



THE FALLS

RESTAURANT

It is important to us that we support our local suppliers as they produce world class meats, fish and dairy products. Special mention has to go to Pat Twomey of Star Seafoods, our local butcher Peter O'Sullivan in Sneem, Siobhan from St. Tola Goat cheese for the beautiful local cheeses, Micheal O'Neil in Tralee who supplies us with fresh seasonal vegetables and Claire Chamber from Willow Fields in Kenmare for the Micro Herbs.

Without these suppliers we would not be able to work with and produce this food which we are proud to serve to you today. We hope that you enjoy your meal.

STARTER

Suckling Pig Belly Apple, Celeriac & Hazelnut

Home Smoked Salmon Fennel, Orange & Kohlrabi

Cromane Oysters Tomato, Aubergine & Nasturtium

Wild Garlic Lobster, Peas & Almonds

Hens Egg Artichoke, Truffle & Hen of the Wood

All our Meat & Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know the ingredients used, please refer to our allergen menu available from your server. We kindly ask you to refrain from using any mobile or electronic devices in the restaurant.





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MAIN COURSE

Poached Dover Sole Cauliflower, Grapes & Ver Jus

Carrigcleena Duck Breast Beetroot, Blackberry & Duck Liver

Pan Fried Stone Bass Ratatouille, Aioli & Bouillabaisse

Dry Aged Beef Fillet Potato, Shallot & Bone Marrow

Manor Farm Chicken Morels, Lovage & Leeks

Gnocchi Spring Onion, Parmesan & Broccoli

Side Orders | Organic Mixed Leaf Salad €5 | Handcut Chips €5 | Mashed Potatoes €5 |
New Potatoes with Herbs €5 | Creamed Spinach €5 | Braised Red Cabbage €5 |

DESSERT

Banana Soufflé Banana & Rum Ice Cream

White Chocolate Mousse Rhubarb & Blood Orange

Dark Chocolate Tart Passion Fruit & Pistachio

Exotic Indulgence Pineapple, Coconut & Lychee

CHEESE

A choice of 3 locally sourced cheeses which highlight the best of Irish Cheeses

Please visit the cheese trolley to see our selection

Each Cheese plate is served with Savoury Crackers, Grapes, Toasted Nuts & Homemade Preserves

Supplement of €10 per person to all packages and menu price below

Tea & Coffee with Petits Fours

Two Course Menu €54 per person | Three Course Menu €69 per person

*Executive Chef Cormac McCreary
Restaurant Manager Ciarán Murphy*

