

# The Kitchen Restaurant

## Starters

Andarl Farm Pork Belly  
Red Cabbage Slaw,  
Apple & Ginger Puree  
€16.00

Lismore Crab  
Garden Leaf Salad,  
Sourdough Toast  
€14.00

Aged Beef Tartare  
Egg Yolk, Sourdough  
€13.00

Warm Ox Tongue  
Celeriac Remoulade,  
Walnuts  
€12.50

Roast Cauliflower Salad  
Chimichurri, Toasted  
Cashew Nuts  
€11.95

Smoked Haddock  
Chowder  
Toasted Sourdough,  
Chive Cream  
€10.00

Homemade Black  
Pudding  
Poached Egg, Apple,  
Salad  
€11.50

Caesar Salad  
Croutons, Bacon,  
Parmesan  
€11.00

## Daily Special Lunch Cut

Ask Server for Details

€21.50

## From The Grill

*All Prime Beef Cuts Are Dry Aged and Matured In House*

Bone in Rib eye  
970gr (For Two)  
€12.00 per 100gr



Chateaubriand  
500gr (For Two)  
€15.00 per 100gr  
(Minimum 300gr)



Aged Rib eye  
300g  
€40.00



Aged Sirloin  
300gr  
€36.00



Rump Steak  
300gr  
€32.00



Surf & Turf, Any of Our Steaks. €20.00 Supplement for Half Lobster

## Sauces

Pepper Sauce, Bearnaise, Café De Paris Butter, Gravy, Bone Marrow Butter, Blue Cheese Hollandaise  
(Choose one sauce with your steak, additional sauces €3.00 each)

## Mains

Grilled Sole on The Bone  
Mussels, Citrus, Parsley Butter  
€31.00



Grilled Native Lobster  
Garlic Butter  
€27.00/€50.00 (Half/Full)



Clew Bay Mussels  
White Wine, Garlic, Chips  
€20.00



Gourmet Beef Burger  
Maple Bacon, Blue Cheese, Chips  
€22.00

Grilled Chicken on the Bone  
Chasseur Sauce  
€21.00



Saffron Risotto  
Roasted Bell Pepper, Tandoori  
Spice, Parmesan  
€19.50



## Sides

Thick Cut Chips

Mash & Gravy

Buttered Baby Potatoes

Creamed Spinach

Rocket & Shallot Salad

Parsnips with Honey &  
Bacon

Tempura Broccoli

Buttered Chantenay Carrots

€6.00 each

## Desserts

Sticky Toffee Pudding  
Dates, Butterscotch, Clotted  
Cream  
€12.00

Brioche Bread & Butter Pudding  
Crème Anglaise, Caramel Ice  
Cream  
€12.00

Chocolate Soup  
Almond Brittle, Vanilla Ice Cream  
€12.00

Savarin Sponge  
Cointreau Syrup, Orange, Cream  
€12.00

Homemade Apple Tart  
Custard, Vanilla Ice Cream  
€12.00

Irish Artisan Cheese,  
Crackers & Fresh Fruit  
€18.00

All Beef, Poultry and Pork are of Irish Origin.

*All The Above Are Available for Lunch & Dinner*

*The Selection Will Be Supplemented by a Daily Special Lunch Cut.*

Recommended Wines on Reverse

# The Kitchen Restaurant

## Our Recommended Wine Pairings

Maxence Gaudillot, Our Resident Sommelier, Has Carefully Selected Wines That He Feels Match Perfectly Our Delicious Cuts of Meat & Succulent Dishes on Offer.

### Red Wine

#### **CakeBread Cellars, Cabernet Sauvignon 2019, USA**

Aromas of Ripe Boysenberry, Dark Cherry & Cassis. Black Fruit Flavours Bolstered By Bright Acidity & Well Structured Tannins. A Lovely Long Finish, Featuring Savoury Fruit, Spice & Mineral Tones

Food Pairing, Perfect With Our Bone in Rib Eye

€42 Per Glass / €160 Bottle

#### **Barolo Bussia Riserva, Costa Di Bussia 2016, Italy**

100% Nebbiolo, Complex Aromas of Plum, Freshly Cut Porcini.

