

GARDEN ROOMS EVENING MENU

STARTERS

Garden Room Salad

Gleninchaquin Honey & Balsamic Dressing, Blackhill Farm Leaves, Beetroot, Quinoa, St. Tola's Goats Cheese, Caramelised Walnut (7,8,10,12)

15euro

Kenmare Bay Seafood Chowder

Home Made Brown Bread (1,2,3,4,7,9,12,14)

15euro

Braised Duck Leg Croquette

Pickled Apple Puree, Jus (1,3,9,12)

15euro

MAINS

Peter O'Sullivan's Burger

Pancetta, Coolea Cheese, Kimchi Burger Sauce, Dill Pickled Cucumber, With Hand-cut Chips (1,3,4,6,7,10,11,12)

28.50euro

Market Fish of the Day

Wilted Spinach, Mussel & Seaweed Beurre Blanc (4,7,9,12,14)

32euro

Wild Mushroom Risotto

Winter Chantrelle, Trompette, Aged Parmesan (7,9,12)

28euro

Allergens

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts

9. Celery 10. Mustard 11. Sesame seeds 12. Dioxide & Sulphites 13. Lupins 14. Molluscs