



The Kitchen Restaurant



Sample - A la Carte Menu

Please note that this is a sample menu and is subject to change

Pre-Dinner Drinks

Kir Royale
Crème de Cassis & Champagne
€9.50

Glass of Kir
Sauvignon Blanc wine & a dash of Cassis
€5.00

Bellini
Peach Schnapps & Champagne
€9.50

Pre-Starter

Starters

Soup of the Day €8.50
Served at your table

Chicken Liver Parfait €9.50
Pickled Cherry, Mini Brioche

Tian Crab Meat €12.00
Saffron Potato, Coriander, Pickled Ginger

Warm Goats Cheese €12.00
Grilled Sweet Pepper, Organic Leaves

Crispy Duck Leg Confit €12.00
Celeriac Remoulade, Apple & Sage sauce

Mount Falcon Fish Plate €12.00
Smoked Salmon – Mini Fish Cake – Gravalax
Marinated Mussel Beignet - Horseradish Cream

New Season Baby Potato Salad €12.00
Crispy Black Lard, Girolles Mushrooms, Pickled Onions

Slow Braised Pig Cheek €14.00
Chicken Boudin, Woodland Mushroom Risotto, Vanilla Jus

Marinated Quail €14.00
Rainbow Chard, Red Wine Baby Onion, Marjoram Jus

Seared "Clew Bay" Scallops €14.00
"Kelly's" Black Pudding Croquette, Glazed Apples, Braised Carrot Purée



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Sample Main Courses

THE LAND

Surf & Turf €31.00
Rabbit & Scallop

"Hefferman's Butcher" Spring Lamb €29.00
Lamb Jus Scented with Fresh Marjoram

Slow Braised Lamb Neck €27.00
Fresh Broad Beans, Braising Jus

Slow Poached & Honey Roast Guinea Fowl €24.00
Smoked Lard Velouté

"Tolan's Butcher" Sirloin of Beef €28.00
White Mustard Seed & Red Wine Jus Flavoured with Parsley

"Tolan's Butcher" Fillet of Beef €32.00
Red Wine Jus Flavoured with Parsley

Cep Crusted Loin of Veal €32.00
Confit Potato, Truffle Sauce

THE SEA

All our Fish & Seafood are sourced by "Joe Garvin", Local Supplier

Baked Halibut €31.00
Herb Crust, Leek & Pernod Sauce

Roast Atlantic Cod €29.00
Tiger Prawns, Curry & Coconut Sauce

Trio Of Fish
Tuna – Tiger Prawns – Monkfish €30.00
Tiger Prawns, Curry & Coconut Sauce

Fillet of Salmon €27.00
Poached in Red Wine, Pink Peppercorn,
Star Anise & Red Wine Reduction

THE GARDEN (V)

Spicy Aubergine Lasagne €24.00
Asparagus Tips

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager

Head Chef
Philippe Farineau
"Irish Produce French Heart"

Awarded 2 AA Rosettes 2008

Guests who require reading glasses, ask a member of staff for our selection

Hotel guests please be advised that there is a 5% service charge on your end bill on departure.