

# the Terrace

SERVED FROM 6:30PM – 9PM

## STARTERS

### SOUP

- Park Hotel Chowder 13.50  
Country Style Chicken and Herb  
Dumpling Velouté 12.00  
Hotel Garden Soup of the Day 9.00

### SALADS

- Classic Caesar Salad 11.90  
*Baby gem lettuce, croutons, home cured bacon lardons*  
Heirloom Tomato Salad 13.00  
*Burrata, torn basil*  
Salt Baked Beetroot & Knockatee Blue Cheese 9.00  
*Hazelnut dressing, Billy Clifford's organic leaves (V)*

### FISH STARTERS

- Mussels Mariniere – Starter 12.00 | Main 19.50  
*Cooked in white wine and shallots*  
Charcoal Grilled Carabinero Prawns, Gremolata  
Starter 16.50 | Main 28.00  
Locally Smoked Salmon Salad 16.00  
*Capers and lemon*  
 Tian of Atlantic Crab 16.95  
*Lemon mayonnaise, organic leaves*  
Half Dozen Clarinbridge Oysters 24.00  
*Lemon, shallot and red wine mignonette*

### STARTERS

- Selection of Today's Freshly Baked Bread 5.30  
Organic St Tola Goats Cheese 16.50  
*Brioche, caramelised pear, candied walnut, honey dressing (V)*  
Ham Hock Terrine 13.50  
*Apple and pickled vegetables, watercress*  
Wild Mushroom and Spinach Tart 12.90  
*Poached Beara eggs (V)*  
Roast Carrot 11.00  
*Toasted seeds, sheep yogurt, sea buckthorn, kale (V)*

### SIDES 5.25

- Organic Salad  
Grilled Field Mushrooms  
Roast Root Vegetables  
Asparagus Hollandaise  
Green Beans  
Sea Salted Fries  
House Mash

## MAIN COURSES

### MEAT MAINS

- Breast of Free Range Chicken 23.00  
*Leek, field mushrooms, red wine jus*  
Traditional Irish Stew 22.00  
Braised Killenure Dexter Beef Feather Blade 26.00  
*Onion and wild mushroom*  
Roast Lamb Rump 25.00  
*Tenderstem broccoli, rosemary jus*  
Slow Cooked Pork Belly 21.00  
*Carrot, toasted buckwheat, kale*  
Irish Hereford Beef  
Ribeye 32.00 | Fillet 37.00  
*King oyster mushroom, onion purée, served with Bearnaise,  
garlic butter, pepper sauce or red wine jus*

### FISH MAINS

- Castletownbere Hake 24.00  
*Tomato and bell pepper ragout,  
black olive dressing*  
Halibut 24.50  
*Sauce vierge, wilted greens*  
Daily Fish Special  
Market Price

### VEGETARIAN MAINS

- Sweetcorn & Chickpea  
Fritters 21.00  
*Sprouting broccoli, sauce romanesco*  
Risotto of Wild  
Mushroom 18.50  
Roast Cauliflower 18.00  
*Comté cheese fondue, pickled  
walnuts*

## DESSERTS

- Lemon Meringue 11.50  
*Raspberry sorbet*  
Chocolate Fondant 12.00  
*Peanut brittle ice cream*  
Classic Tiramisu 10.50  
Vanilla Crème Brûlée 10.00  
*Hazelnut sable, berries*  
Red Berry Parfait 10.50  
*Seasonal berries*

### CHEESE BOARD 13.25

Selection of Irish and European Artisan Cheeses

*Please ask for details on allergens in each dish.*

*Our suppliers include butcher Peter O'Sullivan from Sneem, Kenmare market gardener Billy Clifford, Star Seafood, Beara Eggs, Bia na Ri and many more.*