THE
STABLES
BRASSERIE & BAR

Starters

Wild Atlantic Scallops
Curried Cauliflower, Preserved Lemon, Caper, Raisin
€22
(Supplement€4)
2,3,5B,12

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

Sheen Falls Smoked Salmon
Gribiche, Crème Fraîche, Pickled Cucumber, Crouton
€18
3,6A,8,9,12

Skeaghanore Confit Duck Leg
Braised Red Cabbage, Celeriac Ketchup
€19
2,3,14

Spatchcock Quail
Celeriac, Pickled Mustard Seeds
€16
2,3,12,14

Classic Caesar
Lardons, Poached Egg, Croutons, Anchovy, Aged Parmesan
Starter €20 ~ Main €24
Add Chicken €4
3,6A,8,14

Chicken Liver Parfait
Pear Chutney, Toasted Brioche, Hazelnut
€14
1B,2,3,6A,14

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

Sneem Scotch Egg
Peter O'Sullivan Pork & Black Pudding, Brown Sauce, Spiced Apple Chutney
€16
6A,8,12,14

From The Stables Grill

6oz Beef Burger
Hegarty's Cheddar, Bacon Jam, House Pickles, Baby Gem, Beef Tomato, Chunky Chips
€26
3,6A,8,12,14

Stables Surf & Turf
8oz Sirloin, Garlic Buttered Prawns, House Salad, Homecut Chips, Béarnaise Sauce
€42
2,3,4B,6,8,14

Skeaghanore Duck Breast
Ginger Bread, Foie Gras, Fig Mustard, Carrot, Fondant Potato
€42
1A,3,6,8,14

Mains

Butternut Squash Risotto
Toasted Pine Nuts, Aged Parmesan, Rocket, Truffled Crème Fraîche
€22
1,3

Market Fish
Herb Gnocchi, Chive Beurre Blanc, Fennel Jam, Grilled Broccoli
€ Market Price
3,6A,8,9,14

Supreme of Chicken
Turnip, Smoked Bacon, Kale, Tarragon Jus
€28
2,3,14

Beef Bourguignon
Slow Braised Cheek, Smoked Bacon, Pearl Onion, Mushroom, Pomme Mousseline
€28
2,3,14

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

Gubeen Pizza
Gubbeen Chorizo, Wild Mushrooms, Mozzarella
€23
1,3,6A

Wild Irish Venison Pie
Roasted Roots, Puff Pastry, Whipped Potato
€29
2,3,6A,8,14

Classic Moules Frites
White Wine, Parsley, Lemon, Fries, Focaccia
€22
3,5A,6A,8,14

Sides

Guiness Brown Bread	€4	Buttered New Potatoes	€6
Chunky Chips	€7	Garden Vegetables	€6 3
Skinny Fries	€6	Mixed Green Salad	€6 14
Mashed Potato	€6 3		

Desserts

€12 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 Creams 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 Sulphites

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

THE
STABLES
BRASSERIE & BAR

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 Espesso
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.

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 wholesailing 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
Nestledoutside 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.

Kerry Wild 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.

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 personallyselects 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.

RELAIS & CHATEAUX