

STARTERS

Chefs Homemade Soup of the Day

With Mrs Benners Homemade Breads. €6.00

Wild Atlantic Way Seafood Chowder (Small)

With Mrs Benners Homemade Breads. €8.00

(2,4,7,9,12,14)

Smoked Bacon and Wild Mushroom Brioche (A)

Sauté of Smoked Bacon Lardons, Seasonal Wild Mushrooms and Garlic with Marsala, Cream and Herbs. Finished with Parmesan Shavings and Peppery Rocket. €10.00

(1,3,6,7,12)

Sauté of Ted Browne's Crab Claws (A)

Thai Spiced Butter, Sweet Pineapple and Lime, with Baby Leaf Salad and Freshly Baked Breads. €14.00

(1,2,3,9,10,11)

Platter of Locally Smoked Salmon and Bay Shrimp

Salsa Verde, Lemon Wedge and Dressed Leaves. €12.00

(4,9,10)

Grilled Black Pudding

Baby Pears, Pecorino Cheese, Spinach, Hazelnut Dressing. €8.00

(1,9,10,12)

FiveMileTown Goats Cheese Bruschetta (A)

Crusty Tomato Loaf, Roasted Pimento, Garlic and Basil Pesto. €8.00

(1,3,7)

Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxides, 13. Lupin, 14. Molluscs

"A" = Adaptable to Gluten Free

Main Course

Chicken Sizzle Platter (A)

Stir-fry of Marinated Chicken Breast and Crunchy Seasonal Vegetables with Ginger, Chilli, Garlic, Sesame and Sweet Soy with Basmati Rice. €16.00

(1,6,9,11)

Chefs Taster Plate

Spicy Homemade Chicken Goujons, Black Pudding Crostini, Mini Seafood Chowder, Duck Spring Rolls and Coconut Prawn Skewers. €16.00

(1,2,3,4,5,6,7,8,9,10,11,14)

Taco Spiced Chicken Burger (A)

Marinated Chicken Fillet, Guacamole, Sliced Tomato and Chipotle Mayonnaise with Side Salad and Hand Cut Fries. €16.00

(1,3,6,7,10,11)

Fragrant South Indian Beef Curry (A)

Slow Cooked Irish Hereford Beef with Keralan Spices served with Braised Basmati Rice and Poppadum. €18.00

(1,8,9,10,11)

West Kerry Lamb Burger (A)

Infused with Cumin, Mint, Garlic and Mild Chilli on a Toasted Bap with Pepper Relish, Cahills Whiskey Cheddar, Hand cut Fries. €16.00

(1,3,6,7)

10oz Hereford Striploin Steak (A)

Café du Paris Butter, Beer Battered Onion Rings, Sautéed Greens and your choice of Sweet Potato Fries or Creamy Mash Potato. €24.00

(1,3,4,7)

Medallions of Hereford Beef Fillet

Shallot, Thyme and Dingle Whiskey Sauce, Baked Vine Tomato, Field Mushroom and Horseradish Mash . €28.00

(7,10,12)

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Main Course

Spicy Marinated Salmon

Rainbow Salad, Lime Wedge, Citrus Aioli and Sweet Potato Fries. €16.00

(3,4,6,9,10,11)

Wild Atlantic Way Seafood Chowder (Large)

With Freshly Baked Breads. €14.00

(2,4,7,9,12,14)

Deep Fried Catch of the Day (A)

Sea Salt and Malt Vinegar Batter, Tartare Sauce and Hand cut Fries. €16.00

(1,3,4,7,12)

Cromane Mussels (A)

Guinness, Smoked Bacon, Garlic, Cream, Fresh Herbs and Lemon Wedge with Freshly Baked Breads. €14.00

(1,7,12,14)

St Tola Ash Goats Cheese Bake (A)

With Sundried Tomatoes, Roast Pepper, Kalamata Olives, Baby Spinach and Pesto with a Baked Garlic Croute and Dressed Rocket. €16.00

(1,3,7)

Thai Yellow Chick Pea and Vegetable Curry

Scented with Lemongrass and Coconut served with Basmati Rice. €12.00

(6,7,9,11)

Daily Specials

Please see Specials Menu

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxides, 13. Lupin, 14. Molluscs
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SALADS

Bang Bang Chicken Salad (A)

With Crunchy Seasonal Vegetables and a Spicy Peanut Dressing . €12.00

(1,3,5,6,7,11)

Panzanella Salad with Feta (A)

Ripe Tomatoes, Red Onion, Peppers, Olives, Capers, Torn Ciabatta, Feta Cheese and Basil tossed with Extra Virgin Olive Oil, Balsamic Vinegar and Black Pepper.. €12.00

(1,3,6,7)

Pan Fried Chicken or Smoked Salmon Caesar Salad (A)

Baby Gem Leaves, Focaccia Croutons, Homemade Caesar Dressing and Parmesan Shavings.

€12.00

(1,3,4,7,10,11)

Black Pudding Salad

Grilled Black Pudding, Marinated Beetroot, Toasted Walnuts, Apple, Baby Leaves and a Honey and Wholegrain Mustard Dressing. €12.00

(1,3,7,10,12)

Side Dishes

Portion of Hand Cut Fries €3.00

Pesto and Parmesan Fries €4.00

Sweet Potato Fries €4.00

Beer Battered Onion Rings €4.50

Side Salad €3.00

Braised Basmati Rice €3.50

Sautéed Greens €4.50

Portion of Mash €3.00

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DESSERT MENU

Brandied Plum and Orange Crumble

Ginger Ice Cream and Vanilla Crème Anglaise. €6.00

(1,3,7,12)

Salted Caramel and Belgian Chocolate Cup (A)

Honeycomb Crumble and a Almond Biscotti. €6.00

(1,3,7,8)

Mrs Benners Miniature Selection (A)

*Homemade Vanilla and Raspberry Crème Brulee, Chocolate and Salted Caramel Tart and
Gourmet Ice Cream. €8.00*

(1,3,7)

Baileys Affogato

Baileys Ice-cream, Whipped Cream and Freshly Made Espresso. €6.00

(3,7,12)

Dessert of the Day

Please see Specials Menu

Cheesecake of the Day

Please see specials menu

Selection of Irish Cheeses with Homemade Chutney, Fruit and Crackers. €10.00

Selection of Irish Cheeses complimented by a Glass of Kinsale Red Mead. €15.00

(1,3,7,11,12)

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