



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

Irish Brown Crab Spiced Pineapple, Creme Fraiche & Basil

Home Smoked Salmon Fennell & Orange

Cromane Oysters Tomato, Augergine & Nasturtium

Ballontine of Foie Gras Peach, Yogurt & Almond Cake

Hens Egg Leek, Onion & Hegarthy's Cheddar

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

Fillet of Halibut Mussels, Cauliflower, Leek

Carrigcleena Duck Breast Beetroot, Blackberry & Duck Liver

Pan Fried Stone Bass Ratatouille, Aioli & Bouillabaisse

Dry Aged Beef Fillet Asparagus, Girolle, Horseradish

Herb Crusted Kerry Lamb Courgette, Heirloom Tomato

Gnocchi Spring Onion, Parmesan, Broccoli

Side Orders | Tenderstem Broccoli & Toasted Almonds €5 | Chantaney Carrots €5
Handcut Chips €4 | Mashed Potatoes €5 | New Potatoes with Herbs €5

DESSERT

Blackberry Soufflé White Chocolate Ice Cream

Chocolate & Peanut Mousse Banana & Yogurt

Brown Sugar Tart Apple & Oats

Exotic Mousse Coconut & lime

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

Tea & Coffee with Petite Fours

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

*Executive Chef Cormac McCreary
Restaurant Manager Ciaran Murphy*

