

THE
STABLES
BRASSERIE & BAR

Starters

Wild Atlantic Scallops
Sweetcorn, Wild Mushroom,
Chicken Wing, Roe Emulsion
€22
(Supplement**€4**)
3,5B

Soup Of The Day
Homemade Brown Bread
€9
2,3,6A,6C

Salmon Gravadlax
Buttermilk, Lemon, Watercress, Crouton
€16
1A,3,14

Skeaghanore Confit Duck Leg
Smoked Bacon, Summer Cabbage,
Coco Beans
€19
2,3,14

Wild Mushroom Arancini
Truffle, Aged Parmesan
€16
3,6A,8,14

Classic Caesar
Lardons, Poached Egg, Croutons,
Anchovy, Aged Parmesan
Starter€16 ~ Main €20
Add Chicken €4
3,6A,8,14

Smoked Haddock Beignet
Cured Yolk, Smoked Roe Emulsion
€16
3,6A,8,9,14

Chicken Liver Parfait
Fig Chutney, Toasted Brioche
€14
2,3,6A,8,14

Heirloom Tomato Salad
Ricotta, Smoked Almond, Basil Pesto
€16
1C,3,14

From The Stables Grill

6oz Beef Burger
House Relish, Smoked
Gubbeen, Rocket, Crispy Onion,
Bacon Jam, Chunky Chips
€25
3,6A,8,12,14

Slaney Valley Lamb Rump
Braised Shoulder, Artichoke,
Asparagus, Tomato, Jus Gras
€32
2,3,14

Stables Surf & Turf
8oz Stirloin, Garlic Prawns, Watercress,
Chunky Chips, Bearnaise Sauce
€48
2,3,4B,6,8,15
Supplement €8

Rose Veal Loin
Shallot, Carrot, Dauphinois,
Braised Veal Croquette
€36
3,6A,8,12,14

Rosscarbery Confit Pork Belly
Roast Summer Cabbage,
Apple, Confit Onion,
Mustard Cream
€29
2,3,12,14

Braised Beef Short Rib
Onion, Grilled Broccoli,
Truffled Jus, Rosti Potato
€26
2,3,14

Mains

House Made Potato Gnocchi
Summer Squash, Truffle,
Sunflower Seeds, Kale, Rocket,
Aged Parmesan
€22
3,6A,8,14

Market Fish
Herb & Brown Crab, Crushed
New Potatoes, Salsa Verde,
Asparagus
€ Market Price
3,4A,9,12,14

Black Sole On The Bone
Sauce Grenobloise, Cucumber,
Chervil, New Potatoes, Croutons
€55
Supplement €15
3,6A,9,12,14

Catch of the Day
Tom Crean Batter,
Minted Peas, Tartar Sauce,
Roast Lemon, Chunky Chips
€26
6A,8,9,14

Prosciutto Pizza
Prosciutto, Cashel Blue, Shallot
Chutney, Rocket
€21
3,6A,14

The Stables Pizza
Mozzarella, Anchovie,
Black Olive, Rocket
€19
3,6A,9,14

Classic Moules Frites
Mussels, Shallot, White
Wine Garlic, Fries
€22
3,5A,6A,8,14

Sides

Chunky Chips

€7

Buttered New Potatoes

€6

Skinny Fries

€6

Garden Vegetables

€6 3

Mashed Potato

€6 3

Mixed Green Salad

€6 14

Desserts

€11 each

Classic Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream
3,6A,8

Vanilla & Elderflower Cheesecake
Pineapple Salsa, Coconut Sorbet
3,6A

Cuinneog Buttermilk Panna Cotta
Blackberry, Sable Breton, Meringue
3,6A,8

Passion Fruit Crème Brûlée
Shortbread, Mango Sorbet
3,6A

Selection of Three Ice Cream Or Sorbets
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

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

THE
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Cocktails

€16 each

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,
Cinnamon Syrup, Espresso

Smoky Bronco Negroni

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

Spicy Margarita

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

Water

Sparkling Water – W. B. Yeats
Still Water – W. B. Yeats
250ml ~ €3.50
750ml ~ €5.00

Draught Beer

Guinness 4.2% ~ €7.50
Heineken 4.3% ~ €7.50
Coors Light 4.3% ~ €7.50
Orchard Thieves 4.5% ~ €7.50
Tom Crean Scurvy Dog IPA 4.2% ~ €7.50

Bottled Beer

Heineken 4.3% ~ €6.50
Heineken 0.0 ~ €6.50
Corona 4.5% ~ €6.50
Coors Light 4.3% ~ €6.50
Bulmers 4.5% ~ €7.50
Peroni Gluten Free 5% ~ €7.50

Wine by the Glass

White 100ml

Pinot Grigio, Forte Alto, Italy ~ €10.00
Chardonnay, Montes Classic, Chile ~ €11.00
Sauvignon Blanc, Pa Road, New Zealand ~ €12.00
Albariño, Adora Maris, Spain ~ €13.00
Sauvignon Blanc, Chatelain, Pouilly Fumé, France ~ €16.00

Red 100ml

Pinot Noir, Bouchard Aîné & Fils, France ~ €9.00
Malbec Private Selection, Los Andes, Argentina ~ €10.00
Merlot, Château Pascaud, France ~ €11.00
Rioja Tempranillo, Gran Cerdo, Spain ~ €12.00
Rustenberg, West Cape, SA ~ €14.00

Partners in Produce

We proudly source the finest products from passionate local producers.

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.

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.

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.

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. We proudly source the finest products from passionate local producers.

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.

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.

