

STARTERS

Flor McCarthy's Smoked Salmon

*Cucumber & Nori Salad, Brown Bread Crisp,
Caper Berries (3, 6 Wheat, 7, 9)*

Wild Atlantic Way Seafood Chowder

(1, 2, 3, 5, 6 Wheat, Oat, 7, 9, 12)

Chicken & Mushroom Puff Pastry Vol-au-Vent

Creamy Tarragon Sauce (6 Wheat, 7, 11)

Cream Soup of the Day

Please See Daily Specials Menu

Organic Dingle Goats Cheese Filo Tart

*Black pudding Crumble, Fig Chutney, Rocket
Salad, Eves Beetroot Relish
(6 Wheat, 7, 9, 11)*

Watermelon & Feta Cheese Salad

*BBQ Chicken Wings, Watercress & mustard
Dressing (7, 9, 6 Wheat, 10, 13)*

Starter Special

Please See Daily Specials Menu

MAIN COURSES

Parmesan & Panko Crumbed Supreme of Irish Chicken

*Buttered Oyster Mushroom, Ashes Black pudding
Bon Bons, Tarragon Jus (3, 6 Wheat, 7, 8, 9, 11)*

Peppered 8oz Sirloin of Irish Beef

*Spiced Breaded Onion Rings, Grilled plum Tomato,
Cashel Blue Cheese Bearnaise (6 Wheat, 7, 9, 11)
(€5.00 supplement if dining on an Inclusive Package)*

Baked Fillets of Seabass

*Lemon & Thyme Potatoes, Spinach,
Chorizo & Caper Butter (3, 7, 9)*

Roast Chump of Kerry Lamb

*Sweet Potato Fondant, Minted Pea Puree, Black
Olive Jus (7, 8, 9)*

Cooked Medium to well done

Dish of the Day & Market Fish of the Day

Please see Daily Specials Menu

Cromane Mussels & Clam Linguini

*Chilli & Garlic, Roast Cherry Tomatoes,
White Wine Cream (1, 2, 6 Wheat, 7, 9)*

Cauliflower & Quinoa Burger

*Eves Tomato Relish, Vegan Cheddar,
Sweet Potato Fries (6 Wheat, 9)*

All dishes are served with a selection of Market Vegetables & Potatoes



DESSERTS

Lemon Cheesecake

*Citrus Crumble, Blood Orange Sorbet
(5, 6 Wheat, 7, 11)*

Chocolate Crème Brulee

*Fresh Raspberries, Honeycomb Ice-Cream
(7, 8, 11)*

Passion Fruit Tart

Mango Gel, Mango Sorbet (6 Wheat, 7, 11)

Dessert of the day

Please see Daily Specials Menu

Coconut Pannacotta

*Mixed Berry Compote, Almond & Hazelnut Crumb
(5 Almond, 7, 9, 11)*

2 Course Dinner Menu served with Tea or Coffee, €41.00

3 Course Dinner Menu, served with Tea or Coffee, €47.50



Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish	3-Fish	4-Peanuts	5-Nuts	6-Wheat	7-Milk	
8-Soya	9-Sulphur	10-Sesame	11-Egg	12-Celery	13-Mustard	14-Lupins

All our meat and fish are from locally sourced suppliers where season and conditions allow.

(G) - Gluten free or can be adapted to suit coeliac (V) - Vegetarian