

BAR MENU

Served between 12.30pm and 6.00pm

Allergen Information

"If you suffer from a nut allergy or any other allergens, please let a member of staff know, as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details."

V = Vegetarian

1. Nuts2. Celery3. Milk4. Crustacea5. Mollusc6. Gluten7. Sesame8. Eggs9. Fish10. Peanuts11. Soybean12. Mustard13. Lupin14. So2/Sulphates





LIGHTER BITES

Homemade Soup of the Day (v), 2, 3, 6, 8	€8.50
Seafood Chowder 2, 3, 4, 5, 8, 9, 12 Selection of Shellfish & Seafood	€11.50
Polenta Fried Baby Squid 5, 6, 8 Salad & Aioli	€12.50
Saute Tiger prawns 3, 4, 9, 14 Ginger and Lemongrass sauce with Bok Choi	€15.50
Battered Chicken Wings 1, 6, 7, 8, 11 Soya Honey Dressing, Wasabi Mayo & Salad	€12.00

THE SALADCORNER

Caesar Salad 3, 6, 8, 9, 12, 14	€14.50
Anchovies, Parmesan, Garlic Croutons,	
Boiled Hens Egg, Baby Gem	
With Chicken 3, 6, 8, 9, 12, 14	€18.50
Ted Browne Crab Salad 3, 4, 8, 12, 14	€20.50
White Crab Meat, Cocktail Sauce & Pickled Cucumber	
Sheen Falls Smoked Salmon Salad 9, 14	€19.50
Mixed Leaf Salad, Red Onion, Capers	
Quinoa Salad 3, 6, 7,8, 12, 14	€18.50
Avocado, Pickled Radish	
and Feta Cheese	





THE HEARTIER SELECTION

Seafood Pasta 2, 3, 4, 5, 6, 8, 9, 14 Prawns, Crab, Mussels in a Shellfish Bisque	€25.00
Pan Fried Corn-Fed Chicken 2, 3 Cepe Puree & Mushroom Sauce	€23.00
Grilled Plaice on the Bone 3, 6,9 Caper Butter & New Potato	€25.00
8oz Beef Burger <i>3, 6, 14</i> Brioche Bun, Bacon Jam, Smoked Gubbeen Cheese, Wasabi Mayo & Chips	€24.00
8oz Dry Aged Ribeye Steak 3 Beetroot, Horseradish & Watercress Salad	€29.00
8oz Dry Aged Sirloin Steak 2, 3, 14 Grilled Portobello Mushroom and Tomato, Chips & Peppercorn Sauce	€32.00
Seasonal Risotto (v), 3 Parmesan & Rocket Leaves	€21.00
Penne Pasta (v) 6, 8, 10 With Chicken Parmesan & Rocket Leaves	€21.00 €23.00



SIDE ORDERS

Organic Mixed Leaf Salad 12, 14	€5.00
Creamed Spinach 3	€5.00
Mash Potatoes 3	€5.00
New Potatoes with Herbs 3	€5.00
Hand Cut Chips	€5.00
Braised Red Cabbage 14	€5.00

THE SANDWICH CORNER

Sheen Falls Lodge Club Sandwich 3, 6, 8, 12, 14	€14.00
Hens egg, Chicken Breast, Bacon,	
Tomato, Lettuce, Mayonnaise	
Sheen Falls Smoked Salmon Bagel 3, 6, 9, 12, 14	€13.50

OPEN & CLOSED SANDWICHES

(Open sandwiches are served on Homemade Brown Bread Closed Sandwiches are served on Harrington's of Kenmare Brown or White Bread)

- Roast Chicken Breast 3, 6, 12, 14

Lemon & Baby Gem	€10.50
- Hegarty's Farmhouse Cheddar Cheese Country Relish & Tomato 3, 6, 12, 14	€10.50
- Glazed Honey Roast Ham Wholegrain Mustard 3, 6, 12, 14	€10.50
- Ted Brownes Crab 3, 4, 6, 12, 14 Marie Rose Sauce and Pickled Cucumber	€13.00





