



À LA CARTE

A TASTE OF AUTHENTIC PROVENANCE

Evolving as the seasons grow, our menu is inspired by our love of the land and our ethos of using high quality produce and local ingredients from sustainable sources. Our chefs take great pride in personally knowing the butchers, farmers, growers and fisherman who share this ethos through their own dedication to fresh, natural produce. Savour an experiential dining experience as we transport you on an immersive 'farm to fork' journey for the senses, with flavoursome dishes that highlight the best of authentic provenance, from mountains to the shore. While home is where the heart is, we also draw influence from our global adventures with a subtle nod to a worldly palate, brought to life throughout the menu.

LOCAL PRODUCERS

Real Bread Killarney	Fenit Fruit & Veg	Cals Fruit & Veg
Star Seafood	Ballinwillin House Farm	Cronin's Butchers
Sneem Black Pudding	White Mausou Peanut Rayu Sauce	O'Neills Dry Cure Bacon
Irish Hereford Prime Beef	Ballymakenny Potatoes	Toons Bridge Dairy
Gubeen	Muckcross Creamery Ice Cream	Tim Jones
Poppa Dom's Farm	Little Black Hill Farm	Eves Leaves & Tomatoes
Kerry Premium	Knockatee Cheese	Killarney Urban Farm

KILLARNEY URBAN FARM

In 2020, society was forced to pause, rethink and reset. As a result of this, the team at O'Donoghue Ring Collection have been busy behind the scenes looking to further develop the group's green code policy and sustainability initiatives. The fruits of our labour sees the launch of Killarney Urban Farm: a lush and leafy installation complete with 12 exclusive Green Towers, designed to produce high-quality food on a hyper-local level.

STARTERS

WARM HAM HOCK CROQUETTE Jerusalem artichoke, pancetta, girolle mushroom, red wine jus <i>1A, 3, 4, 7, 10, 12</i>	11
HOT BUTTERED FENIT CRAB MUFFIN Chives, quail egg, Goatsbridge trout caviar and sorrel hollandaise <i>1A, 2, 3, 4, 9, 12</i>	14
CREAM OF CELERY & APPLE SOUP Hot pork, sage and apple sausage roll <i>1A, 3, 4, 7, 9, 12</i>	6.5
6 CROMANE OYSTERS Vietnamese dressing, coriander, spring onion, crisp onion <i>1A, 4, 6, 11, 12, 14</i> Wine pairing suggestion: Pannier Demi Sec NV, Champagne 12.5 per glass	16.5
POTATO GNOCCHI Braised beef cheeks, ricotta and horseradish cream, pine nut crumble, crisp kale <i>1A, 3, 7, 8I, 9, 12</i>	8.5
WARM DINGLE GOAT'S CHEESE Beetroot, figs, croissant crouton, truffle honey <i>1A, 7, 8A, 12</i> Wine pairing suggestion: Sauvignon Blanc, Montford Estate, New Zealand, 2019 8 per glass	12
SCALLOP CEVICHE Stem ginger, coconut water, roasted red chilli, onion, radish, nashi pear and citrus <i>4, 7, 12, 14</i>	13

SEASONAL SPECIAL

Local Legacy

Our weekly dish is inspired by our love of the land and our ethos of using high quality produce and local ingredients from sustainable sources. We breathe authentic provenance, and with that we introduce our Local Legacy with every item in our dish sourced within Co. Kerry. Please ask your server for info & allergen info.



THE TAN YARD

MAINS

HALIBUT Cauliflower, razor clams, Annascaul black pudding, horseradish, marjoram oil, cavolo Nero <i>1A, 4, 7, 12, 14</i>	27
SOUTHERN INDIAN CHICKEN CURRY Jewelled or basmati rice, flat bread <i>1A, 6, 7, 9, 12</i>	17.5
TAN YARD BURGER 24hr Brisket, 1000 island dressing, remoulade, Monterey jack, fries <i>1A, 3, 7, 8, 9, 10, 12</i>	17.5
LAMB RUMP Butternut puree, gremolata, feta, pomegranate pea & mint, lamb jus <i>7, 9, 12</i> Wine pairing suggestion: Merlot Cabernet, Blasson Timberley, Bordeaux, 2015 32	22
WICKLOW VENISON Celeriac mousseline, squash, chanterelles, blackberries, chocolate, venison jus <i>7, 9, 12</i>	24
STONE BASS Fenit new potatoes, nduja and mussel cream, cavolo nero <i>1A, 4, 7, 12, 14</i>	25

IRISH HEREFORD PRIME CUTS

The taste and tenderness of Irish Hereford Prime Beef is world renowned. A key characteristic of Irish Hereford Prime Beef is the fine grain marbling throughout, which ensures a consistently superior taste and tenderness. **All prime cuts come with watercress & house onion rings along with a choice of 1 sauce and 1 side per person.**

TAN YARD SIGNATURE DISH – TOMAHAWK grilled on the bone to share <i>1A, 7</i>	Market Price
100Z RIBEYE <i>1A, 7</i>	31
60Z SIRLOIN Wine Pairing Suggestion: Pinotage, Mooiplaas "The Bean", South Africa, 2018 34 <i>1A, 7</i>	21
SURF & TURF 100Z STRIPLOIN 2 garlic butter fried gambas <i>1A, 2, 7</i>	36

SAUCES

Béarnaise <i>3, 7, 12</i>	Peppercorn <i>7, 10, 12</i>	Chimichurri	Garlic Butter <i>7</i>
---------------------------	-----------------------------	-------------	------------------------

SIDES

Sugar snaps, bacon bits & hazelnuts <i>7, 8B</i>	5
Creamy mash potato <i>7</i>	3.5
Fries	3.5
BBQ stem broccoli, satay sauce, peanuts, coriander <i>5, 6, 7, 12</i>	5
Roast carrot, parmesan, jalapeno oil, coriander & pumpkin seed <i>7, 12</i>	3.5
Loaded wedge salad, blue cheese, bacon, buttermilk <i>3, 7, 10, 12</i>	3.5
Seasonal Mixed Vegetable <i>7</i>	3.5

Please note some dishes are subject to change depending on seasonality of local produce.

ALLERGENS

Please inform your server if you suffer from any food allergies

- 1 Cereals containing Gluten (1A Wheat, 1B Rye, 1C Barley, 1D Oats)
- | 2 Crustaceans | 3 Egg | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Dairy | 8 Nuts (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H Macadamia, 8I Pine Nuts) | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs | 12 Sulphites | 13 Lupin | 14 Molluscs