



Starters

Seasonal Salad of Baby Irish Mixed Leaves, Fresh Figs, Pistachio and Feta Cheese €10
(3,4,8,10)

Fresh Cream Soup of the Evening, Olive Oil Croutons €6
(1,7,9)

Risotto of Peas and Asparagus, Crumbled Goat Cheese and Fresh Herbs €12
(1,7,12)

Tralee Bay Crab Mayonnaise, Orange and Pink Grapefruit, Citrus Dressing & Yogurt €13
(1,2,3,7,10)

Ravioli of Smoked Salmon, Little Gem Lettuce, Baby Capers and Brioche €13
(1,3,4,7)

Main Course

Pan-Roasted Breast of Irish Chicken, Crispy Chicken Confit, Thyme Jus €26
(1,3,7,9,12)

Baked Fillet of Salmon, Courgette and Basil Purée, Butter-Glazed Fennel, White Wine Cream €28
(1,4,7,12)

Pan-Fried Fillet of Cod, Savoy Cabbage, Pancetta, Mussels & Chives €26
(4,7,12,14)

Homemade Parmesan & Herb Gnocchi, Roasted Wild Mushrooms, Watercress €24
(1,3,7,12)

Grilled Local Sirloin Steak, with Mushrooms and Onion, Black Peppercorn Cream €32
(7,9,10,12)

Served with a Selection of Potato & Vegetables

1-Cereals 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery
10-Mustard 11- Sesame 12-Sulphar Dioxides & Sulphites 13-Lupin 14-Molluscs