
A LA CARTE

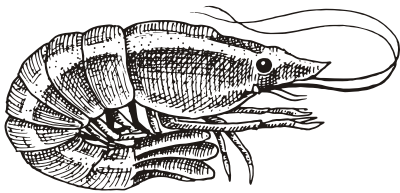
Ireland, a Nation known for its people and forty shades of green is the foundation of everything we are about. It is this heritage that we draw on for our menu at the Park Hotel Kenmare.

The soil, centuries of knowledge and the freshness that only the windswept rugged west of Ireland Atlantic shores can provide is the playground for our chefs.

We know our suppliers and they know us and more importantly they know what we want and together we create dishes that makes the most of what surrounds us. The shoreline of Kenmare Bay, our vegetable garden at Dromquinna Manor, the grounds of the Park Hotel, the pastures and the rivers you passed today all provide what you are about to experience.

We hope you fully enjoy an evening to savour.

Thank you for joining us.



Head Chef
James Coffey

Restaurant Manager
Louise Lyne

Sommelier
Lukas Rudzinski



STARTERS

Spicy Miso Glazed Aubergine

€19

Baby Pak Choi, Black Garlic

Mushroom Parfait

Marinated Mushroom , Cep Tuille, Truffle €18

Quail

Stuffed Crown, Wild Mushrooms, Parsley Root €26
Puree, Mushroom and Liver Toast

Seared Scallops

€27

Lardo, Jerusalem Artichoke

Beetroot and Plum Salad

€20

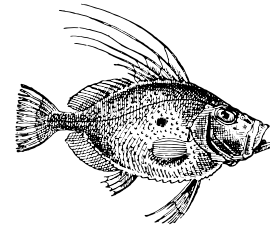
Salt Baked Beetroot, Plum and Preserved Walnut
Fig Leaf Oil

Crab

Apple and Dill, Radish €26

Cured Goats Bridge Trout

Horseradish, Dill, Garden Herbs and Flowers €24



MAIN COURSE

Salt Baked Celeriac

€36

Mushrooms, Celeriac and Walnut Jus

Wild Turbot

Charred Kale, Brassica's, Lemon and Pine nut €40
Dressing

Pan Seared Black Sole

€48

Sauce Grenobloise

Fillet of Beef and Braised Feather Blade

€62

Roscoff Onion, Yeasted Celeriac, Shitake
Mushroom

Gnocchi

€36

Roasted Butternut Squash, Toasted Pine Nuts,
Parmesan, Kale, Truffle

Breast of Thornhill Duck

€42

Turnip, Cabbage and Apple

Local Sika Venison

€46

Loin, Celeriac, Blackberry, Hispi Cabbage, Pear



SIDES

€7 each

**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