

THE
STABLES
BRASSERIE & BAR

Starters

Wild Castletownbere Scallops

Lardo, Baby Gem, Anchovy, Parmesan
€22
(Supplement €4)
3,5B

Soup Of The Day

Homemade Brown Bread
€9
2,3,6A,6C

Skeaghanore Confit Duck Leg

Braised Red Cabbage,
Duck Sauce
€19
3,14

Smoked Haddock Beignet

Confit Leek, Pickled Cucumber, Dill
€15
3,6A,8,12,14

Thai Fish Cake

Baby Gem, Coriander,
Crispy Shallots
€15
2,8,9,12,14

Salads

Classic Caesar Salad

Smoked Bacon, Anchovy, Croutons,
Poached Hens Egg, Aged Parmesan
Starter €15 ~ Main €18
Add Chicken €4
3,6A,8,9,14

Cashel Blue Cheese Salad

Pear & Walnut Salad, Chicory,
Garden Salad, Lemon Vinaigrette
€16
1A,3,14

Heirloom Tomato Salad

Burrata, Basil, Smoked Almond,
Aged Balsamic Dressing
€16
1C,3,14

From The Stables Grill

6oz Beef & Marrow Burger

Bacon Jam, Knockatee Cheddar
Baby Gem, Beef Tomato, Gherkins,
& Hand Cut Chunky Chips
€25
3,6A,8,12,14

Rosscarberry Pork

Confit Belly & Roasted Loin,
Cauliflower, Hazelnut, Apple Jus,
Sneem Black Pudding
€25
1B,3,6A,6C,14

Grilled 10oz Striploin

Onion Soubise, Maitake, Café de Paris,
Hand Cut Chunky Chips and Bearnaise Sauce
€48
(Supplement €8)
2,3,14

Pat Mc Loughlin's 5oz Beef Fillet

Brisket Pithivier, Spinach, Celeriac
€48
(Supplement €8)
2,3,6A,8,14

Braised 8oz Beef Feather Blade

Pomme Mousseline, Truffled Parsnip,
Glazed Carrot, Sauce Albert
€25
2,3,14

Roast Supreme of Chicken

Swede, Smoked Bacon, Brussel Sprouts,
Black Cabbage, Red Wine Jus
€25
3,14

Wild Kerry Venison Pie

Pomme Mousseline, Root Vegetables,
Red Wine Jus
€25
2,3,6A,8,14

The Stables Pizza

Heirloom Tomato, Burrata,
Wild Garlic & Basil Pesto
€19
1,3,6A

House Made Potato Gnocchi

Kohlrabi, King Oyster, Cavolo Nero,
Aged Parmesan, Truffle
€23
3,6A,8,14

Catch of the Day

Tom Crean's IPA Beer Batter,
Minted Peas, Lemon, Tartar Sauce,
Hand Cut Chunky Chips
€26
6A,8,9,14

Gubbeen Chorizo Pizza

Wild Mushroom, Gubbeen Chorzio,
Toonsbridge Mozzarella
€19
3,6A,14

Market Fish

Fennel Boxty, Smoked Butter Sauce,
Capers, Trout Roe
Market Price
2,3,9,14

Glenbeigh Mussels

Smoked Tomato, Chili, Pickled Ginger,
Grilled Sourdough, Fries
€24
3,5A,6A

Sides

Hand Cut Chunky Chips

€6

Skinny Fries

€6

Mashed Potatoes

€6 3

Buttered Greens

€6 3

Mixed Green Salad

€6 8,14

Glazed Carrots

€6 3

Grilled Hispi Cabbage, Smoked Bacon, Apple €6 3

Desserts

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream
3,6A,8,

€11

Chocolate Torte

Cherry Glaze, Caramel Namelaka,
Blood Orange Sorbet
3,6A,8,11

Bread & Butter Pudding

Blackberry & White Chocolate, Crème
Anglaise, Salted Caramel Ice Cream
3,6A,8,11

Selection of Three Ice Cream or Sorbets

3

Allergens: 1 Nuts 1A Walnut 1B Hazelnut 1C Almond 1D Cashew 1E Brazil Nut 1F Pistachio 2 Celery 3 Dairy 4 Crustacean 4A Crab 4B Prawn 4C Lobster 5 Mollusc 5A Mussels 5B Scallops 5C Clams 5D Oyster 6 Gluten 6A Wheat 6B Cereal 6C Oats 6D Rye 6E Barley 7 Sesame 8 Eggs 9 Fish 10 Peanuts 11 Soybean 12 Mustard 13 Lupin 14 Sulphates

Guests that have any special dietary requirements/allergies, please make your server aware so that we can cater for you.