AFTERNOON TEA

Served Between 2.00pm & 5.00pm

Savouries

Cucumber Fingers 3, 6
Sheen Falls Home Smoked Salmon with Horseradish 3, 6,, 9,
Crab, scented with Lemon and Lime,
Coriander and Basil 3, 4, 6, 12, 14

Breads & Cakes Subject to change
Homemade Scones 3, 6, 8
Freshly Baked Sweet Breads & Cakes 3, 6, 8, 14
Clotted Cream, Jam & Lemon Curd 3, 6, 8, 14

Pastries

A selection of Sweet Delights 3, 6, 8, 12, 14 Prepared daily by our Pastry Chef

Afternoon Tea for Two 3, 6, 8, 12, 14 Selection of Tea or Coffee 4, 9	€60.00
Prosecco Afternoon Teafor Two 3, 6, 8, 12, 14 Add a glass of Prosecco to your selection of Tea or Coffee 4, 9	€75.00
Champagne Afternoon for Two 3, 6, 8, 12, 14 Add a glass of Champagne to your selection of Tea or Coffee 4, 9	€90.00
Selection of Warbler & Wren Coffee Freshly Brewed Coffee Decaffeinated Cappuccino, Espresso or Latte	€4.50
Pot of Coffee	€6.50
Selection of Ronnefeldt Loose Tea (Per Person) Irish Breakfast Tea Earl Grey Tea Ceylon (Decaffeinated) Peppermint Sweet Chamomile Blossoms Rooibos	€4.00
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THE SWEET TREAT

Vanilla Crème Brûlée 3, 6, 8 Lemon madeleine	€9.00
Mango and Passion Fruit Indulgence 1,3, 8 Coconut	€9.00
Sticky Toffee Pudding 3, 6, 8 Salted caramel Ice cream, caramelized Orange	€9.00
Irish Cheese Board 1, 2, 3, 6, 14 Walnuts, Fig Chutney, Grapes & Selection of Crackers	€16.50
Fresh Fruit and Berry Salad Basil & Raspberry Sauce	€8.00

A note on our suppliers

We are very fortunate to be located in an area that is abundant with fresh produce. Most of the ingredients we use travel short distances to ensure that they are at their most fresh and also impact on the environment the least.

Salmon is caught off the Kerry Coastline and we smoke it on site with a recipe that is over 200 years old.

Shellfish comes from Castletownbere, Co. Cork where the waters flow from the mountains into the bay. Union Hall is also based in south Co. Cork and the fish only travels 1 ½ hrs before it reaches our kitchen for our Chefs to prepare for the table.

Hereford Beef small in stature compared to other breeds and is generally raised for its beef as the flavour is more intense.

Lamb from Peter O'Sullivan in Sneem supplies us with our lamb. The unique flavour from this lamb is got from the lambs being raised naturally on heather, herbs and fresh grass on the Kerry Mountain.





WINE SELECTION

CHAMPAGNE & SPARKLING WINE

		175ml	750ml
208	Duval Leroy Brut Reserve Champagne, NV France	€20.00	€105.00
108	Ferlan Spumante Prosecco, Italy	€13.50	€50.00

WHITE WINES

		175ml	750ml
112	Forte Alto Pinot Grigio Italy	€8.80	€35.00
109	Jean de la Roche Sauvignon Blanc New Zealand	€9.50	€38.00
108	Celdina Godello Spain	€9.50	€38.00
110	Simone Joseph Chardonnay france	€9.80	€39.00





WINE SELECTION

ROSÉ

		175ml	750ml
607	Croix Des Vents France	€9.00	€38.00
795	Domaine Hilaire Cotes de Provence, France		€50.00
802	Coeur de Grain, Domaine d'Ott Provence, France		€85.00
	RED		
		175ml	750ml
106	Urmeneta Cabernet Sauvignon Chile	€7.50	€30.00
123	Bouchard Ainé & Fils Pinot Noir France	€8.80	€35.00
104	Madrigal Malbec Argentina	€9.00	€36.00
103	Sogatia Chianti Italy	€9.50	€38.00
100	Baron de Ley Rioja Reserva Spain	€11.50	€45.00

