

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, 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 hope that you enjoy your meal.

Start

Rabbit Ravioli

Savoy Cabbage, Alsace Bacon & Foie Gras Veloute
3,6,8,14

Scallops

Cauliflower, Black Pudding, Capers & Golden Raisin
3,4,6,14

Heirloom Beetroot

Tartlet, St Tola Goats Cheese, Walnuts, Apple &
Beetroot Ketchup 1,3,6,8,14

Confit Duck Leg Terrine

Apple, Fig, Hazelnut Dressing & Toasted Brioche
1,3,6,8,14

Salmon

Cured Salmon, Oyster Cream, Avocado
& Ginger Soy Dressing 5,6,8,9,11,12

Main

Halibut

Lobster, Leek, Jerusalem Artichoke, Oscietra Caviar,
Champagne Sauce
3,5,8,9,14

Beef

Fillet, Braised Short Rib, Foie Gras, Pickled
Mushrooms, Hollandaise & Red Wine Jus
1,2,3,6,8,14

Black Sole

Romanesco, Viennoise Crust, Mussels & Sauce Verjus
3,5,6,8,9,14

Gnocchi

Capers, Golden Raisins, Aged Parmesan, Cauliflower &
Truffle Veloute
1,2,3,6,8

Venison Loin

Red Cabbage, Parsnip, Beetroot, Blackberries &
Sauce Grand Veneur
1,3,6,14

WINE LIST



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Side Orders

Side orders are not included in dinner inclusive packages

Organic Mixed Leaf Salad¹⁴

Fries ^{1,6}

New Potatoes with Garlic & Herbs ³

Charred Tenderstem Broccoli & Almond^{1,3}

Truffle Fries ^{1,6,8,12,14}

Side Orders 5.00 each

Dessert

Passion Fruit Souffle

Stem Ginger Custard, Passion Fruit Sorbet ^{3,8}

Domaine Tariquet 2018, France - 10.00

Valrhona Chocolate Mousse

Almond Namelaka, Caramel & Salted Milk Ice Cream ^{1,3,8}

Jurançon, Domaine Cauhape, 2016, France - 16.00

Whipped Frozen Marshmallow

Coconut, Pineapple, White Chocolate Cremeaux, Lychee Sorbet ^{3,8}.

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

Salted Caramel Custard Tart

Vanilla Ice Cream, Praline Macaroon. ^{1,3,6,8}

Champagne, Duval-Leroy Brut Reserve, N.V, France - 20.00

Cheese

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

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

Supplement of 10.00 per person to all packages and menu price below

Quinta do Vesuvio, Vintage Port, 2009, Portugal - 20.00

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

Tea & Coffee with Petits Fours

Two Course Menu
59.00 per person

Three Course Menu
76.00 per person

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

Head Chef Mark Treacy
Restaurant Manager Jack Tierney