



## 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 a unique 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	Star Seafood
Ballinwillin House Farm	Cronin's Butchers	Sneem Black Pudding
Tim Jones	White Mausu Peanut Rayu Sauce	O'Neills Dry Cure Bacon
Irish Hereford Prime Beef	Kerry Premium	Toons Bridge Dairy
Gubbeen Farmhouse	Muckross Creamery Ice Cream	

#### KILLARNEY URBAN FARM

As a collection, 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.

Our team are always looking to further develop the collection's green code policy and sustainability initiatives: 'Our Green Way.' The fruits of our labour saw the launch of Killarney Urban Farm: a lush and leafy installation complete with 13 exclusive Green Towers, designed to produce high-quality food and flavour on a hyper-local level.

#### STARTERS

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

<b>PAN-FRIED WILD HALIBUT</b> Grilled tenderstem broccoli, champagne and Goatsbridge trout roe beurre blanc 4, 7, 12 <b>CHOOSE ONE SIDE OF YOUR CHOICE</b>	<b>32</b>
<b>PAN-FRIED SKEAGHANORE DUCK BREAST</b> Orange glazed rainbow carrots, blackberries, braised red cabbage, curried carrot purée with duck jus 7, 9, 12, <b>CHOOSE ONE SIDE OF YOUR CHOICE</b>	<b>28</b>
<b>FILLET OF KERRY VENISON</b> 6oz fillet with squash purée, wild mushrooms, potato fondant, blackberries with a chocolate juniper jus 7, 9, 12 <b>CHOOSE ONE SIDE OF YOUR CHOICE</b>	<b>29</b>
<b>SEAFOOD PAPPARDELLE</b> King prawns, mussels, squid and clams in fresh chilli, garlic, parsley and cream bisque 1A, 2, 3, 4, 7, 9, 12, 14	<b>25</b>
<b>PAN-SEARED CASTLETOWNBERE BLACK SOLE</b> A la meunière, capers, parsley, samphire 4, 7, 12 <b>CHOOSE ONE SIDE OF YOUR CHOICE</b>	<b>37</b>
<b>PRIME IRISH NATURE BEEF BRISKET LINGUINI</b> Truffle velouté, wild mushrooms and grated Italian pecorino cheese 1A, 3, 7, 12	<b>18.5</b>
<b>LOCALLY CAUGHT COD</b> Parsley pomme purée, samphire, sautéed baby veg, crispy seaweed and chimichurri hollandaise 3, 4, 7, 12 <b>CHOOSE ONE SIDE OF YOUR CHOICE</b>	<b>23</b>
<b>CAULIFLOWER STEAK</b> Grilled cauliflower with Moroccan style bean stew, golden raisin purée and capers 9, 12	<b>18</b>
<b>BAKED CELERIAC</b> Pickled Walnut Vinaigrette, Heirloom Beetroot, Oyster Mushroom & Hazelnuts 8b, 8c, 9, 10, 12	<b>19</b>

## IRISH HEREFORD PRIME CUTS

ALL STEAKS ARE SERVED WITH A CHOICE OF SAUCE AND SIDE ORDER

<b>TOMAHAWK 42OZ</b> Grilled on the bone to share 1A, 7	<b>80</b>
<b>100Z SIRLOIN</b> 1A, 7	<b>33</b>
<b>100Z RIBEYE</b> 1A, 7	<b>34</b>
<b>80Z FILLET</b> 1A, 7	<b>38</b>
<b>120Z T-BONE</b> 1A, 7	<b>45</b>
<b>ADD ON</b> ½ LOBSTER 2, 7 FOIE GRAS BONE MARROW 7	<b>MARKET PRICE</b> <b>11</b> <b>10</b>

## SAUCES

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

## SIDES

Cauliflower Gratin 1A, 7, 10	<b>5.5</b>
Gruyère Mash 1A, 7	<b>5.5</b>
Satay Tenderstem Broccoli 5	<b>5.5</b>
Urban Farm Seasonal Salad 10, 12	<b>5</b>
Mixed Vegetables 7	<b>5.5</b>
Creamy Mash Potato 7	<b>5.5</b>
Fries	<b>5.5</b>
+3€ Truffle & Bacon 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.