



THE FALLS

RESTAURANT

Coolea Cheese Ravioli

Wild Mushroom, Truffle, Onion Broth

3,6,8,14

Portán Lobster

Estate Garden Fennel, Peas, Broad Beans, Rossini Caviar, Spiced Bisque

2,3,4,5,9,14

Cured Goatsbridge Trout

Oyster Cream, Nori, Bonito Vinaigrette

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

Castletownbere Scallops

Cauliflower, Lime, Vadouvan, Coriander

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

Sheen Falls Garden Beetroot

St Tola Goat's Cheese, Apple, Elderflower, Hazelnut

1,3,6,10

Wild Kerry Game Venison

Loin, Sausage, Red Cabbage, Spiced Quince, Garden Swede, Cassis Sauce

3,6A,8,14

Skeaghanore Duck

Breast, Confit Leg Choux Farci, Garden Turnip, Cherry, Spiced Duck Sauce

3,6,8,14

Pat McLoughlins Beef Fillet

Slow Cooked Cheek, Roscoff Onion, Cep Purée, Truffle Sauce

2,3,14

Wild Halibut

Portán Crab Cannelloni, Spiced Tomatoe Fondue, Glenbeigh Mussels, Bouillabaisse

3,5,6,8,9,14

Cod

Carrot, Salsify, Kumquat, Vin Blanc Sauce

3,5,6,8,9,14

Whipped Frozen Coconut Marshmallow

Compressed Pineapple, Passionfruit Curd, Lychee Sorbet

3,8,11

Strawberry Souffle

Ginger Sauce, Strawberry Sorbet

3,8,11,14

Spiced Apple Mille Feuille

Calvados, Crèmeux, Crème Brulee Ice Cream

3,6,8,11,14

Yuzu Mousse

Sable Breton, Local Blackberries, Elderflower & White Chocolate

3,6A,8

Valhrona Chocolate Bar

Guanaja Chocolate Pavé, Azelia Crèmeux, Hazelnut, Passionfruit

1B,3,8

Selection of Irish Artisan & Farmhouse Cheeses

3

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

