

THE
PANTRY



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A TASTE *of* KERRY

Four seasonal savoury creations, each paired with a carefully selected wine - celebrating the landscapes, producers and flavours of Kerry.

SKELLIG GIN CURED SALMON

Lemon crème fraîche & pickled cucumber

ST. TOLA GOAT'S CHEESE & BEETROOT TART

Creamy goat's cheese & earthy beetroot

SLOW-COOKED FEATHER BLADE BEEF CROQUETTE

Sriracha mayonnaise

ROAST TOMATO & PARMESAN BRUSCHETTA

Sweet roasted tomato & Parmesan

A HOMEMADE SWEET FINALE

A seasonal sweet creation, made in-house to complete your Taste of Kerry.

AND TO FINISH...

A final glass of your favourite wine from the tasting

Raise a glass to Kerry, revisit your favourite pour, and savour the final moment.

Menus are subject to change depending on seasonality of local produce

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat, 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame Seeds, 13. Lupin, 14. Peanut. Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care and despite our best efforts, there is always a risk of cross allergen contamination.

(GF) - Gluten Free, GF(A) - Gluten Free Adaptable - (V) Vegetarian, V(A) - Vegetarian Option Available