



DINNER MENU

Served from 6.30pm – 9.00pm

Visitors Welcome

STARTERS

Quail Stuffed Crown, Mushrooms, Parsley Root, Leg Kromesquis, Pickled Apple	€26	Spicy Miso Glazed Aubergine Baby Pak Choi, Black Garlic	€19
Seared Scallops Lardo, Jerusalem Artichoke, Apple	€27	Pork Cheek Farfalle Pasta, Braised Pork Cheek, Wild Garlic Sauce Ravigote, Smoked Gubbeen	€24
Mushroom Parfait Marinated Mushroom, Cep Tuille, Truffle	€18	Beetroot and Plum Salad Salt Baked Beetroot, Plum and Preserved Walnut	€20

MAIN COURSE

Hereford Ribeye “Café de Paris” Hen of the Wood Mushroom, Chunky Chips, Bearnaise Sauce	€49	Market Fish of the Day Colombo Curried Mussels, Pearl Couscous and Golden Raisin, Cauliflower	€40
Breast of Thornhill Duck White Turnips, Cider and Mustard	€42	Gnocchi Roasted Butternut Squash, Toasted Pine Nuts, Parmesan, Kale and Truffle	€36
Pan Seared Black Sole Sauce Grenobloise	€48	Beef Featherblade Celeriac and Horseradish Purée, Potato Rosti, Bone Marrow and Roscoff Onion	€42
Sika Venison Loin, Celeriac, Blackberry, Black Cabbage, Pear	€46		

SIDES – €7 each

Grilled Field Mushroom with Pesto Wilted Kale, Lemon and Pinenut Baby Potato with Salsa Verde	Green Beans, Confit Shallots and Smoked Almond Glazed “Vichy” Carrots. Pomme Purée
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DESSERTS

Raspberry Ruby Chocolate, Almond	€16	Souffle Passionfruit, Sauce Anglaise	€15
Chocolate and Pistachio Earl Grey Ice Cream	€17	“Pebbles” Black Sesame, Lime, Dark and Milk Chocolate	€15
Vegan Blood Orange and Calamansi Rosemary Sponge, Calamansi Sorbet, Blood orange	€13	Selection of Irish Farmhouse Cheese Ballylisk, Smoked Gubbeen, Milleens, Cashel Blue, St Tola Ash	€20



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