

Sandwiches

Crab & Shrimp

open dressed crab in lemon & herb mayonnaise & shrimp in Marie rose on brown soda bread. €14

Chicken Mayonnaise

whole grain mustard mayonnaise & rocket on sourdough bread. €11

Pastrami

choucroute, Bandon vale cheese, thousand island dressing on sourdough. €12

Sneem Black Pudding & Cashel Blue

pickled red onion, apple puree €12

All Sandwiches served with salad & crisps

Traditional 'Club Sandwich

toasted triple-decker with breast of chicken, bacon and salad, fresh chips €17

Traditional Sandwiches

Chicken, Ham, Cheese, Pastrami € 8

Small Snacks

Nachos

topped with spicy Chili con carne cheese, jalapeno relish and garlic soured cream €10

Chicken Liver Parfait

Raisins, toasted Brioche €11

Warm Crab Claws

in garlic butter, spinach, toasted sourdough, €14

Fried Scampi

Rocket, lemon & cracked pepper mayonnaise €13

Spicy Chicken Wings*

sour cream dip & celery €10

Crispy Squid Rings

Garlic, parsley mayonnaise, toasted bread €12

Salads

Caesar Salad

crispy bacon and parmesan cheese €14

Searched Chicken Strips €15

Tiger Prawns €16

Greek Salad

tomatoes, feta cheese, cucumber black olives, red onion* €12

Soups

Cream Soup of Day € 6

Saffron Infused Seafood Broth Atlantic fish & prawns € 7

Main Courses

8oz Dexter Beef burger €21
tomato tapenade, salad & double cooked chips (served well done only)

Dry Aged 8oz Sirloin Steak €25
green peppercorn sauce
double cooked chips, side salad *

Fried Fish & Chips €23
beer-battered fillet of cod & sauce Tatar

Searched Chilli Tiger Prawns €23
in a Sambal style Sauce
basmati rice*

Grilled Fillet of Salmon €22
Gubbeen chorizo,
five beans, samphire, tomato dressing

Braised Beef Short Rib €22
creamed potato, sauce bourguignon*

Garganelli Pasta with Wild Mushrooms & Chicken € 20
white truffle oil and aged parmesan cream

Spaghetti Pesto(V) € 18
Pine Kernels, Mint, Aged Parmesan & Olive Oil

Side Dishes

Peppercorn Cream, Garlic Butter, Cashel Blue Butter, Bone Marrow Butter. € 3

Double Cooked Chips € 4

Mashed Potato € 4

Dauphinoise Potato € 4

Boiled Baby Potatoes € 4

Green Market Vegetables € 4

Creamed Baby Spinach € 4

Grilled Field Mushrooms, Garlic Butter € 4

Sauté Onions € 4

Garlic Bread € 4

Mixed Salad € 5

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 VAT & Service Charge

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

Passion fruit Panna Cotta

Crumbled biscuit, macaron, mango & passion fruit sorbet
€ 9

Selection of Ice-Cream & Sorbet

€ 9

Brioche Bread & Butter Pudding

Chocolate & raisin, custard & caramel ice cream
€ 9

Eton Mess

Meringue, strawberry, raspberry & fresh cream*
€ 9

Selection of mature Irish Cheese

Fig compote, grapes & oat biscuits
€ 13

| | |
|---------------------|--------|
| Regular Tea/ Coffee | € 4 |
| Espresso | € 4 |
| Cappuccino | € 4.50 |

For the perfect finish we recommend

| | |
|---------------------|--------------|
| Sweet Perle d`Arche | 2014 |
| Sauternes-France | 0,1 ltr € 12 |

All our Prices are shown inclusive service Charge & VAT
All Our Desserts Could contains Nuts, Alcohol & Dairy Products
* = Non Gluten added ingredients
Please ask Waiting Staff for Details

To Start With

Chicken Liver Parfait € 11
madeira glaze, raisins, toasted brioche

Thornhill Duck Plate € 14
bresaola, duck croquette, orange

Classic Beef Carpaccio € 15
Lemon dressing, rocket, parmesan & Grissini

Seared Scallop and Sticky Pork Belly € 15
ginger & sesame seaweed, carrot, yuzu olive oil*

Five Mile Town Goats Cheese € 13
spilt berries, apple puree, beetroot, apple balsamic

Roast Sweet Potato & Butternut Squash* € 12
Sweet corn, rocket, pumpkin seeds, candied walnuts

Caesar Salad
crispy bacon and parmesan cheese € 14
Seared Chicken Strips € 15
Tiger Prawns € 16

