

Starters

<i>Terrine of truffeld Barbarie Duck Liver with toasted Thyme Brioche</i>	€13.50
<i>Warm Langoustines on Tomato Crostini with Rocket & Balsamic Reduction</i>	€13.50
<i>Vine Tomato and Mozzarella Terrine with Basil Pesto and Salad Banquet</i>	€11.50
<i>Beef Consommé with Vegetables & Homemade Noodles</i>	€6.00
<i>Trilogy of Organic Irish Salmon</i> <i>(Rosette of Smoked Salmon Mousse, Salmon Tartar & Homecured Salmon with Beetroot)</i>	€12.50
<i>Veal Carpaccio, Truffle Oil, Parmesan Shavings, Crème Fraiche & Anchovy Caviar</i>	€13.00
<i>Sweet Potato & Lemon Grass Soup</i>	€6.00
<i>Half Dozen Dingle Bay Oysters</i> <i>Served on Crushed Ice with a Crown of Lemon</i>	€13.00
<i>Melon Variation served with a Lemon Sorbet</i>	€11.00
<i>Clear Fish Soup with Saffron & Pernod</i>	€10.80
<i>Pan Seared Scallops on a Smoked Pancetta with Chilli Infused Maple Syrup</i>	€13.50
<i>Lobster Ravioli in a Light Lobster Foam</i>	€14.00

Main Courses

<i>Coeur de Boeuf (for two persons)</i>	<i>Per Person</i>	€40.00
<i>Fillet of Prime Irish Beef Served with a Burgundy Jus and Bearnaise Sauce</i> <i>Accompanied by Pan Fried Mushrooms, Grilled Tomato, Saute Potatoes</i> <i>& Vegetables of the Day (Please allow approx 30 minutes for “well done” Coeur de Boeuf)</i>		
<i>Lamb Carré “Provencale” (for two persons)</i>	<i>Per Person</i>	€40.00
<i>Accompanied by Pan Fried Mushrooms, Grilled Tomato, Saute Potatoes</i> <i>& Vegetables of the Day</i>		
<i>Grilled Prime Angus Irish Fillet Steak served with Truffle Jus</i>		€37.00
<i>Prime Irish Beef Mignons on a Port wine Jus & melted St. Killian</i>		€36.00
<i>Pork Piccata “Millanaise”</i>		€26.00
<i>Accompanied by Homemade Noodles & Tomato Sauce, Side Salad</i>		
<i>Lamb Fillet in a Herb Crust, Roasted Garlic & Vine Cherry Tomatoes</i>		€37.00
<i>Chicken Stirfry with Vegetable Julienne, Coconut Milk & Curry Paste</i>		€25.00
<i>Barbarie Duckbreast served on an Orange Couscous with Cracked Pepper Sauce</i>		€28.00

*All of the above are accompanied by a Selection of Garden Vegetables
and Potatoes of the day.*

Seafood

<i>Medley of Seafood(for two persons)</i>	<i>Per Person</i>	€38.00
<i>Consisting of: Cooley, Monkfish, Salmon, Prawns, John Dory, Mussels & Scallops In a White Wine & Pernod Cream Sauce with Buttered Rice & Mixed Salad</i>		
<i>Medallion of Monkfish in Garlic Butter</i>		€35.00
<i>Served with a Rice Timbale and Seasonal salad</i>		
<i>Dingle Bay Lobster of your Choice</i>		
<i>Grilled in Butter, Thermidor or Boiled</i>	<i>Price Market Per Pound</i>	
<i>Served with Buttered Rice & Mixed Salad</i>		
<i>Prawns simply fried in Kerry Gold Butter, Lemon Juice & Parsley</i>		€28.00
<i>Served with a Rice Timbale and Seasonal salad</i>		
<i>Grilled Dover Sole on the Bone "Meuniere"</i>		€38.00
<i>Accompanied by Seasonal Salad and Parsley Potatoes</i>		
<i>Lemon Sole Filets in Sesame Seeds and Tartar Sauce</i>		€25.50
<i>Accompanied by Seasonal Salad and Parsley Potatoes</i>		
<i>Peppered Halibut Steak on a Chervil Potato Cake with Wine & Apple Sauce</i>		€28.00

Vegetarian

<i>Ricotta & Spinach Canelloni with baked Italian Herbs & Parmesan</i>	€20.00
<i>Accompanied by Iceberg Salad with Caesar Dressing</i>	
<i>Saffran Risotto with Vegetables and Side Salad</i>	€20.00

Desserts

<i>Chocolate Mousse Terrine served with Carpaccio of Strawberries</i>	€11.50
<i>Chocolate Crème Brulee with Passion Fruit Espuma</i>	€11.50
<i>Variation of Raspberries</i>	€11.50
<i>Honey Vanilla Parfait served with a ragout of Kumquat</i>	€11.50
<i>Mille Feuille of Mango & Walnut</i>	€11.50
<i>Fried Bananas on Coconut Soup with Vanilla Ice Cream</i>	€11.50
<i>Dessert Medley of Chef's Choice</i>	€11.50
<i>Selection of Continental and Irish Farmhouse Cheeses</i>	€12.50

Coffee

<i>Regular</i>	<i>Espresso</i>	<i>Cappuccino</i>
€3.75	€3.75	€4.00

Prices include Service Charge and VAT

For your next dining experience, our sister hotels located in close proximity, Dunloe Castle at the Gap of Dunloe & Ard Na Sidhe at Caragh Lake, look forward to the pleasure of having you dine at their renowned restaurants.