

September

*White Onion & Yeast Parfait, Cáis Na Tire Wholemeal Crisp
Fermented Potato & Rye Bread, Dulse Butter* €10

Starters

Dressed Crab: Champagne, Scallop Ceviche, Hibiscus, Apple €18

House Smoked Trout and Goatsbridge Caviar Tartare: Horseradish, Fennel, Pink Grapefruit €16

Dingle Goats Cheese Parfait: Leagh's Farm Baby Tomatoes, Aubergine, Walnut Sablé €16

Jerome O'Regan's Killorglin Lamb: Raviolo & Rump, Wild Rocket Pesto €17

Mains

Aged Angus Beef Loin: Short Rib, Shitake Mushroom Preserve €48

Roast Monkfish: Lobster Dashi, Basil, Mussels, Bonito Gnocchi €40

Guinea Fowl: Roast Breast, Braised Leg, Carrot, Iberico Ham €40

Courgette Tart: Aged Parmesan, Sundried tomato, Green Olive Tapenade €37

Desserts

Home Grown Apples: Lemon Verbena Cream, Set Apple, Blackcurrant & Darjeeling Ice Cream €14

Dark Chocolate & Hazelnut: Autumn Bliss Raspberries, Sweet Woodruff, Caramel €14

Irish Artisan Cheese Selection: Sesame Crisp, Quince Jelly €20

Sides:

Gratinated Cauliflower with Nduja Crumb €6

Potatoes €5

3 Course Menu €70

*Supplements apply for a 3-course set menu €7 Beef Loin Supplement, €6 Cheese Selection Supplement

*Please notify your server of any dietary requirements. Our kitchen works closely with all 14 allergens and cannot guarantee dishes will be allergen free.

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Our Producers



1. Dingle Goat's Cheese - Inch, Dingle Peninsula, Co. Kerry
2. Knockatee Natural Dairy, Tuosist, Co. Kerry
3. Cashel Farmhouse Cheesemakers, Foulkstown, Co. Tipperary
4. Kells Bay Cheese, Kells Bay, Co. Kerry
5. Spillane Seafoods, Killarney, Co. Kerry
6. Star Seafoods, Killarney, Co. Kerry
7. Skeaghanore West Cork Farm, Ballydehob, Co. Cork
8. Michael Twomey Butchers, Macroom, Co. Cork
9. Goatsbridge Trout Farm, Thomastown, Co. Kilkenny
10. Fenit Fruit & Veg, Fenit, Co. Kerry
11. Poppa Dom's Farm, Killarney, Co. Kerry
12. Gorman Mushrooms, Garryhinch, Co. Offaly

*Whenever possible, our ingredients are locally sourced to ensure the freshest flavours
and to help sustain our community