Soups

Soup of the Day € 6

Saffron Infused Seafood Broth € 7
fresh fish, prawns & mussels

From Our Grill

8oz Flat Iron Steak with garlic prawns* € 24
(served pink)

10oz Hereford Beef Striploin Steak* € 31

10oz Hereford Beef Rib Eye Steak* € 33

Steaks are dry aged 28 Days,
served with Baked Potato
roast tomato & sauce of your choice
Sauce Béarnaise, Peppercorn Sauce, Garlic Butter

Burgers

8oz Dexter Beef Burger € 21
Sundried Tomato Tapenade,
Bandon Vale Mature Cheddar

Burger Special € 20

All Burgers cooked well done
Served with Double cooked Chips, Beef Tomato, Onion
Jam & Cucumber Pickle in a homemade bun.

Main Courses

Fried Fish & Chips € 23
beer-battered fillet of cod & sauce Tatar

Seared Chilli Tiger Prawns € 23
sambal style Sauce, Basmati Rice*

The Europe Seafood Platter € 26
grilled fish, Spillane's smoked salmon,
crab cocktail, garlic prawns, seared scallop,
rock oyster*

Catch of the Day € 24
cauliflower puree, tenderstem broccoli,
lobster infused oil*

Grilled Osso Buco * € 23
Chantenay Carrots, Peas, Pancetta, Gratin Potatoes
Tzatziki Sauce

Braised Beef Short Rib € 23
creamed potato, sauce bourguignon*

Grilled Poulet Vert € 22
Spatchcock Chicken marinated in green herbs,
baked potato, grilled corn on the cob*

12 hour Slow Roast Pork € 22
braised white cabbage, apple,
fondant potato, stout jus

Garganelli Pasta
with Wild Mushrooms & Chicken € 20
white truffle oil and aged parmesan cream

Chick Pea Cake(V) € 19
Tomato Chilli Jam, Lime Yoghurt,
Beetroot Salad with Cashew Nuts

Spaghetti Pesto(V) € 18
Pine Kernels, Mint, Aged Parmesan & Olive Oil

Side Dishes

Cashel Blue Butter, Bone Marrow Butter € 3

Double Cooked Chips € 4

Baked Potato € 4

Mashed Potato € 4

Dauphinoise Potato € 4

Boiled Baby Potatoes € 4

Green Market Vegetables € 4

Creamed Baby Spinach € 4

Grilled Field Mushrooms in Garlic butter € 4

Sautéed Onions € 4

Roast Chantenay Carrots € 4

Mixed Salad € 5

Eton Mess

Meringue, strawberry, raspberry & vanilla ice cream*

€ 9

Vanilla Crème Brûlée

Shortbread & hazelnut brittle ice cream

€ 9

Salted caramel and apple vinegar mousse

Candy chocolate sand, chocolate ice cream

€9

Passion fruit Panna Cotta

Crumbled biscuit, macaroon, mango & passion fruit sorbet

€ 9

Brioche Bread & Butter Pudding

Chocolate & raisin, custard & caramel ice cream

€ 9

Selection of mature Irish Cheese

Fig Compote, Grapes & Oat Biscuits

€ 13

Regular Tea/ Coffee € 4

Espresso € 4

Cappuccino € 4.50

For the perfect finish we recommend

Sweet Perle d`Arche 2014

Sauternes-France 0,1 ltr € 12

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Our Cheese Selection

Please choose four out of Six for your Cheese Platter

Millens

Milleens is a soft, washed-rind cheese made from cows milk on the rugged Beara peninsula of South West Ireland. The complex and delicate cheese is made from the milk of Friesian cows grazing the mountains and pastures of the peninsula. Milleens is the longest established Irish

farmhouse cheese

Pasteurised Cow's Milk Cheese

Gubbeen

Made by Gina Ferguson in West Cork Gubbeen is a washed rind cheese.

It has a subtle sweet earthy flavour but is more savoury than Ardrahan as it is not as strong.

The taste resembles mushrooms with a burnt woody after taste.

Pasteurised Cow's Milk Cheese

Darú

Is a beautifully balanced handcrafted farmstead cheese with a natural rind and long finish. It is a semi hard cheese made from the herd of the Maher Family in the heart of Tipperary where the pastures are fresh & green.

Vegetarian rennet is used in the production of this cheese and therefore it is suitable for Vegetarians as well as coeliacs and diabetics

Allergen Information: Free from Allergens except milk, it is also free from GM material

Pasteurised cow's milk

Mossfield Gouda

This Gouda Type Cheese is made by Ralph Haslam in Birr, Co. Offaly using the milk produced organically on his farm. This cheese is still very young to the Farmhouse Cheese Market, but has already won several major awards in international competitions. It is quite soft in texture with a full buttery as well as nutty flavour finishing with a mild acidic taste .