THE
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Cocktails

€16

Harvest Old Fashioned

Bourbon, Calvados, Smoked Maple Syrup,
Bitters, Orange, Vanilla

Amaretto Sour

Bourbon, Amaretto, Lemon Juice,
Egg White, Bitters

Pink Pony Punch

Vodka, Cranberry juice, Raspberry,
Lime juice, Egg White

Leann Dubh Espresso

Vodka, Coffee Liqueur, Guinness,
Cinamon Syrup, Espresso

Smokey Bronco

Gin Infused with Orange, Bergamot Rosolio,
Vermouth, Smoked with Rosemary

Spicy Margarita

Tequila, Cointreau Infused with Chilli,
Lime Juice, Agave Syrup

Wine

White

	Glass 150ml	Bottle
Pinot Grigio , Forte Alto, Italy	€10.00	€45.00
Chardonnay , Montes Classic, Chile	€11.00	€48.00
Sauvignon Blanc , Pa Road, NZ	€12.00	€50.00
Albariño , Adora Maris, Spain	€13.00	€54.00
Piquepoul , Baron de Badasserie, France		€56.00
Pouilly Fumé , Chatelain, France	€16.00	€70.00
Riesling , Domaine Schlumberger, France		€78.00
Chablis , Jean-Marc Brocard, France		€82.00
Chardonnay , Greywacke, NZ		€105.00

Red

	Glass 150ml	Bottle
Pinot Noir , Bouchard A&F, France	€9.00	€38.00
Montepulciano , Madregale Rosso, Italy		€42.00
Malbec , Los Andes, Argentina	€10.00	€45.00
Merlot , Château Pascaud, France	€11.00	€48.00
Grenache & Syrah , L'Insouciant, France		€50.00
Tempranillo , Gran Cerdo, Spain	€12.00	€50.00
Cabernet Sauvignon , Rustenberg, SA	€14.00	€62.00
Shiraz , Clonkilla 'Hilltops', Australia		€98.00
Grenache & Syrah , Châteauneuf-du-Pape, France		€108.00

Partners in Produce

We proudly source the finest products from passionate local producers.

Caherbeg Free Range Pork

Avril & Willie Allshire along with sons, William and Maurice likely have the oldest commercial herd of free range pigs in Ireland, as they began rearing pigs and wholesaling their pork in 1997. Based in West Cork, they raise their pigs outdoors year round and process their meat on-site.

Cashel Blue Cheese

When Louis & Jane Grubb set out to make Cashel Blue® in the early 1980's, their ambition was to create a farmhouse cheese that "truly represents the outstanding quality of Tipperary grass-fed milk." Today, 40 years later and in the hands of the 2nd generation, Cashel Blue® is still made by hand on the same 200 acre farm; Beechmount, in Co. Tipperary.

Forest Farm Free Range Eggs

Forest Farm is a family run business based in Waterville, Co. Kerry. Run by Colin Griffin, they produce high quality free-range eggs.

Little Black Hill Farm

Nestled outside Killarney, this organic farm is dedicated to growing vegetables the natural way, pesticide & chemical free. Mary along with her team, is passionate about cultivating fresh organic produce using regenerative methods letting nature take the lead.

McLoughlin's

Established in 1965, this third-generation family butcher is based in Dublin and led by master butcher Pat and his daughter Kate. Pat personally selects and prepares meat, while Kate manages operations, product development, and customer service.

Peter O'Sullivan

An award-winning craft butcher located in Sneem, Co. Kerry. Since 1958, his family run butcher shop has focused on quality, sourcing meat from trusted local farmers and processing it in-house in their own abattoir for full traceability.

Tom Crean Beer

In the heart of Kenmare, the brewery stands as a living tribute to one of Ireland's most legendary explorers. Founded by Aileen Crean O'Brien, granddaughter of Tom Crean, this brewery blends family heritage with a passion for sustainable, small-batch brewing.

Skeaghanore West Cork Duck Farm

Founded in 1994 by Eugene and Helena Hickey, three generations of the Hickey family are proudly involved in every aspect of this business, from rearing and processing to cooking the duck products. They now supply every corner of the country with fresh, locally raised duck.

Spillane Seafoods

Founder Michael Spillane, was a fishmonger most of his life, working on the fishing boats in Cromane, before setting up the business with his wife Finola in 1973. Son Paudie later joined & helped the business go from strength to strength through hard work & genuine passion.

Star Seafoods

Founded in Kenmare, Star Seafoods began with Danny McCarthy selling fish door to door in 1974. It's now one of the largest suppliers of fresh fish in Ireland. A member of the Origin Green sustainability program, they seek MSC and ASC certified fish to ensure the highest standards for the environment & their customers.

Wild Kerry 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.

