



*Park Hotel Kenmare*

*Starters*

**Crab €19.00**

Pickled Dulse, Apple

**St Tola Goats Cheese €16.00**

Heirloom Beetroot, Candied Walnut, Fig

**Confit Duck and Foie Gras Terrine €18.00**

Apple

**Aged Knockatee Cheddar Gnocchi €17.50**

Allium oil, Truffle, Spring Onion and Potato Velouté

**Local Scallops €21.00**

Sauce Vierge

**Cured Goatsbridge Trout €16.50**

Dill, Garden Herbs and Flowers

*Main Courses*

**Irish Hereford Beef Fillet €40.00**

Yeasted Celeriac, King Oyster

**Rump of Lamb €30.00**

Peas, Aubergine Caviar, Rosemary Jus

**Halibut €32.00**

Pickled Grapes, Cauliflower, Brown Butter

**Thornhill Duck €32.00**

Butternut Squash, Toasted Seeds, Smoked Redcurrants

**Risotto of Wild Mushroom €24.00**

Truffle, Aged Parmesan

**Hake €28.00**

Brassicas, Lemon and Pine nut Dressing

**Grouse €34.00**

Jerusalem Artichoke, Cep, Damson, Pastilla of Foie Gras & Confit leg



## Park Hotel Kenmare

### *Desserts*

**Chocolate “Brownie” €11.50**

Peanut Praline Ice Cream

**Passion Fruit Soufflé €12.00**

Sauce Anglaise, Vanilla Ice Cream

**Summer Berry Parfait €11.00**

Seasonal Berries

**Crème Brulée €11.00**

Hazelnut Sablé, Seasonal Berries

**Selection of Irish Farmhouse Cheese €15.00**

### *Sommelier's Recommendation*

<u>WHITE</u>	<u>GLASS</u>	<u>BOTTLE</u>	<u>RED</u>	<u>GLASS</u>	<u>BOTTLE</u>
Sauvignon Blanc Blason Timberlay – France	€10.00	€34.00	Grenache Syrah Ventoux - France	€10.00	€35.00
Riesling Ata Mara - New Zealand	—	€45.00	Tempranillo Rioja Crianza - Spain	—	€51.00
Sauvignon Blanc Sancerre – France	—	€60.50	Zinfandel Seghesio – California	—	€89.00
Vernaccia Terre Di Tufi – Italy	—	€79.00	Cabernet Sauvignon O'Dwyer - Australia	—	€111.00
Chardonnay Chablis Premier Cru-France	—	€95.50	Merlot Shafer - Napa Valley	—	€151.00
<u>SPARKLING</u>	<u>GLASS</u>	<u>BOTTLE</u>	<u>ROSE</u>	<u>GLASS</u>	<u>BOTTLE</u>
Chardonnay Pinot Meunier Pinot Noir - Taittinger -France	€20.50	€109.00	Merlot - Pinot Noir Jules Taylor – New Zealand	—	€43.00

*Because our dishes are designed to highlight the natural flavours of the wonderful local produce freshness is essential. In this menu are listed those dishes which we hope to present every day but all are subject to availability of fresh seasonal ingredients.*

*We hope you will enjoy your meal.*

Allergen information available from server