



**SHEEN FALLS
LODGE**

BISTRO MENU

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.

Waldorf Salad	Chicory, Grapes, Walnuts & Apple	€12.00
Seafood Chowder	Served with Homemade Brown Bread	€9.50
Soup of the Day	Served with Homemade Brown Bread	€7.50
Polenta Fried Squid	Pico de Gallo & Aioli	€11.00
Saute Crab Claws	Mild Garlic Cream Sauce, Parsley & Melba Toast	€15.00
Sheen Falls Smoked Salmon Salad	Mixed Leaf Salad, Red Onion, Capers & Horse Radish Cream	€18.50

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.



BISTRO MENU

Pappardelle Seafood Pasta	Prawns, Crab Claws, Mussels, Pico de Gallo in Creamy Bisque Sauce	€23.50
Whole Roasted Plaice on the Bone	Caper Butter, Broccoli & New Potatoes	€26.00
Pan Fried Corn-Fed Chicken	Scallion Mash, Ratatouille & Thyme Jus	€18.00
Confit Duck Leg	Cassoulet of Beans, Chorizo, Garlic Sausage & Chantaney Carrots	€26.00
10oz Beef Burger	Olive Flaguette, Bacon Jam, Fried Egg, Smoked Gubben Cheese Cos Lettuce Slaw, Wasabi Mayo & Chunky Fries	€24.00
Sirloin 8oz / Fillet 8oz	Sauted Wild Mushroom & Vine Plum Tomato, served with Chunky Fries and Peppercorn Sauce	€29.00/€35.00
Seasonal Risotto	Truffle, Parmesan & Roquette	€14.00

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

DESSERT

€8.00 each

Eton Mess Gooseberry, Meringue

Vanilla Crème Brulee Raspberry Sorbet, Fruits & Simple Crumble

Apple Crumble Tart Honey Ice Cream, Cinnamon Crumble

Sticky Toffee Pudding Vanilla Ice Cream & Caramel Sauce

CHEESE

€10.00 per selection of 3 Cheeses

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 €5 per person to all packages

*Executive Chef Cormac McCreary
Restaurant Manager Ciaran Murphy*

