

BAR MENU

SOUPS

TODAY'S FRESHLY MADE SOUP

Served with homemade Brown Bread
(2, 3a)
€8.50

KERRY COAST SEAFOOD CHOWDER

with Chunky Fresh Fish and Garlic Croutons
(1, 2, 3a, 4, 7, 8, 9) - GF (A)
€10.00

SANDWICHES

(Available 12:30 – 17:30)

ROYAL TOASTED SPECIAL

with Ham, Cheddar Cheese, Red Onion,
Sliced Tomato, Seasonal Leaves and Fries
(1, 3a)
€12.50

OPEN CAJUN CHICKEN SANDWICH

with Basil Aioli, Tomato, Cheese and Balsamic
Reduction on Sourdough Bread
(1, 3a, 6h)
€15.00

DUO OF ATLANTIC SHRIMP AND KENMARE SMOKED SALMON

Served on homemade Brown Bread
(1, 2, 4, 7, 8, 9)
€17.00

SANDWICH OF YOUR CHOICE

Please ask your server for the selection
of filling and bread
GF (A)
€10.50

SMALL PLATES & SALADS

HOT AND SPICY CHICKEN WINGS

with homemade Hot Sauce and Blue Cheese Dip
(1, 2, 9, 11, 12) - GF
€16.00

ROASTED BEETROOT & GOAT CHEESE SALAD

with Caramelised Walnuts, Pear,
Citrus Dressing and Seasonal Leaves
(1, 6a) - GF
€17.00

HUMMUS WITH SUCCULENT CHICKEN

Lightly fried in Olive Oil with Garlic,
Paprika and our Favourite Spices
(2, 3a, 9, 11) - GF
€17.50

TOMATO BRUSCHETTA

with Tomato, Basil and Parmesan Shavings,
Served on Garlic Ciabatta
(3a)
€13.50

CUMIN SPICED SHREDDED LAMB SHOULDER

with Zaatar, Tomato, Red Onion, Chilli Salsa
and Roasted Garlic Sauce, Served on Flat Bread
(1, 2, 3a, 12) - GF (A)
€19.50

CARROT ROSTI

with Carrot Hummus, Parmesan Cheese
and Watercress Salad
(1, 10) - GF
€12.00

ROYAL CAESAR SALAD

with Crispy Bacon, Garlic Croutons
(1, 3a, 4, 10) - GF (A)
€15.00

ROAST BEETROOT RAVIOLI

with Butterbean Mousse
& Herb Oil - GF
€11.50

Add Chicken - €16.50, Add Prawns (7) - €17.50



KILLARNEY
ROYAL

BAR MENU

MAINS

CHEF ROAST OF THE DAY

with Farm Vegetables and Potatoes
(Available 12.30 - 17.30) - GF (A)
€20.00

CATCH OF THE DAY

with Chef's Choice of Accompaniments
(4) GF - (A)
€22.00

80Z. CRONIN IRISH BEEF BURGER

Served on a toasted Brioche Bun,
with Pickle, Lettuce, Tomato, Cheddar
Cheese, Smoky Tomato Relish
and Onion Rings
(1, 3a, 11)
€19.50

WILD MUSHROOM RISOTTO

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

JOE'S MILD CHICKEN CURRY

with Basmati Rice, Crispy Vegetables
and Poppadom
(2, 5, 11, 12) - GF
€20.50

SLOW-COOKED FEATHER BLADE OF BEEF

with Smoked Colcannon Mash, Glazed
Carrot, Baby Leek and Red Wine Jus
(1, 2, 5, 9) - GF
€26.00

CONFIT DUCK LEG

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

PAN ROASTED CAULIFLOWER STEAK

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

ROYAL CHICKEN STIR FRY

Marinated in Orange & Ginger,
Served with Eggs Noodles
and Crispy Vegetables
(3a, 10, 11, 12) - GF
€23.50

100Z. SIRLOIN STEAK

with Sauté Mushroom, Garlic
& Thyme Fondant Potato
and Whiskey Peppercorn Sauce
(1, 9) - GF
€38.50

BATTERED FISH AND CHIPS

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

SUMAC SPICED AUBERGINE SCHNITZEL

with Tabbouleh
(1, 3a, 10, 12)
€18.50

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

DESSERTS

LENA'S HOMEMADE APPLE CRUMBLE

Served with Vanilla Custard
(1, 3a, 10)
€9.50

VANILLA CRÈME BRÛLÉE

Served with Biscotti
(1, 3a, 6a, 6f, 10)
€9.50

TRADITIONAL RICE PUDDING

Served with Berry Compote
(1)
€9.50

SEASONAL FRUITS ETON MESS

(1, 9, 10)
€9.50

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