



# THE FALLS

RESTAURANT

## **Portán Lobster**

*Garden Fennel, Carrot, Rossini Caviar, Spiced Bisque*

2,3,4,5,9,14

## **Coolea Cheese Ravioli**

*Wild Mushroom, Truffle, Onion Broth*

3,6,8,14

## **Castletownbere Scallops**

*Cauliflower, Lime, Vadouvan, Coriander*

3,5,6,14

## **Cured Goatsbridge Trout**

*Cromane Oyster Cream, Apple, Nori, Bonito Vinaigrette*

2,5,6,8,9,11,14

## **Foie Gras Mi-Cuit**

*Rhubarb, Ginger, Spiced Bread, Hazelnut*

3,6,8,14

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## **Kerry Wild Game Venison**

*Loin, Royal, Braised Red Cabbage, Smoked Sheen Falls Garden Beetroot, Elderflower, Cassis Sauce*

3,14

## **Skeaghanore Duck**

*Breast, Confit Leg Choux Farci, Garden Turnip, Carrot, Spiced Duck Sauce*

3,6,8,14

## **Pat McLoughlins Beef Fillet**

*Short Rib, Cévennes Onion, Cep Purée, Truffle Sauce*

2,3,14

## **Wild Seabass**

*Portán Crab Cannelloni, Spiced Tomato Fondue, Glenbeigh Mussels, Bouillabaisse*

3,4,9,14

## **Black Sole Ballotine**

*Lemon Tortellino, Fennel Purée, Dill, Jerusalem Artichoke, Lardo di Colonnata, Roast Fish Sauce*

3,6,8,9,14

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## **Whipped Frozen Coconut Marshmallow**

*Compressed Pineapple, Passionfruit Curd, Lychee Sorbet*

3,8,11

## **Spiced Apple Mille Feuille**

*Calvados, White Chocolate, Crème Brulee Ice Cream*

3,6,8,11,14

## **Warm Dark Chocolate Tart**

*Feuilletine, Blackberry, Guinness Ice Cream*

1,3,6,8,11,14

## **Strawberry Soufflé**

*White Chocolate & Ginger Sauce, Strawberry Sorbet*

3,8,11,14

## **Valhrona Chocolate Mousse**

*Peanut Namelaka, Salted Caramel, Banana*

1,3,6,8,10,11

## **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



RELAIS &  
CHATEAUX