

BAR MENU

SOUPS

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| Today's Freshly Made Soup €8.50 | Kerry Coast Seafood Chowder €10.00 |
| served with homemade Brown Bread (2, 3a) | with Chunky Fresh Fish and Garlic Croutons (1, 2, 3a, 4, 7, 8, 9) - GF (A) |

SANDWICHES

(Available 12:30 – 17:30)

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| Royal Toasted Special €12.50 | Open Cajun Chicken Sandwich €15.00 |
| with Ham, Cheddar Cheese, Red Onion, Sliced Tomato, Seasonal Leaves and Fries (1, 3a) | with Basil Aioli, Tomato, Cheese and Balsamic Reduction on Sourdough Bread (1, 3a, 6h) |
| Duo of Atlantic Shrimp and Kenmare Smoked Salmon €17.00 | Sandwich of Your Choice €10.50 |
| served on homemade Brown Bread (1, 2, 4, 7, 8, 9) | Please ask your server for the selection of filling and bread GF(A) |

SMALL PLATES & SALADS

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| Hot and Spicy Chicken Wings €16.00 | Roasted Beetroot and Goat Cheese Salad €17.00 |
| with homemade Hot Sauce and Blue Cheese Dip (1, 2, 9, 11, 12) GF | with Caramelised Walnuts, Pear, Citrus Dressing and Seasonal Leaves (1, 6a) GF |
| Hummus with Succulent Chicken €17.50 | Tomato Bruschetta €13.50 |
| Lightly fried in Olive Oil with Garlic, Paprika and our Favourite Spices (2, 3a, 9, 11) GF | with Tomato, Basil and Parmesan Shavings, served on Garlic Ciabatta (3a) |
| Cumin Spiced Shredded Lamb Shoulder €19.50 | Carrot Rosti €12.00 |
| with Zaatar, Tomato, Red Onion, Chilli Salsa and Roasted Garlic Sauce, served on Flat Bread (1, 2, 3a, 12) GF(A) | with Carrot Hummus, Parmesan Cheese and Watercress Salad (1, 10) GF |
| Royal Caesar Salad €15.00 | Roast Beetroot Ravioli €11.50 |
| with Crispy Bacon, Garlic Croutons (1, 3a, 4, 10) GF(A) | with Butterbean Mousse & Herb Oil GF |
| Add Chicken - €16.50, Add Prawns (7) - €17.50 | |

Allergen Guide 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

BAR MENU

MAINS

Chef Roast of the Day €20.00
with Farm Vegetables and Potatoes
(Available 12.30 - 17.30) GF(A)

Catch of the Day €22.00
with Chef's Choice of
Accompaniments (4) GF(A)

10oz. Sirloin Steak €38.50
with Sauté Mushroom, Garlic &
Thyme Fondant Potato and Whiskey
Peppercorn Sauce (1, 9) GF

Joe's Mild Chicken Curry €20.50
with Basmati Rice, Crispy Vegetables,
Poppadom (2, 5, 11, 12) GF

Slow-Cooked Feather Blade of Beef €26.00
with Smoked Colcannon Mash,
Glazed Carrot, Baby Leek and Red
wine Jus (1, 2, 5, 9) GF

Confit Duck Leg €24.50
with Caramelized Carrot Puree, Forest
Berries and Parsnip Crisp (1, 9) GF

Royal Chicken Stir Fry €23.50
Marinated in Orange & Ginger.
Served with Eggs Noodles and Crispy
Vegetables. (3a, 10, 11, 12) GF

SIDE DISHES

Homemade Onion Rings (3a) €4.50
Chunky Chips (9) €4.50
Creamy Mash Potato (1) €4.50
Steamed Vegetables €4.50
Side Salad (2) €4.50
Sweet Potato Fries (9) €4.50

8oz. Cronin Irish Beef Burger €19.50
served on a toasted Brioche Bun,
with Pickle, Lettuce, Tomato,
Cheddar Cheese, Smoky Tomato
Relish and Onion Rings (1, 3a, 11)

Battered Fish and Chips €20.50
Beer Battered Fresh Fish served with
homemade Tartar Sauce, Salad
and Chips (1, 3a, 4, 9, 11)

Wild Mushroom Risotto €19.00
Fresh Thyme Sauté Wild Mushroom,
Basil Pesto and Parmigiano
Reggiano Cheese (1, 2, 6h, 9) GF

Pan Roasted Cauliflower Steak €17.50
with Romesco Sauce,
Pomegranate & Walnut and
Tomato Salsa (6a, 6b, 11, 14) GF

Sumac Spiced Aubergine Schnitzel €18.50
with Tabbouleh (1, 3a, 10, 12)

DESSERTS

Lena's Homemade Apple Crumble €9.50
served with Vanilla Custard (1, 3a, 10)

Vanilla Crème Brûlée €9.50
served with Biscotti (1, 3a, 6a, 6f, 10)

Traditional Rice Pudding €9.50
served with Berry Compote (1)

Seasonal Fruits Eton Mess (1, 9, 10) €9.50

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