



## Extensive Dining Menu

Served Daily in Mrs Benners Bar from 12.00pm

Reservations not required

### 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)

**"A" = Adaptable to Gluten Free**

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

## **MAIN COURSES**

### **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)

### **Spicy Marinated Salmon**

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

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

## MAIN COURSES CONTD.,

### **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 are also available on our daily special menu*

**"A" = Adaptable to Gluten Free**

## 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)

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