

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 must 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.

Start

Ballylisk Brie
Woodland Mushrooms with warm Brie,
Cep & Hen of the Woods
3,8,14

Cromone Oysters
Cucumber, Horseradish & Apple
5,8,14

Monkfish
Salsify, Elderflower & Grape
3,6,9,14

Terrine of Duck Liver
Fig, Port & Pistachio
1, 3, 6, 8, 14

Kerry Crab with Apple
Chicory & Fennel
3,4,8,12,14

Main

Ballotine of Sole
White Bean, Gooseberry & Mussels
2,3,5,6,9,14

Carrigcleena Duck Breast
Beetroot, Blackberries & Spiced Jus
2,14

Roast Halibut
Celeraic, Apple & Chicken Wing
2, 3, 8, 9

Fillet of Beef
Maharees Carrots, Girolle & Tarragon
2,3,8,12,14

Spinach & Parmesan Agnolotti
Morels, Asparagus & Feves
3,6,8

Allergens

1.Nuts 2.Celery 3.Milk 4.Crustacea 5.Mollusc 6.Gluten 7.Sesame 8.Eggs
9.Fish 10.Peanuts 11.Soybean 12.Mustard 13.Lupin 14.So2/Sulphates

WINE LIST



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Side Orders

Organic Mixed Leaf Salad €5

Fries €5

Mashed Potatoes €5

New Potatoes with Herbs €5

Creamed Spinach €5

Braised Red Cabbage €5

Truffle Fries €7

Dessert

Blackcurrant Souffle

Sangria Sorbet

8

Móinéir, Blackberry Wine, N.V, Ireland - €5

Valrhona Chocolate Delice

Sea Buckthorn & Batak Pepper

1,3,6,8

Jurançon, Château de Navailles, 2014, France - €14.00

Honey & Barley

Buttermilk Ice Cream & Whiskey Foam

1,3,6,8

Delheim Edelspatz, Noble Late Harvest, 2018 South Africa - €15.00

Assiette of Autumn Pear

Walnut, Lapsang Tea & Olive Oil

Ice Cream

1,3,6,8

Champagne, Duval-Leroy Brut Reserve, N.V, France - €20

Cheese

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

Each Cheese plate is served with Savory Crackers, Grapes, Toasted Nuts & Homemade Fig Chutney

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

Quinta do Vesuvio, Vintage Port, 2009, Portugal - €20

*All wines are served at a 50ml measure except for Champagne

Tea & Coffee with Petits Fours

Two Course Menu

€59 per person

Three Course Menu

€76 per person

Executive Chef Cormac McCreary

Restaurant Manager Ciarán Murphy