



PK

LOUNGE MENU

GARDEN ROOMS

11.30 to 17.30

(v) Soup Of The Day
€11.50

Kenmare Bay Chowder
€15.50

Pan Fried Tiger Prawns
Chilli, Coriander, Ginger and
Bok Choy, Yuzu Dressing
€24.00

Goatsbridge
Smoked Trout Salad
Lemon Dressing, Organic Leaves
€22.50

(v) Warm Goats Cheese
Poached Pear, Walnuts,
Toasted Brioche,
Local Honey Dressing
€23.50

(v) Warm Bruschetta
Marinated Field Mushrooms,
Wild Garlic Pesto
€19.50

Local Artisan Plate
Selection of Cured Meats,
Cheeses, Accompaniments
€26.50

Fish & Chips
Breaded, Hand - Cut Chips,
Tartar Sauce
€28.50

Beara Belted Galloway Burger

Smoked Tomato Chutney,
Hand – Cut Chips
€28.50

Roast Hereford
Minute Steak Sandwich
Red Onion, Chimichurri
€25.00

(v) vegetarian dishes

DESSERTS

Apple Pie
Vanilla Ice Cream, Caramel
Sauce
€12.00

Lemon Meringue
Raspberry Sorbet
€12.00

Chocolate Cake
Whipped Cream
€12.00

Selection of Cheeses
€18.50

Freshly Baked Scones Clotted
Cream and Homemade
Raspberry Jam
€12.50

Selection of House Biscuits
€4.95

Allergen information available from server

BEVERAGES

Freshly Squeezed Orange
or Grapefruit Juice
€6.50

Vita Mineral Water Stormy / Calm
€5.00

Soda & Soft Drinks
€4.50

Selection of Teas
€5.75

Organic Fairtrade
Coffee / Espresso / Americano
€5.75

Cappuccino / Flat White / Latte
€6.75

CHAMPAGNE

(By The Glass)

Taittinger
€24.00

Taittinger Prestige Rosé
€31.00

Dom Pérignon Vintage Brut
€83.00

SPARKLING WINE

(By The Glass)

Prosecco Valdobbiadene
Superiore N.V
€17.00

WHITE WINES

(By The Glass)

Wally – France
Sauvignon Blanc
€12.00

Le Cabanon – France
Viognier
€13.00

Chateau De Nancelle – France
Chardonnay
€12.50

ROSÉ WINE

(By The Glass)

Studio by Miraval-France
Grenache / Cinsault
€12.50

RED WINES

(By The Glass)

Ventoux – France
Grenache / Syrah
€13.00

J. Moreau Et Fils – France
Merlot
€12.00

Linteo – Italy
Nero D'Avola
€14.50

Coteaux du Giennois
Pinot Noir / Gamay
€13.00