Pasteurised Cow's Milk Cheese

Cahills Whiskey Cheese

Made in Cahill's Irish Monastic Cheeses, Newcastle West, Co. Limerick-Is a monastic Cheese - reputedly brought by the Irish Monks to Scotland, where it was recently revived - a simple vintage cheese with blended Irish Whiskey. Each yellow waxed truckle is individually made.

Blended with Irish Single Malt Whiskey.

Pasteurised Cow's Milk Cheese

Cashel Blue

Made in Cashel in Co. Tipperary by Louis and Jane Grubb,

Cashel Blue is one of Ireland's most famous cheeses.

When young the cheese is sharp and salty.

However to truly enjoy the flavours of the cheese it is better eaten mature (8 weeks old min.) It is then that you get a wonderful creamy texture and flavour. The blue sharpness matures giving a more rounded flavour. Coupled with the creaminess of the cheese you have a full bodied, well balance eating experience which will excite all areas of your palate.

Pasteurised Cow's Milk Cheese



KILLARNEY HOTELS LTD.

Menu



Yummy!

Soups

- Cream Soup of the Day (D, C) €3.00
- Consommé with Vegetables €3.00



Grown with Love

Fantastic!

Children's Delight

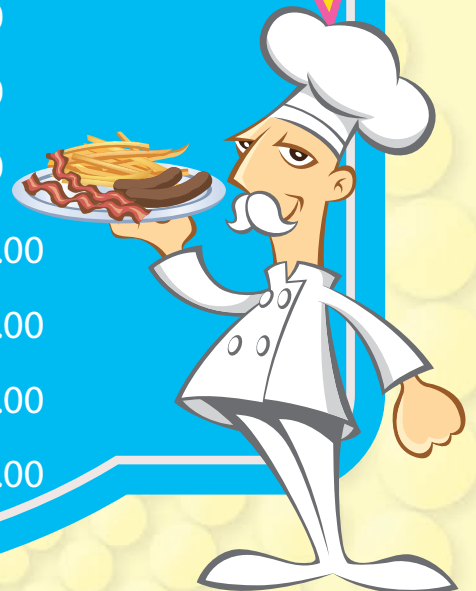
- ★ Home Made Breaded Fresh Fish Fingers (G, E, F) €8.00
- ★ Home Made Hamburger (G) €9.00
- ★ Minute Steak €10.00
- ★ Bacon, Sausage (G, SD, M, S) €8.00
- ★ Roast Chicken Breast €8.00
- ★ Homemade Chicken Nuggets (G, E) €8.00

100% Irish Beef

★ Main Courses are served with either French Fries, Mashed Potato, Boiled Potatoes or Rice



- Spaghetti Bolognese (G) €9.00
- Spaghetti Carbonara (G, D) €8.00
- Pizza Margarita (G, D, E) €10.00
- ★ Steamed Fish of the Day (F) €10.00



Amazing!

Side Orders

| | |
|-------------------------|-------|
| French Fries | €3.00 |
| Baked Beans | €3.00 |
| Peas (D) | €3.00 |
| Mashed Potatoes (D) | €3.00 |
| Fresh Vegetables (D,CY) | €3.00 |
| Sweet Corn (D) | €3.00 |
| Onion Rings (G,E) | €3.00 |
| Pop-Eye Spinach (D) | €3.00 |
| Rice | €3.00 |



BRRR-illiant

Did you know that our desserts are all made by me in the kitchen?



Sweet Tooth

| | |
|----------------------------|-------|
| Mixed Ice Creams (D,E,S,G) | €4.00 |
| Apple Pie (G,E,D) | €4.00 |
| Jelly With Fresh Fruits | €4.00 |



SLUP! SLUP!

Beverages



| | |
|--------------------------------|-------|
| Fresh Orange Juice | €2.80 |
| Glass of Ice cold Milk | €1.50 |
| Homemade Citrus Fruit Lemonade | €2.80 |

Allergen Information

| | |
|-----------------|----------------------|
| G - Gluten | N - Nuts |
| C - Crustaceans | CY - Celery |
| E - Eggs | M - Mustard |
| F - Fish | SS - Sesame Seeds |
| S - Soyabean | SD - Sulphur Dioxide |
| D - Milk/Dairy | MS - Molluscs |
| P - Peanuts | L - Lupin |

Prices include service charge and tax