



Soups

Today's Freshly Made Soup €8.50
Homemade Brown Bread
(1,6,9)

Kerry Coast Seafood €10.00
Chowder
Chunky Fresh Fish, Garlic Croutons
(1,4,6,14) Wheat GF(A)

Sandwiches

(Available 12:30 – 17.30)

Royal Toasted Special €12.00
with Ham, Cheddar Cheese, Red Onion,
Sliced Tomato, Seasonal Leaves and Fries
(1,3,6,)

Duo of Atlantic Shrimp and €15.00
Kenmare Smoked Salmon
on Homemade Brown Bread
(1,2,3,4,6,14)

Open Cajun Chicken €13.00
Sandwich
Basil Aioli, Tomato, Cheese, Sourdough
Bread
(1,3,6)

Sandwich of your Choice €9.00
Please ask your server for the selection of filling
and bread

Plates and Salads

Hot and Spicy Chicken Wings €13.00
Homemade Hot Sauce, Blue Cheese Dip,
Crispy Onions
(1,6) GF

Hummus €13.00
with Succulent Chicken lightly fried in olive
oil with Garlic, Paprika and our Favourite
Spices. (1,11) GF

Cumin Spiced Shredded Lamb €15.00
Shoulder
On Flat Bread, Zaatar, Tomato, Red Onion,
Chilli Salsa, Roasted Garlic Sauce
(1) Wheat GF(A)

Royal Caesar Salad €13.50
Crispy Bacon, Garlic Croutons
(1,2,3,4,6,) GF(A) Wheat
With Chicken €14.50
With Prawns €16.50

Roasted Beetroot and Goat €15.00
Cheese Salad
Caramelised Walnuts, Pear, Citrus Dressing,
Seasonal Leaves
(6,7,8) Walnuts GF

Tomato Bruschetta €10.00
Garlic Ciabatta, Tomato, Basil, Parmesan
Shavings
(1,6,7) Pinenuts

Carrot Rosti €9.00
Carrot Hummus and Watercress Salad
(5,11) GF

Roast Beetroot Ravioli €9.00
Butterbeans Mousse & Herb Oil
(6,9) GF

Allergen Guide

Cereals-1, Crustaceans-2, Eggs-3, Fish-4, Soyabeans-5, Dairy-6, Peanuts-7, Nuts-8,
Celery-9, Mustard-10, Sesame-11, Sulphites-12, Lupin-13, Molluscs-14
GF – Gluten Free GF(A) – Gluten Free Adaptable



Main Course

Chef Roast of the Day

€ Ask Your Server

Served with Farm Vegetable and Potato

(Available 12:30 - 17:30)

GF(A)

Catch of the Day

€ Market Price

Chefs Choice of Accompaniments

GF(A)

10oz Sirloin Steak €36.00
Sauté Mushroom, Garlic and Thyme
Fondant Potato, Whiskey Peppercorn Sauce
(6,12) GF

Joes Mild Chicken Curry €19.50
Basmati Rice, Crispy Vegetables, Poppadum
(5,9,10) GF

Slow Cooked Feather Blade €24.00
of Beef
Smoked Colcannon Mash, Glazed Carrot,
Baby Leek, Red Wine Jus
(12) GF

Confit Duck Leg €22.00
Caramelized Carrot Puree, Forest Berries,
Parsnip Crisp
(6,9) GF

Royal Chicken Stir Fry €22.00
Marinated in Orange & Ginger,
Accompanied with Egg Noodles and Crispy
Vegetable (1,3,5,8,10,11) Sesame GF

8oz Cronin Irish Beef Burger €17.50
Toasted Brioche Bun, Pickle, Lettuce,
Tomato, Cheddar Cheese, Smoky Tomato
Relish (1,6)

Battered Fish and Chips €19.00
Beer Battered Fresh Fish, Homemade Tartar
Sauce, Salad and Chips (1,2,4,12,14)

Wild Mushroom Risotto €17.00
Fresh Thyme Sauté Wild Mushroom, Basil
Pesto and Parmigiano Reggiano Cheese
(6,7,9,12) Pinenuts GF

Pan Roasted Cauliflower Steak €15.00
Romesco Sauce, Pomegranate and Walnut &
Tomato Salsa (6, 8, 9) Walnuts GF

Sumac Spiced Aubergine €16.00
Schnitzel
with Tabbouleh (1, 3, 5) Pinenuts

Side Dishes €4.50 each

Homemade Onion Rings (1) Wheat
Chunky Chips (12)
Creamy Mash Potato (6)
Steamed Veg
Side Salad (9)
Sweet Potato Fries (12)

Dessert

Lena's Homemade Apple €8.00
Crumble
Served with Vanilla Custard
(1,3,6,8) – Almonds

Royal Vanilla Crème Brûlée €8.00
Served with Biscotti
(1,6,7,8) Hazelnuts, Walnuts, Wheat

Exceptional Rice Pudding €8.00
Berry Compote (3,6)

Fresh Fruits Eton Mess €8.00
(6)

