

SANDWICHES & PANINI'S

Please select from the following Breads:

Sliced white Bread, Homemade brown Bread,

Wheat and gluten free Bread

Please choose from the following fillings:

Honey Roast Ham	€7.20
Grated Red Cheddar	€7.20
Egg Mayonnaise	€7.20
Smoked Chicken Breast	€7.20
Wicklow Blue Cheese	€7.20
Roast Beef	€7.20
Tuna Fish with Chives	€7.20
Smoked Salmon	€12.50
Smoked Chicken Breast, Pineapple & Mango Panini served with Jalapeno Pepper Relish	€9.00
Wicklow Blue Cheese & Honey Glazed Limerick Ham Panini served with Irish Country Relish	€9.00
Buffalo Mozzarella and Chargrilled Sweet Bell Pepper Panini with Basil Pesto	€9.00

SOUPS

Cream Soup of the Day	€5.00
Consommé of the Day	€5.00
Kerry Coast Fish Chowder with Vegetables, Fresh Herbs & Saffron	€7.50

APPETIZERS

Chilli-Gazpacho with Garlic Bread	€5.00
Green Asparagus Quiche with Spanish Serrano Ham	€7.50
Roulade of Killarney Oak Smoked Salmon, Crème Fraiche and Herbs	€8.00
Salad of Cherry Tomatoes and Baby Buffalo Mozzarella with fresh Basil and White Balsamic Vinaigrette	€6.50
Grilled Quail Breast on a Warm Blue Cheese Cake with a Celeriac Puree	€8.50

SALADS

Water Melon Salad with Mozambique Prawns – Raspberry and Balsamico Marinade	€14.50
Salad of warm slow braised Pork Cheeks set upon a Potato Salad, Rocket Leaves and Crispy Capers	€13.50
Summer Salad "Dunloe" - Crispy Iceberg Lettuce, Julienne of Honey roast Ham, Cheddar Cheese, Tomatoes and Cucumber dressed in a Chive Vinaigrette	€12.50
Caesar Salad – Little Gem Lettuce, Crispy Bacon, Croutons and Parmesan Shavings	€13.00
Caesar Salad – topped with warm Chicken Breast or Tiger Prawns	€15.50

FISH

Filet of Organic Clare Salmon – Poached or Pan-fried With a Beetroot and Horseradish Sauce, served with Baby Potatoes & a Mixed Seasonal Salad	€18.50
Dinish Island Mussels steamed with Vegetables, Herbs and White Wine served with Garlic Baguette	€13.50
Cold Seafood Platter for Two A Variation of Fresh Kerry Coast Seafood, Please ask waiting staff for more details	€32.00
Pan-seared Irish King Scallops with Cherry Tomatoes in a light Basil Cream Sauce, Basmati Rice and a Mixed Seasonal Salad	€24.50
Seabass Filets filled with Julienne of Vegetables and Bean sprouts, drizzled with a warm Herb Vinaigrette, new season Baby Potatoes	€20.00
Tiger Prawns with a light Tarragon flavoured Lobster Sauce, Mangetout and Basmati Rice	€23.00

MEATS

Braised Strickeen Lamb Shank with a Redcurrant & Rosemary Jus, Served on a Bed of Creamy Mash & Garden Fresh Vegetables	€20.00
Homemade Beef Burger on Toasted Focaccia Bread with Garlic Mayonnaise & Jalapeno Pepper Relish, Served with Chunky Chips	€14.00
Spaghetti with Bolognese Sauce & Grated Parmesan Cheese	€13.50
Prime Irish 10 oz Sirloin Steak topped with semi sundried Tomatoes and melted Cambozola Blue Cheese served with a Merlot Jus and chunky chips	€23.00
Pan-fried Porkfillet on a smoky Bacon Mash with Pak Choi, Red Pepper Sauce and Jaggery Glace	€22.00
Cassoulet of cornfed Chicken with Shiitake Mushrooms, Spanish Chorizo, Peppers and Garlic in a creamy White Wine Sauce presented in a Puff Pastry Cushion	€18.50
Braised Prime Irish Beef with a Sauce Bourguignon, Mushrooms, Smokey Bacon Lardons and Silverskin Baby Onions, Mashed Potatoes	€21.00
Daily Special: Please ask waiting staff for today's special	€20.00

VEGETARIAN OPTION

Braised Courgette Halves stuffed with a warm Tabouleh (Cous Cous Salad) and organic Goats Cheese	€16.50 V
Garganelli Noodles tossed with Cherry Tomatoes, Celery and roasted Pine Nuts in a Basil Pesto – served with a Rocket Salad	€16.50 V

Side Orders

Mushrooms	€3.00	Baby Boiled Potatoes	€3.00
Fried Onions	€3.00	Chips	€3.00
Pepper Sauce	€3.00	Mashed Potatoes	€3.00
Jalapeno Relish	€3.00	Mixed Vegetables	€4.00
Garlic Bread	€3.00	Tossed Salad	€4.50

Our Beef is Locally Sourced and from Irish Origin

We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment

All our Prices shown are inclusive Service Charge & VAT

Should you suffer from any Food Allergies then please notify our Service Staff

V = Vegetarian Dish