Our drinks are measured and stirred with the same ethos and values. Infused with a unique character and local flavour, old classics are honoured while contemporary signature concoctions are artfully prepared, in a drinks menu that is thoughtfully curated and inspired by the season. Our experienced bartenders will pour their knowledge into helping you select the perfect pairing to complement not only your food but your mood too.

Ask for our extensive drinks menu today.

WWW.THETANYARDKILLARNEY.IE

THE TAN YARD

À LA CARTE

A SENSE OF PLACE

Inspired by the old tanyards of Killarney, The Tan Yard celebrates a deep sense of place with a thoughtful menu that reflects the heritage and nature of the surrounding Kerry landscape. An integral part of the town's history, the restaurant draws parallels between the craftsmanship of the old-world tanning industry and the great passion of the emerging culinary talent in the kitchen today. The design and décor is heavily influenced by Killarney National Park and the surrounding woodlands, while the dark leather seating and bronze detail represent the tanners' produce and tools.

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	Cronin's Butcher	Dingle Goats Cheese
Tim Jones Butcher	Star Seafoods	Flesk Meats
Gubbeen Farmhouse	Annascaul Black Pudding	Spillane Seafoods
Fenit Fruit & Veg	Lee Strand Creamery	Andarl Farm Pork

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 destinations has a vital role to play in the journey towards a sustainable future.

Our team are always looking to further develop the group'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 on a hyper-local level.

STARTERS

SOUP OF THE DAY 9
7, 9

ROASTED BABY BEETROOT 14
Pickled Beets, Dingle Goats Cheese, Candied Pecans, Orange Vinaigrette 1a, 7, 8e, 9, 10

BEEF TARTARE 18
Cured Egg Yolk, Horseradish, Toasted Brioche 1a, 3, 9, 10, 12

PRAWN COCKTAIL 18
Dublin Bay Prawns, Cocktail Sauce, Hazelnuts, Lime 2, 3, 8b, 9, 10, 12

CHARRED RADICCHIO & MAITAKE MUSHROOM SALAD 16
Soy Ponzu Dressing, Urban Farm Leaves, Spiced Dukkah 6, 8a, 8b, 11

BURRATA 14
Figs, Smoked Almonds, Bayonne Ham, Balsamic Reduction, Tarragon Oil 7, 8a , 12

BAKED KILMORE QUAY SCALLOPS 18
Cauliflower, Lardo, Confit Pork Cheek, Burnt Leek Oil, Potato 7, 9, 10, 14

BAKED CROQUETTE 14
Gubbeen Chorizo, Manchego 1a, 3, 7, 9, 12

THE TAN YARD

MAINS

SKEAGHANORE DUCK BREAST 32
Butter-poached Chervil Roots, Savoy Cabbage Smoked Bacon, Caramelised Garlic, Duck Jus 7, 9, 12

RUMP OF KERRY LAMB 34
Braised Shoulder, Pommes Anna, Aubergine Purée, Smoked Yoghurt, Lamb Sauce
7, 9, 12

BRAISED IRISH BEEF SHORT RIB 28
Pomme Purée, Pearl Onion & Smoked Bacon Jus 7, 9, 10, 12

BAKED CELERIAC 20
Pickled Walnut Vinaigrette, Heirloom Beetroot, Oyster Mushroom, Hazelnuts
8b, 8c, 9, 10, 12

DOVER SOLE 42
Samphire, À la Meunière, Parsley 4, 12

ROASTED COD 32
Grilled Tenderstem, Champagne & Goatsbridge Roe Beurre Blanc 4, 7, 9, 10, 12

BUTTERNUT SQUASH RISOTTO 21
Confit Fennel, Roast Roscoff Onion, Lemon Mascarpone, Crispy Sage 7, 12

FROM THE GRILL

SERVED WITH WATERCRESS, FRIES & YOUR CHOICE OF SAUCE

8OZ FILLET 46
10OZ RIBEYE 42
10OZ SIRLOIN 38
14OZ T-BONE 48
14OZ ANDARL PORK T-BONE 40

SAUCES

JUS	CHIMICHURRI	PEPPERCORN	GARLIC BUTTER
9, 12	12	7, 12	7

SIDES

Tan Yard Chips 7
Triple Cooked Fenit Potatoes 12

Roast Root Vegetables 7
Spiced Hazelnut Dukkah 8b, 11

Broccoli 7
Aged Parmesan, Lemon 7

Creamed Potato 7
Whipped Fenit Potatoes 7, 12

Killarney Urban Farm Salad 8
Urban Farm Bitter Leaves, Citrus Vinaigrette

Truffle Fries 12
Parmesan and Truffle Aioli 3, 7, 12

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. Milk, 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