



THE FALLS

RESTAURANT

Portán Lobster

Yuzu, Rossini Oscietra Caviar, Spiced Bisque
2,3,4,5,9,14

Coolea Cheese Ravioli

Wild Mushroom, Truffle, Onion Broth
3,6,8,14

Cured Goatsbridge Trout

Oyster Cream, Apple, Nori, Bonito Vinaigrette
2,5,6,8,9,11,14

Castletownbere Scallops

Cauliflower, Lime, Vadouvan, Coriander
3,5,6,14

Roast Quail

Breast, Leg, Egg, Shallot, Grape, Hazelnut
1,3,6,8,14

Kerry Wild Game Venison

Loin, Shoulder, Choux Farci, Smoked Sheen Falls Garden Beetroot, Elderflower, Cassis Sauce
3,14

Skeaghanore Duck

Breast, Duck Royal, Braised Red Cabbage, Swede, Girolles, Spiced Duck Sauce
3,6,8,14

Pat McLoughlins Beef Fillet

Onion Purée, Cep Purée, Slow Braised Beef Cheek, Hen of The Woods, Bordelaise Sauce
2,3,14

Halibut

Coco De Paimpol, Portán Crab, Glenbeigh Mussels, Romanesco, Lemongrass and Ginger Sauce
2,3,4,5,9,14

Black Sole Ballotine

Lemon Agnolotti, Fennel Purée, Dill, Violet Artichoke, Lardo di Colonnata, Roast Fish Sauce
3,6,8,9,14

Whipped Frozen Coconut Marshmallow

Compressed Pineapple, Passionfruit Curd, Lychee Sorbet
3,8,11

Spiced Apple Mille Feuille

Calvados, White Chocolate, Crème Brulee Ice Cream
3,6,8,11

Warm Dark Chocolate Tart

Feuilletine, Salted Caramel, Guinness Ice Cream
1,3,6,8,11

Strawberry Soufflé

White Chocolate & Ginger Sauce, Strawberry Sorbet
3,8,11,14

A Selection of Cheese

3,6,14

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

The Falls Menu €98.00



Wine Pairing €75.00

In our pursuit of culinary excellence, we are privileged to work with a select group of exceptional artisans and family-run producers who share our unwavering dedication to the finest ingredients. Their craftsmanship, rooted in tradition and sustainability, allows us to create dishes that are as pure as they are profound. With the utmost reverence for the land and sea, we present the following distinguished purveyors whose offerings are the foundation of our cuisine:

Portán Fresh Fish, Kenmare, County Kerry

Steeped in the legacy of the O hAinle family, Portán delivers the most exquisite lobster and crab, hand-harvested from the unspoiled waters of Kenmare Bay. Their commitment to sustainability ensures that only the freshest catch, imbued with the essence of the Irish coastline, reaches our kitchen.

Goatsbridge Trout Farm, Thomastown, County Kilkenny

A true beacon of sustainable aquaculture, Goatsbridge Trout Farm has, since 1962, been rearing rainbow trout in the crystalline waters of Kilkenny. The Kirwan family's meticulous care and dedication result in trout of unparalleled purity, texture, and flavour, embodying the very soul of Ireland's natural bounty.

Skeaganore Duck, Ballydehob, County Cork

In the heart of West Cork, the Hickey family has been perfecting their craft since 1994. Known for producing what is widely regarded as Ireland's finest duck, Skeaganore's birds are nurtured in a verdant, free-roaming environment, yielding tender, flavourful meat that embodies the essence of this pristine landscape.

Caherbeg Free Range Pork, Rosscarbery, County Cork

The Allshire family's dedication to the natural rearing of pigs amidst 50 acres of untouched forestry and meadows has yielded some of the most exceptional free-range pork in the country. Their pork, with its rich flavour and tenderness, speaks of a commitment to sustainable farming practices and respect for the land.

Glenillen Farm, Drimoleague, West Cork

Glenillen Farm, under the expert care of Alan and Valerie Kinston, produces a butter of sublime quality. Made with only the freshest cream, their artisanal butter is velvety, rich, and exquisitely nuanced, a testament to their unrelenting dedication to perfection.

Spillane Seafoods, Killarney, County Kerry

Founded in 1973, the Spillane family has long been a trusted source for Killarney's finest fish and shellfish. Each catch is chosen with precision and care, ensuring a product that reflects the unrivalled quality of Kerry's wild marine bounty.

Peter O'Sullivan Butcher, Sneem, County Kerry

Since the early 1990s, Peter O'Sullivan has upheld the fine tradition of butchery passed down through generations. Renowned for his exceptional Kerry lamb and the celebrated Sneem Black Pudding, his cuts reflect the mastery and care of a true artisan.

Pat McLoughlin's Butchers, County Dublin

A third-generation butcher since 1965, Pat McLoughlin is synonymous with excellence. His selection of premium meats, sourced from only the finest animals, exemplifies his meticulous attention to detail and unrivalled expertise, offering a rarefied taste of Dublin's rich gastronomic heritage.

Coolea Cheese, West Cork

Coolea, crafted by Helene and Dick Willems, is a cheese that speaks to the very heart of West Cork. Made with the milk of healthy, free-roaming cows, its texture is both firm and creamy, while its flavour is rich and subtly nutty—an embodiment of the purity and beauty of its surroundings.

St. Tola Goats Cheese, Ennistymon, County Clare

Siobhán Ní Ghairbhith's St. Tola cheeses have earned international acclaim for their exceptional quality and distinctive flavour. From the velvety St. Tola Ash to the delicate Goats Cheese Log, each wheel is a masterwork of craftsmanship, representing the finest tradition of Irish cheesemaking.

Kerry Wild Game, Killorglin, County Kerry

Established in 2019 by Jerome Cahill, Kerry Wild Game offers the very best of venison, sourced from the rich forests and hills of Kerry. With a focus on ethical hunting and sustainability, their venison boasts an unparalleled depth of flavour and tenderness, bringing the wild beauty of Kerry to our plates.

Together, these artisans form the foundation of our culinary philosophy, allowing us to honour the rich diversity and exceptional quality of Ireland's natural larder. Each ingredient is a reflection of the land and sea, a story of passion, dedication, and excellence that we are privileged to share with you.





THE FALLS MENU

Chefs Amuse-Bouche

Starters

Roast Onion Broth

Girolles, Broad beans & Petit Onions

14

Smoked Beetroot Salad

Apple & Hazelnut

1

Main Courses

Salt Baked Celeriac

Maitake, Leeks, Roast Roscoff Onion, Comte

3,6,8,14

Roast Savoy Cabbage

Girolles, Cep, Voilet artichoke, Hazelnut, Grape

1,6,14

Desserts

Carmelized Pineapple Tartlet

Coconut Sorbet

6

Texture of Strawberries

Basil Sorbet

14

Selection of Cheeses

3,6,14

Premium Tea & Coffee with Petit Fours

The Falls Menu €98.00 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

