



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

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

Twomey's Butcher	Fenit Fruit & Veg	Cals Fruit & Veg
Star Seafood	Ballinwillin House Farm	Cronin's Butchers
Sneem Black Pudding	White Mausu 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	Silver 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

GUBBEEN CHORIZO AND MANCHEGO CHEESE CROQUETTE Smoked tomato sauce, capers, salsa <i>1A, 3, 7, 9, 12</i>	11
PAN-FRIED GARLIC SHRIMP Lemon, capers, shallots, white wine and parsley cream <i>2, 7, 9, 10, 12</i>	14.5
WHITE ONION AND GARLIC SOUP Pickled Shimeji mushrooms, herb oil, truffle crostini <i>1A, 7, 9, 12</i>	6.5
KERRY VENISON CARPACCIO Cured egg, wasabi yuzu aioli, crispy capers, pickled shallots <i>1A, 3, 7, 12</i>	13.5
TRUFFLE POTATO GNOCCHI Truffle velouté, fresh truffle shavings <i>1A, 3, 7, 9, 12</i>	9.5
WARM DINGLE GOAT'S CHEESE TARTLET Honey, thyme, pickled rainbow beetroot salad <i>1A, 7, 8B, 12, 12E</i>	10.5
PAN-SEARED KILMORE QUAY SCALLOPS Purée and remoulade of celeriac, pickled Shimeji mushrooms, Sneem black pudding <i>7, 12, 14</i>	14.5
VEGAN SCALLOPS King oyster mushroom, tempura cauliflower, chimichurri, golden raisin puree <i>1A, 9, 10, 12</i>	10.5
TEMPURA VEGETABLES Kentucky style fried baby vegetables, spicy red miso sauce <i>1A, 5, 6, 11</i>	9

MAINS

WILD ATLANTIC HALIBUT	27
Annascaul black pudding, Kilmore Quay razor clams, white cauliflower, creamy horseradish sauce, marjoram oil and cavolo nero 1A, 1C, 7, 12, 14	
THE TAN YARD SIGNATURE BURGER	18.5
Michael Twomey's 7oz Wagyu with caramelised onions, smoked streaky bacon and deep fried mozzarella 1A, 3, 7, 9, 11, 12	
PAN-FRIED SILVER HILL DUCK BREAST	22
Orange glazed rainbow carrots, blackberries, braised red cabbage and curried carrot puree with crispy orange and cranberry jus 7, 9, 12	
FILLET OF KERRY VENISON	24
6oz fillet with squash purée, chanterelle mushroom, potato fondant, blackberries with a chocolate and juniper berry jus 7, 9, 12	
RIGATONI	17.5
Gubbeen chorizo, goat's cheese, caramelised red onions, olives, roast pepper and sundried tomatoes 1A, 3, 7, 12	
PAN-SEARED CASTLETOWNBERE BLACK SOLE	36
A la meunière, capers, parsley, clams 4, 7, 12, 14 Choose one side of your choice	
PRIME IRISH BEEF RAGU TRUFFLE LINGUINI	18.5
Truffle velouté, wild mushrooms, truffle shavings and grated Italian pecorino cheese 1A, 3, 7, 12	
CAULIFLOWER STEAK	18
Grilled cauliflower with Moroccan style bean stew, tomato sauce, golden raisin purée and capers 9, 19, 12	
MUSHROOM PITHIVIER	19
Kells Bay cheese, celeriac mousseline, tower garden herbs and leaves 1A, 3, 6, 7	
IRISH HEREFORD PRIME CUTS	
ALL STEAKS ARE SERVED WITH A CHOICE OF SAUCE AND SIDE ORDER.	
TAN YARD SIGNATURE DISH – TOMAHAWK	80
Grilled on the bone to share 1A, 7	
100Z RIBEYE	31
1A, 7	
80Z FILLET	36
1A, 7	
100Z SIRLOIN	29
1A, 7	
ADD ON	
HALF LOBSTER 2, 7	Market Price
LANGOUSTINE 2, 7,	12
BONE MARROW 2, 7	8

SAUCES

Béarnaise 3,7,12 Peppercorn 7,10,12 Chimichurri 12 Garlic Butter 7

SIDES

Peas, pancetta, crushed hazelnuts 7, 8B, 12	5
Gruyère mash with crispy onions 1A, 7	5
Truffle and crispy bacon fries with truffle mayonnaise 1A, 3, 7	7.5
BBQ stem broccoli, rainbow carrots, coriander and pumpkin seeds 7, 12	5
Loaded wedge salad, blue cheese, bacon, buttermilk 3, 7, 10, 12	5
Seasonal mixed vegetables 7	5
Crushed new potatoes with spring onions 7, 12	5
Creamy Mash Potato 7	5
Fries	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