



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 fishermen 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

Killarney Urban Farm	Fenit Fruit & Veg	Real Bread Killarney
Star Seafood	Ballinwillin House Farm	Cronin's Butchers
Sneem Black Pudding	White Mausú Peanut Rayu Sauce	O'Neills Dry Cure Bacon
Irish Hereford Prime Beef	Kerry Premium	Toons Bridge Dairy
Gubbeen	Muckross Creamery Ice Cream	Tim Jones
Poppa Dom's Farm	Eves Leaves & Tomatoes	

KILLARNEY URBAN FARM

As a group, team and family we are driven and enthusiastic to lead in sustainable practices as we recognise that each of our properties, outlets and destination has a vital role to play in the journey towards a sustainable future. The team are always looking to further develop the group's green code policy and sustainability initiatives: Our Green Way. 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. This is Ireland's first hydroponic farm serving hotels, bars and restaurants in Kerry.

STARTERS

GUBBEEN CHORIZO AND MANCHEGO CHEESE CROQUETTE Smoked tomato sauce, capers and salsa 1A, 3, 7, 9, 12	11
PAN-FRIED GARLIC SHRIMP White wine and Killarney Urban Farm parsley velouté, sourdough crisp 1A, 2, 7, 9, 10, 12	14.5
KILLARNEY URBAN FARM SOUP Killarney Urban Farm kale and tenderstem broccoli soup, cheddar cheese crisp 7, 9, 12	7.5
ATLANTIC CRAB CLAWS White wine and garlic velouté, parsley, charred sourdough 1A, 2, 7, 12	18.5
BLUEBELL FALLS GOATS CHEESE Filo parcel with Killarney Plaza honey infused with truffle, baby beetroot and quince 1A, 7, 8A, 12	11
PAN-SEARED KILMORE QUAY SCALLOPS Pea cream, baby fennel, Tim Jones bacon foam 7, 12, 14	14.5
VEGAN SCALLOPS Garryhinch oyster mushrooms, tempura cauliflower, roast butternut squash, house piccalilli 1A, 9, 10, 12	10.5
LOCALLY SOURCED TEMPURA VEG Light tempura fried baby vegetables, sesame spicy red miso sauce 1A, 4, 5, 6, 11, 12	9
LOADED WEDGE SALAD Cashel Blue Cheese, pancetta, blue cheese mayo, crispy onion 1A, 3, 7, 12	9

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

PAN-FRIED WILD HALIBUT	32
Grilled tenderstem broccoli, champagne and Goatsbridge trout roe beurre blanc 1C, 4, 7, 12, 14 CHOOSE ONE SIDE OF YOUR CHOICE	
PAN-FRIED SILVER HILL DUCK BREAST	28
Orange glazed rainbow carrots, blackberries, braised red cabbage, curried carrot purée with duck jus 7, 9, 12, CHOOSE ONE SIDE OF YOUR CHOICE	
FILLET OF KERRY VENISON	29
6oz fillet with squash purée, wild mushrooms, potato fondant, blackberries with a chocolate juniper jus 7, 9, 12 CHOOSE ONE SIDE OF YOUR CHOICE	
SEAFOOD PAPPARDELLE	25
King prawns, mussels, squid and clams in fresh chilli, garlic, parsley and cream bisque 1A, 2, 3, 4, 7, 9, 12, 14	
PAN-SEARED CASTLETOWNBERE BLACK SOLE	37
A la meunière, capers, parsley, samphire 4, 7, 12, 14 CHOOSE ONE SIDE OF YOUR CHOICE	
PRIME IRISH NATURE BEEF BRISKET LINGUINI	18.5
Truffle velouté, wild mushrooms and grated Italian pecorino cheese 1A, 3, 7, 12	
ORGANIC SALMON	23
Parsley pomme purée, samphire, sautéed baby veg, crispy seaweed and chimichurri hollandaise 3, 4, 7, 10, 12 CHOOSE ONE SIDE OF YOUR CHOICE	
CAULIFLOWER STEAK	18
Grilled cauliflower with Moroccan style bean stew, golden raisin purée and capers 9, 12	
BURNT AUBERGINE	19
Tahini sauce, grilled 'The Proper Dairy Company' halloumi cheese, flat bread, pine nuts, cauliflower couscous 1A, 8I, 11, 12	
IRISH HEREFORD PRIME CUTS	
ALL STEAKS ARE SERVED WITH A CHOICE OF SAUCE AND SIDE ORDER	
TOMAHAWK 42OZ	80
Grilled on the bone to share 1A, 7	
100Z SIRLOIN	33
1A, 7, 10, 12	
100Z RIBEYE	34
1A, 7, 10, 12	
80Z FILLET	38
1A, 7, 10, 12	
120Z T-BONE	45
1A, 7, 10, 12	
ADD ON	
½ LOBSTER 2, 7	MARKET PRICE
FOIE GRAS	11
BONE MARROW 2, 7	10

SAUCES

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

SIDES

Cauliflower Gratin 1A, 7, 12	5.5
Gruyère Mash 1A, 7	5.5
Satay Tenderstem Broccoli 5, 7	5.5
Urban Farm Seasonal Salad	5
Mixed Vegetables 7	5.5
Creamy Mash Potato 7	5.5
Fries	5.5
+3€ Truffle Fries 1A, 3, 7	

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. Eggs,
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

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