

Sandwiches & Paninis

<i>Cream Cheese and Avocado</i>	€ 8
<i>Honey Roasted Ham, Blue Cheese & Tomato Relish</i>	€ 10
<i>Crispy Bacon, Lettuce and Mayonnaise</i>	€ 8
<i>Shrimps, Mayonnaise Lettuce and Tomatoes</i>	€ 10

Above served as Toasted Paninis or Tortilla Wraps

<i>Roast Sirloin of Beef with Horseradish Butter</i>	€ 8
<i>Honey Roasted Ham & Cheddar Cheese</i>	€ 8
<i>Chicken Mayonnaise</i>	€ 8
<i>Egg Mayonnaise & Salad (V)</i>	€ 8
<i>Breast of Turkey with Stuffing</i>	€ 8

Above Sandwiches are available as open
on Homemade Brown or Closed on White Bread
And served with Salad Garnish

<i>Traditional 'Club Sandwich</i>	€ 15
Toasted Triple-Decker with Cooked Breast of Chicken, Crispy Bacon and Salad, Served with a Bowl of Fresh Chips	

Small Snacks

<i>Nachos topped with spicy Chilli and Cheese Homemade Guacamole and Garlic Soured Cream</i>	€ 9
<i>Charcuterie & Cheese Platter Airdried Ham, Baked Terrine & Irish Cheese</i>	€ 13
<i>Warm Crab Claws and Saffron Mayonnaise Served with Garlic Crostini</i>	€ 14
<i>Marinated Grilled Chicken Wings BBQ Sauce and Cajun Dip (GF)</i>	€ 10
<i>Panko Breaded Squid Rings Tossed Salad with white Balsamic Dressing</i>	€ 11
<i>Kerry Coast Seafood Platter Smoked Salmon, mixed Seafood and Prawns served with Brown Bread</i>	€ 14
<i>Grilled Atlantic Scallops and Black Pudding Served on a Saffron Risotto (GF)</i>	€ 14

Soups

<i>Cream Soup of the Day (V, GF)</i>	€ 5
<i>Broth of Atlantic Fish & Prawns</i>	
<i>Crostini with Saffron mayonnaise</i>	€ 5
<i>Chicken Consommé with Chick Peas & Vegetables</i>	€ 5

Salads

<i>Classic Caesar Salad</i>	€ 13
<i>With Crispy Bacon and Parmesan Cheese Topped by seared Chicken Strips Served with Tiger Prawns</i>	€ 14 € 15
<i>Avocado Salad with crispy Spring Roll Cherry Tomatoes & mixed Leaves</i>	€ 10
<i>Cider Vinaigrette Tossed Salad With Confit of Pork Cheeks (GF)</i>	€ 12

September Daily Specials

Monday

<i>Oven Baked Fish Pie in Lobster Bisque (GF) with Prawns & Mussels topped by Creamy Mashed Potatoes</i>	€ 19
09 Louis Latour, Macon Lugny, France 8.00€ per gls	

Tuesday

<i>Medallions of Pork Fillet (GF) Sautéed Potatoes, Red Onion Marmalade and Mixed Vegetables</i>	€ 21
09 Lupe Cholet, Fleurie, France 8.00€ per gls	

Wednesday

<i>Green Lamb Curry Jasmin Rice, Poppadums and Mango Chutney</i>	€ 19
09 Claudia, Spain, Parellada+Muscat 6.50€ per gls	

Thursday Special

<i>Supreme of Irish Chicken Ratatouille Vegetables and Potato Gratin (GF)</i>	€ 19
09 J. Pellerin, Cotes du Rhone, France 6.00€ per gls	

Friday

<i>Grilled Fillet of Grey Mullet Baby Spinach and Potatoes flavoured with Saffron Vinegar (GF)</i>	€ 19
10 Château des Eyssards, France, SB, Semillion 7.50€ per gls	

Saturday

<i>Breast of Barbary Duck Whole Grain Mustard Mash and glazed Vegetables (GF)</i>	€ 20
10 Panul, Chile, Cabernet Sauvignon 7.00€ per gls	

Sunday

<i>Roast Striploin of Kerry Beef with Red Wine Jus Roast Potatoes and Mixed Vegetables (GF)</i>	€ 24
09 Julio Bouchon, Merlot, Chile 8.00€ per gls	

Main Courses

<i>Classic Beef Burger 8oz (cooked well done only) in a Bun with Tomato Relish and Home Cut Chips</i>	€ 19
<i>Grilled Sirloin Steak 8 oz, Green Peppercorn Sauce With Chips and mixed Side Salad (GF)</i>	€ 24
<i>Slightly Spiced Chilli con Carne Served with Garlic Baguette & Side Salad</i>	€ 19
<i>Classic Fish & Chips</i>	€ 23
<i>Beer-battered Fillet of fresh Cod Home cut Chips & Sauce Tatar</i>	
<i>Seared Tiger Prawns in a sweet Chilli Sauce Served with Stir Fried Vegetables and Basmati Rice</i>	€ 23
<i>Seared Cajun Spiced Medallion of Salmon Sautéed Vegetables and Tomato Lime Salsa (GF)</i>	€ 20
<i>Fresh Maccheroni Pasta With Chicken Mushrooms & Bacon in a Creamy Sauce</i>	€ 20
<i>Classic Risotto With Green Asparagus and Pine Nuts (V, GF)</i>	€ 19
<i>Tortelloni with mixed Mushrooms and Truffle In a creamy Sauce and Parmesan Cheese (V)</i>	€ 19

Side Dishes

<i>Sauce Béarnaise -Peppercorn Cream Sauce</i>	
<i>Guacamole -Jalapeno Relish -Garlic Butter</i>	€ 3
<i>Home cut Chips</i>	€ 4
<i>Oven Baked Potato</i>	€ 3
<i>Creamy Mashed Potato</i>	€ 3
<i>Garlic Potato</i>	€ 3
<i>Boiled Baby Potatoes</i>	€ 3
<i>Mixed Vegetables</i>	€ 4
<i>Creamy Baby Spinach</i>	€ 4
<i>Sautéed Mushrooms & Onions</i>	€ 3
<i>Garlic Bread</i>	€ 3
<i>Garlic Bread with Cheese</i>	€ 4

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, GF=Glutenfree