

At Park Hotel Kenmare, our food experience is rooted in what comes from our Kitchen Garden and the local region.

We are proud to create our dishes using ingredients from some of the finest Artisan Producers located along the Iveragh and Beara Peninsulas.

Our Chefs have a strong focus on the provenance of the ingredients supplied to our kitchen. Over time, we have developed a close working relationship with our suppliers including;

James Coffey (Head Chef), Louise Lyne (Restaurant Manager), and Lukas Rudzinski (Head Sommelier) and their teams invite you to enjoy their hospitality and food offering in one of Irelands most elegant dining rooms.

STARTERS

Local Prawns

Leek, Celeriac, Prawn Velouté
€26

Scallops

Butternut Squash, Lardo, Puffed Rice
€27

Garden Pea Velouté

Sweetbreads, Asparagus, Peas
€23

Mushroom Parfait

Roast Maitake Mushroom, Cep Tuille, Pickled Mushroom
€17

Crab

Cumber, Horseradish, Apple and Dill
€26

Beetroot and Plum Salad

Salt Baked Beetroot, Plum and Preserved Walnut
€19

MAIN COURSE

Wild Turbot

Brassica's, Lemon, and Pine nut dressing
€35

Black Sole

Sauce Grenloboise
€40

Slow Cooked Hereford Beef Feather Blade

Yeast Celeriac Purée, King Oyster Mushrooms, Charred
Onion, Truffle
€36

Breast of Skeaghanore Duck

Celeraic, Green Beans, Plum
€38

Wild Sika Vension

Loin, Parsnip, Pear, Black Cabbage, Hazelnut
€36

Gnocchi

Butternut Squash, Pine Nuts, Parmesan, Kale, Truffle
€30

SIDES

Grilled Field Mushroom with Wild Garlic Pesto
Billy Clifford's Organic Leaves
Baby Potato with Salsa Verde
Tenderstem Broccoli with Almond Butter
Glazed Maharees Carrots
Pomme Purée

€6 each

*If you require information on the allergen content of our
foods, please ask a member of staff and they will be happy to
assist you.*