Full Bodied With Amazing Tannins & Ripe Fruits.

Food Pairing, Perfect With Our Chateaubriand

€33 Per Glass / €130 Bottle

#### **Chateau Neuf Du Pape, Domaine Duclaux 2017, France**

A Blend of Granache, Syrah & Mourvedre. Complex Aromas of Black Fruits, Spice, Leather % Licorice. On the Palate, the Wine is Rich & Powerful, The Tannins Are Very Present & Give a Good Length to the Finish.

Wine Pairing, Perfect with Our Aged 300gr Rib Eye

€29 Per Glass / €100 Bottle

#### **Puerta Vieja, Rioja Riserva 2018, Spain**

It's a Blend of Tempranillo & Grenache. Aromas of Black Fruits, Cherries, Plums And Blackberries. High Tannins & Acidity. Aged in American Oak Barrels Resulting in Vanilla, Coconut And Cloves.

Food Pairing, Perfect With Our Aged 300gr Sirloin

€24.00 Per Glass / €80.00 Per Bottle

#### **Chateau Juguet, St Emilion Grand Cru 2014, France**

Dark, Ruby Red in Colour, With Very High Viscosity. Heavy Aromas of Dark Cherries, Wood & Cream. Full Body, Still Quite Distinct Tannins. Flavors of Dark Fruit, Sour Cherries, With Hints of Chocolate, Spices & a Long Finish.

Wine Pairing, Perfect with Our Grilled Chicken on The Bone

€18.00 Per Glass. €60 Bottle

#### **Esporao, Reserva 2020, Portugal**

Estate Grown Grapes That Reveal Rich, Ripe Fruit Character with Intense Spicy Notes & Discreet Oak Complexity. Layered & Structured with a Silky-Smooth, Full-Bodied Mouthfeel

Wine Pairing, Perfect with Our 300gr Rump Steak

€12.00 Per Glass / €45.00 Bottle

### White Wine

#### **CakeBread Cellars Chardonnay 2021, USA**

100% Chardonnay, Produced in the Napa Valley, California. Floral Aromas Mixed with Golden Apple, On the Palate You Can Find White Peach, Citrus Fruits With Hints of Vanilla.

Wine Pairing, Perfect with Our Grilled Native Lobster

€32 Per Glass / €125 Bottle

#### **Kellerei Terlan, Cuvee Terlaner 2021, Italy**

Lovely, Light Coppery Pink Colour Arrived by a Short Fermentation on The Skins.

Appealing, Lightly Aromatic Nose With Redcurrant & Cherry Notes. The Palate is Crisp & Incisive With Strawberry & White Peach Fruit Characters Leading to a Fresh And Juicy Finish.

Food Pairing , Perfect with Our Sole On The Bone

€26.00 Per Glass / €75.00 Bottle

#### **Pouilly Fume "Nanogyra" Loic Cailbourdin 2021, France**

A Wonderful Example of Elegant, Concentrated Sauvignon Blanc From The Fossil Rich Limestone Vineyard Of Pouilly Sur Loire. A lovely Weight on The Palate, With Complex Elderflower & Hedgerow Fruit. Has a Beautiful Balance on The Long, Mineral Tinged Finish.

Wine Pairing, Perfect with Our Clew Bay Mussels

€20 Per Glass / €70 Bottle

#### **Esporao Reserva 2020, Portugal**

Crystal Clear, Light Straw Colour with Green Hues. Grapefruit and White Peach Aromas with Subtle Notes of Mint Green, Complemented with White Pepper & Nutmeg. Creamy & Elegant with Balanced Fruit & Spices.

Wine Pairing, Perfect with Our Saffron Risotto

€12.00 Per Glass / €45 Bottle