turmeric Spiced Cauliflower
Garlic Potatoes | Naan Bread
1|2A|9|13|14
Smoked Knockanore
Arancini
$€ 19.00$
Squash Puree | Roast Celeriac
Toasted Hazelnuts
$1|2 \mathrm{~A}| 4|7| 9|10 \mathrm{~B}| 14$

Aglio Olio Linguini
$€ 18.00$
Linguini | Spinach | Garlic
Cherry Tomato | Herb Crumb | Parmesan $1|2 \mathrm{~A}| 7$

## Sides

€4.50
Chunky Fries
Sweet Potato Fries
Creamed Potato
Garden Leaves Salad
Stem Broccoli | Toasted Garlic Crumb Garlic Bread

