

Sample Starters

Broccoli and Crozier Blue cheese soup. 5 (L)

Crab and whiskey bisque. 6 (L)

Ardsallagh Goats cheese mousse, walnuts, roast beets, apple salad, thyme tuille. 10

Organic Green salad from our garden with grain mustard dressing and Dingle Peninsula cheese. 10 (L)

Skeaghanore Duck liver parfait, home smoked Duck breast, confit Duck leg rilette, garden greens, spiced apple chutney. 12 (L)

Half dozen Glenbeigh Oysters (Gigas) served natural with red wine vinegar and shallot dressing. 12

Crisp Bantry Bay Scallops, potato cake, slow cooked hens egg, cucumber relish, tarragon hollandaise. 12

Trio of Dingle Bay Crab: Crab parfait, bisque shot, crabmeat and apple salad, Dingle Gin and cucumber pickle, seaweed cracker. 12 (L)

Mackerel three ways: crisp Mackerel fillet, parfait and ceviche, roquette salad , rape seed oil mayonnaise. (L) 12

(L) = Local produce from the Dingle Peninsula

Sample Main Courses

Duo of Turbot and John Dory, garden spinach, sage and onion polenta, chive cream. 28 (L)

Mackerel fillets, garlic Crab claws, sugar snap peas, duck fat roast potatoes, lobster cream. 24 (L)

Hake, potato cakes, carrot puree, Castlegregory chorizo, tarragon hollandaise. 24 (L)

Bantry Bay Scallops, Ashes white pudding, pea puree, pickled cucumber, apple crisps, oregano cream. 28

Monkfish, Dingle Bay Prawns, garden pak choi, boulangere potatoes, fennel and cockle broth. 28 (L)

Whole Blasket Sound Lobster, herb garlic butter, potatoes and salad. 39 (L)

Roast breast of Skeaghanore Duck, rilette of confit Duck leg, Duck hearts, home smoked Duck breast, braised red cabbage, garlic potatoes. 27

West Kerry Lamb plate: crisp belly, lamb rack, homemade sausage, sweet breads, sautéed liver, pearl barley risotto, mint jel. 27 (L)

Fillet of Prime Irish Aged Beef, rillete of Beef cheek, roast shallots, mushroom ketchup, smoked potato puree, port jel. 28 (L)

Crisp sage and onion polenta cakes, garden vegetables, herb pesto. 19 (L)

(L)=Local produce from the Dingle Peninsula

There is also a Tasting Menu

(subject to availability)

Service charge is not included. Service non compris

Gratuities at your own discretion

Prices include V.A.T. at 9% on food and 23% on wine

Sample Tasting Menu

A selection of the peninsula's finest produce in five tasting plates

Scallops

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Brill

*

Beef

*

Lamb

*

Dessert Selection

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Tea/Coffee

50 euro

SAMPLE EARLY BIRD MENU

2 courses €28.00 3 courses €32.00

6.00pm - 7.00pm

Broccoli and Crozier blue cheese soup. (L)

Crab and whiskey bisque. (L)

Ardsallagh Goats cheese mousse, walnuts, apple salad, Dingle Gin and cucumber pickle, thyme tuille.

Skeaghanore Duck liver parfait, home smoked Duck breast, rilette of confit leg ,garden greens, spiced apple chutney.

Organic green salad from our garden with grain mustard dressing and Dingle Peninsula cheese. (L)

Trio of Dingle Crab , Crab parfait ,Crabmeat and apple salad, Bisque shot, Dingle Gin and cucumber pickle, seaweed cracker. (L)

Ox tongue and cheek terrine, white turnip remoulade, onion jel, dressed rocket salad

Hot smoked Pollock, garden spinach, polenta cake, slow cooked hens egg,
hollandaise sauce. (L)

Pollock, duck fat potatoes, garden spinach, Castlegregory chorizo, tarragon hollandaise. (L)

Mackerel fillets, garlic crab claws, mange toute peas, duck fat roast potatoes, lobster cream.
(L)

Duo of Turbot and John Dory, roast leek, potato cakes, chive cream. €6 supplement (L)

24 hours sous vide Irish Feather blade steak, nettle colcannon, roast shallots, 'Carraigh Dubh' porter glaze. (L)

West Kerry Lamb plate: crisp belly, confit neck fillet, sweet breads, homemade sausage, sautéed liver, pearl barley risotto, mint jel. (L)

Sage and onion polenta cakes, garden vegetables, herb pesto. (L)

Profiteroles filled with hazelnut praline cream, honeycomb, aerated white chocolate,
caramelised white chocolate ice cream, cocoa tuille.

Garden Strawberry and chocolate plate;.... strawberry and cream cheese delice, chocolate
mousse,

strawberry meringue, chocolate foam.

Selection of Irish cheeses , apple and pear chutney

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