

SHEEN LOUNGE

We take pride in sourcing world class produce from our trusted suppliers; 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 & Luc at Bread Culture Artisan Bakery in Rathmore.

Soup of the Day

Served with homemade
Guinness Brown Bread 2,3,6,8
€9

Seafood Chowder

Smoked Haddock, Mussels,
Potatoes, Leeks & Peas 2,3,4,5,6,8,9
€11

Sheen Falls Lodge Smoked Salmon Salad

Capers, Onion, Lemon 9,14
€17

St Tola Goats Cheese Salad

Beetroot, Quinoa, Apple & Walnut 1,3,14
€15

Chicken Caesar Salad

Alsace Bacon, Anchovy, Croutons,
Aged Parmesan 3,8,9,12,14
€19

Traditional Sheen Falls Lodge Smoked Salmon

Red Onion, Capers & Horseradish served on
homemade Guinness Brown Bread 3,6,8,9,14
€16

Ted Browne's Crab

Avocado & Pickled Cucumber
on Bread Culture Sourdough 3,4,6,8,12,14
€17

Heirloom Tomato & Burrata

on Bread Culture Sourdough, Basil Pesto,
Smoked Almonds 1,3,6
€15

Classic Wild Atlantic Prawn Cocktail

Baby Gem, Marie Rose Sauce,
Guinness Brown Bread 3,6,8,9,12,14
€18

Toasted Ham & Cheese

Smoked Ham, Shallot Chutney, Gubeen Cheese,
Bread Culture Sourdough, French Fries 3,6,8,12,14
€16

Sheen Falls Lodge Beef Burger

Bacon, Smoked Gubeen, Gherkin, Tomato,
Brioche Bun, French Fries 3,6,8,12,14
€22

SWEET TREATS

Chocolate Tart

Passionfruit Sorbet 1,3,6,8,11
€10

Vanilla Crème Brûlée

Sable Breton, Raspberry Sorbet 1,3,6,8
€10

**Selection of Homemade
Ice Cream or Sorbets** 3,8,11
€10

Food Service is available until 6.00pm.

All our Meat & Poultry is 100% Irish and is traceable from farm to fork.

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