

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 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, Billy Clifford in Kenmare for the selection of Organic Leaves and Dempseys of Ardea who supply us with Free Range Tamworth Pork

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 hop that you enjoy your meal.

Pork Croquette

Pickled Apple, Celeriac Remoulade & Date Brown Sauce 3,6,8,12,14
14.00

Wild Atlantic Seafood Chowder

Leeks, Peas, Brown Bread 2,3,5,6,9
15.00

Soup of the Day

Homemade Brown Bread 2,3,6,8
9.00

Poached Hens Egg

Sneem Black Pudding, Radish & Pickled Cucumber 3,6,14
16.00

Salt Cod Beignets

Brown Crab Mayonnaise, Radish & Pickled Cucumber 4,3,6,8,9,14
14.50

Heirloom Carrot Salad

Quinoa, Carrot Ketchup, Endive, Smoked Almonds 1,14
14.00

WINE LIST



Bistro menu is served from 12.30pm to 9.30pm

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 guide below.

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

We kindly ask you to refrain from using any mobile or electronic devices in the restaurant.



MAIN

Hake

Fennel Jam, Mussels, Clams, Saffron, Bouillabaisse 2,3,4,5,9,8,14
25.00

Hereford Sirloin

Red Onion Marmalade, Crushed Celeriac, Onion Ring, Chips, Bernaise Sauce
3,14,8
34.00

Pithivier

Feta Cheese, Spinach, Ratatouille 1,3,6,8,14
21.00

Chicken Breast

Charred Sweetcorn, Smoked Butter, Tarragon Sauce 1,2,3,14,6
24.00

Braised Short Rib of Beef

Onion Rings, Shallot Puree, Girolles 2,3,6,11,14
24.00

Cod

Coco de Paimpol, Mussels, Sauce Vin Blanc 2,3,5,9,14
27.00

Pork Cheek

Gnocchi, Cabbage, Alsace Bacon & Broad Beans 2,3,6,8,14
24.00

SIDES

Organic Mixed
Leaf Salad 12,14 5.00

Fries 1,6 5.00

Truffle Fries 1,6,8,12,14 7.00

Mashed Potatoes 3 5.00

New Potatoes
with Garlic & Herbs 3 5.00

Charred Tenderstem Broccoli &
Almonds 1,3 5.00

DESSERT

Chocolate Fondant
Salted Caramel, Vanilla Ice Cream 1,3,6,8
10.00

Blackberry Eton Mess
Pavlova, Citrus Cremeaux,
Blackberry Sorbet,
Cream Chantilly 1,3,6,8
6.50

Passion Fruit Crème Brulee
Mango Sorbet, Sable Breton 3,6,8
6.50

White Chocolate Bavarois
Pineapple, Meringue, Pistachio 3,8
10.00

