

START

French Onion Soup	12
caramelised onion, beef broth, cheese crouton	
1,3a,9	
Beef Tartare	20
dillisk bread, egg yolk gel, mustard caviar, truffle remoulade	
1,3a,5,9,10	
Heirloom Tomatoes & Burrata Curd	17
raspberry, black olive, candied lemon	
1,9	
Kenmare Seafood Chowder	14
fish & shellfish, creamy broth	
1,4,8,2,9	
Prawn Cocktail	20
marie rose sauce, kohlrabi, charred lemon & baby gem	
5,7,9,10	
Cromane Oyster ½ dozen	18
apple cider mignonette, lemon	
7,9	

GARDEN

Goats Cheese Salad	14 / 21
grilled pears, beetroot, lemon & honey dressing	
1,9	
Caesar Salad	14 / 21
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

44

10oz Ribeye

46

8oz Fillet

53

Choose a side - fries, creamed potato, side salad

Choose a sauce - peppercorn, chimichurri, garlic butter, café de Paris butter

1,3a,4,9

Spatchcock Chicken

34

sauce normande, silver skin onions, smoked lardons,
wild mushrooms, baby potatoes

1,2,9

8oz Railroad Burger

28

fries, cheddar cheese, tomato-olive remoulade, crispy onions,
smoked bacon, pretzel bun

1,3a,5,9

Wild Mushroom Linguini

28

peas, summer truffle, baby leek

1,3a,9,10

Heirloom Tomato & Pickled Courgette Tarte

24

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	42
Monkfish & Mussels 'Marinière' cider, chorizo, kale, pickled wild mushrooms 1,4,8,9	34
Beer-Battered Haddock skinny fries, sauce gribiche, peas, lemon 1,3a,4,9,10	27

SIDES

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

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FINISH

Raspberry & Pistachio puff pastry, caramelised pistachio, raspberry gel, crème anglaise 1,3a,9,10,6c	13
Black Forest white & dark chocolate mousse, sour cherries 1,3a,6b,9,10	13
Burnt Basque Cheesecake coffee ice cream, apricot compote, thyme 1,3a,9,10	13
Apple Pie bramley apples, vanilla ice cream 1,3a,9,10	13
Sticky Toffee Pudding butter & date sponge, toffee sauce, vanilla ice cream 1,3a,9,10	13
Knockatee Cheese Selection crispbread, fig jam, quince, honey 1,3a,9	18
Affogato vanilla ice cream, espresso 1,9,10	11
Last Ember vodka, coffee liqueur, cream, oak aged whiskey, chocolate bitters 1	20
Pasture's New Poitín, calvados, espresso, brown sugar syrup, kahlúa, cream 1	16

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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

Foraging

Fiáin

- Epi Rogan

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