



The Dunloe

Starters

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| <i>Carpaccio of Beef with Truffle Oil, Parmesan Shavings and Rocket Leaves.....</i> | <i>€13.00</i> |
| <i>Dingle Bay Crab Claws tossed in Garlic Butter with a Summer Salad.....</i> | <i>€12.00</i> |
| <i>Roulade of Killarney Oak Smoked Salmon, Crème fraiche and fresh Herbs with Mixed Leaves.....</i> | <i>€12.50</i> |
| <i>Pan-fried Duck Foie Gras and Quail breast with Port wine Jus.....</i> | <i>€13.00</i> |
| <i>Salad of Mini Buffalo Mozzarella and Cherry tomatoes with Balsamic Glace and Garlic Baguette</i> | <i>€11.00</i> |
| <i>Cream Soup of the Evening.....</i> | <i>€5.50</i> |
| <i>Consommé of the Evening.....</i> | <i>€5.50</i> |
| <i>Kerry Coast Homemade Lobster Cream Soup</i> | <i>€8.00</i> |
| <i>Sorbet of the Evening.....</i> | <i>€5.00</i> |

Meat Dishes

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| <i>Coeur de Bœuf (For Two Persons) served with a Chateau Duplessy Jus (Please allow 40 minutes cooking time for Well Done)</i> | <i>€36.00pp</i> |
| <i>Rack of Strickeen Lamb (For Two Persons) accompanied by a Rosemary and Thyme Jus (Please allow 40 minutes cooking time for Well Done).....</i> | <i>€36.00pp</i> |
| <i>Fillet Steak of Prime Irish Beef topped with a wild Mushroom Duxelles and Madeira Jus</i> | <i>€34.00</i> |
| <i>Loin of Kerry Lamb crusted with Lemon Zest, Pepper and Mint, Served with Garlic Flavoured Balsamic Jus</i> | <i>€32.00</i> |
| <i>Pan-fried Medallions of Pork Fillet with a Whiskey and Champagne Mustard Sauce</i> | <i>€24.50</i> |
| <i>Oven roast Breast of Corn-fed Chicken with a Tuscan Summer Truffle Jus</i> | <i>€25.00</i> |

All Beef and Lamb Products are of Irish Origin

Fish Dishes

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| <i>Tranche of Organic Salmon With Orange Segments in a Basil Cream sauce</i> | <i>€27.00</i> |
| <i>Medallions of Monkfish With Red Pepper Coulis and Black Olives.....</i> | <i>€33.00</i> |
| <i>Seared Irish King Scallops With a Garlic Butter Cream Sauce</i> | <i>€34.00</i> |
| <i>Pan-fried Filets of Seabass With a Pineapple and Chilli Salsa.....</i> | <i>€28.00</i> |

*All the above are accompanied by a selection of Garden Vegetables
And Potatoes of the Day*

Vegetarian Options

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| <i>Risotto of Shiitake Portobello Mushrooms and Rocket baked in Chinese Leaves Accompanied by a Cherry Tomato Ragout.....</i> | <i>€19.00</i> |
| <i>Braised Courgette Halves stuffed with a warm Tabouleh (Cous Cous Salad) and organic Goats Cheese.....</i> | <i>€16.50</i> |

Desserts

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| <i>Iced Pineapple Sorbet Terrine filled with Guava and Strawberry Parfait served with Ginger Foam.....</i> | <i>€10.00</i> |
| <i>Chocolate Pavé and crunchy Hazelnut Base with a Mandarin and Yogurt Sorbet</i> | <i>€10.00</i> |
| <i>Vanilla and Raspberry Panna Cotta with Chocolate Espuma and Espresso Ice Cream.....</i> | <i>€10.00</i> |
| <i>Strawberry Mousse Cake with Sablé Base and Homemade Basil Ice Cream</i> | <i>€10.00</i> |
| <i>Assiette of Desserts for Two Person</i> | <i>€10.00pp</i> |
| <i>Selection of Irish Farmhouse Cheese with Apple Chutney and Wafer Biscuits</i> | <i>€12.00</i> |

Tea & Coffee

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| <i>Regular Tea or Coffee</i> | <i>€ 3.50</i> |
| <i>Cappuccino or Latte</i> | <i>€3.50</i> |
| <i>Espresso or Hot Chocolate</i> | <i>€ 3.50</i> |

Prices include Service Charge and VAT