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# A LA CARTE

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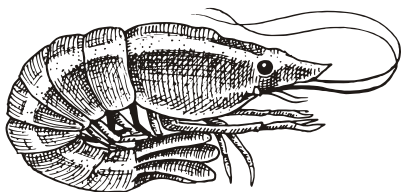
Ireland, a Nation known for its people and forty shades of green is the foundation of everything we are about. It is this heritage that we draw on for our menu at the Park Hotel Kenmare.

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.



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**Head Chef**  
David Espagnat

**Restaurant Manager**  
Louise Lyne

**Sommelier**  
Lukas Rudzinski

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## STARTER

### 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  
Puree, Mushroom and Liver Toast

€26

### Seared Scallops

€27

Lardo, Jerusalem Artichoke

### Beetroot and Plum Salad

€20

Salt Baked Beetroot, Plum and Preserved Walnut  
Fig Leaf Oil

### Crab

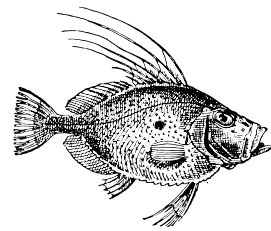
Apple and Dill, Radish

€26

### Confit Duck Terrine

Foie Gras, Granny Smith Apple

€26



## MAIN COURSE

### Salt Baked Celeriac

€36

Mushrooms, Celeriac and Walnut Jus

### Halibut

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

€40

### Pan Seared Black Sole

€48

Sauce Grenobloise

### Hereford Beef "Rossini"

€65

Potato Rosti, Truffle Jus

### Gnocchi

€36

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

### Breast of Thornhill Duck

€42

Honey Glazed Swede, Bacon, Hispi Cabbage

### Local Sika Venison

€46

Loin, Celeriac, Blackberry, Hispi Cabbage, Pear



## SIDES

€7 each

**Grilled Field Mushroom  
with Wild Garlic Pesto**

**Tenderstem Broccoli with  
Almond Butter**

**Billy Clifford's Organic Leaves**

**Glazed Maharees Carrots**

**Baby Potato with Salsa Verde**

**Pomme Purée**