Fig

Dine in Killarney Menu

3 Course Meal for €39.95 per person

STARTERS

HOMEMADE SOUP OF THE DAY
Served with Homemade Brown Bread
(1, 2, 3a)

ROYAL FISH CAKE
Cod, Salmon, Smoked Haddock, Asian Aioli and House Salad
(1, 2, 3a, 4, 7, 8, 10)

ROYAL CAESAR SALAD
Crispy Bacon, Garlic Croutons, Parmesan and Smoked Chicken
(1, 3a, 4, 7, 8, 10)

TOMATO AND BASIL BRUSCHETTA
Grilled Sourdough Bread, Tomato and Basil Salsa
(1, 3a, 6a)

MAINS

CONFIT DUCK LEG
Blackberries, Duck Croquettes and Parsley Emulsion
(1, 2, 3a, 9, 10)

CHICKEN STIR FRY
Orange and Ginger Chicken, Egg Noodle and Crispy Vegetables
(3a, 10, 11, 12) - GF(A), V(A)

BEETROOT AND GOATS CHEESE SALAD
Roast Beetroot, Goats Cheese, Seasonal Leaves and Citrus Dressing
(1, 6a)

6OZ. SMASH BEEF BURGER
Smoked Applewood Cheese, Lettuce, Tomato and Chips
(1, 3a, 9, 10)

TRADITIONAL TURKEY & HONEY GLAZED HAM
Herb Stuffing, Cranberry Jus
(1, 2, 3a, 10)

WILD ATLANTIC COD
Parmesan and Parsley Crust, Velvet Pesto
(1, 2, 3a, 6, 9, 10)

DESSERT

CHEFS ASSIETTE OF DESSERT

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