

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.

## Starter

### Garden Pea Risotto

St Tola Goats' Cheese, Pickled Mushrooms &  
Walnuts  
1,3,14

### Castletownbere Scallops

Broad Beans, White Asparagus & Truffle Veloute  
3,4,5,14

### Salmon

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

### Terrine

Rabbit, Ham Hock, Foie Gras, Apricot & Hazelnut Vinaigrette  
1,6,8,14

### Lobster & Veal Sweet Bread Raviolo

Carrot, Lemon Condiment & Lobster Sauce  
2,3,4,5,6,14

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



WINE LIST



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## Main

### Gnocchi

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

### Halibut

Prawn Stuffed Baby Courgette, Oscietra Caviar & Champagne Sauce  
3,4,5,8,9,14

### Cod

Lobster Ravioli, Broccoli, Broad Beans & Bisque  
3,4,5,6,8,9,14

### Thornhill Duck Breast

Beetroot, Cherry, Braised Endive & Sneem Black Pudding  
1,3,6,14

### Lamb Rump

Braised Shoulder, Green Asparagus, Morels & Wild Garlic  
2,3,8,14

### Chefs Special

#### Beef

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

*Supplement €10*

### The Falls Three Course Menu

*To Include Chefs Canapes, Freshly Baked Bread,  
Coffee & Petit Fours*

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