



STARTERS

Chefs Homemade Soup of the Day

With Mrs Benners Homemade Breads. €6.00

Wild Atlantic Way Seafood Chowder (Small) (A)

With Mrs Benners Homemade Breads. €8.00

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

Prawns Pil Pil (A)

Large Bay Prawns sautéed with Fresh Chillies in Garlic Butter, Rocket and Parmesan Salad, Chorizo Loaf €14.00 (1, 2, 3, 6, 12)

Pan Fried Black Pudding and Smoked Pancetta Potato Cake

Buttered Baby Spinach, Poached Free Range Lispole Egg, Sweet Shallot Puree €10.00

(1, 3, 7, 10)

Homemade Crispy Duck Samosas

Sweet and Sour Roast Orange Relish with Saffron, Cardamom and Honey €10.00

(1, 3, 6, 7)

Tian of Ted Browne's Crab, Smoked Salmon and Shrimp

Citrus Crème Fraiche, Apple and Chives, Pink Grapefruit and Chervil Dressing €12.00

(2, 4, 7, 10)

Cromane Mussels (A)

In a Guinness, Smoked Bacon and Garlic Cream with Fresh Herbs and Lemon Wedge €8.00

(1, 7, 12, 14)

Bluebell Falls Goats Cheese Bruschetta (A)

Crusty Tomato Loaf, Roasted Pimento, Garlic and Basil Pesto. €10.00

(1, 3, 7)

Please see Salads Menu for Starter Salads

Contains: 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

"A" = Adaptable to Gluten Free



Main Course

All of our food is cooked to order. Please be patient

Mrs Benners Signature Feather Blade of Beef

Slow cooked in Dick Mack's Award winning Stout served with Locally Sourced, Honey Roast Root Vegetables, Truffled Scallion Mash and Pan Jus €18.00 (1,7,9,10,12)

Chicken or Prawn Sizzle Platter (A)

With Crunchy Seasonal Vegetables in Ginger, Chilli, Garlic, Sesame and Sweet Soy with Basmati Rice.

Chicken €16.00 Prawn €20.00 Chicken (1, 6, 9, 11) Prawn (1, 2, 6, 9, 11)

Chefs Taster Plate

Mini Goats Cheese Bruschetta, Black Pudding and Pancetta Potato Cake, Mini Seafood Chowder, Duck Samosa and Bang Bang Chicken. €16.00 (1, 2, 3, 4, 5, 6, 7, 9, 10, 12, 14)

Parmesan Crusted Breast of Marinated Chicken (A)

Pesto Roast Baby Potatoes, Marinated Vine Cherry Tomatoes, Sauce Romesco and Dressed Rocket €16.00 (1, 3, 6, 7, 8 10)

Fragrant South Indian Beef Curry

Slow Cooked Irish Hereford Beef with Keralan Spices served with Braised Basmati Rice and Poppadum. €18.00 (8, 9, 10, 11)

West Kerry Lamb Burger (A) (20 Minutes cooking time)

Infused with Cumin, Mint, Garlic and Mild Chilli on a Toasted Bap with Pepper Relish, Cahills Whiskey Cheddar, and Hand cut Fries. €16.00 (1, 3, 6, 7)

10oz Hereford Striploin Steak (A)

Sautéed Wild Mushrooms, Spinach, Confit Shallots. Café du Paris Butter or Dingle Whiskey and Black Pepper Sauce. Your Choice of Mash, Fries or Sweet Potato Fries €25.00 (1, 3, 4, 7)

Chargrilled Kerry Mixed Grill (A)

Lamb Cutlets, 4oz Striploin Steak, Handmade Pork and Apple Sausage, Seared Lamb Liver, Baked Flat Mushroom and Vine Tomato, Your choice of Salad or Fries €22.00

(1,)

Main Course

Brochettes of Marinated Monkfish and Salmon

Pea and Lemon Risotto, Samphire, Herb Oil. €22.00 (4, 7, 12)

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) (15 mins cooking time)

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)

Creamy Roast Butternut Squash Pappardelle

Bluebell Falls Honey and Thyme Goats Cheese, Sundried Tomatoes, Toasted Pine Nuts, Parmesan Shavings, Baked Garlic Croute €16.00 (1, 3, and 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

All of our meat, poultry, eggs and seafood are locally sourced. All of our steaks are 30(+) days dry aged and our chicken is 100% Irish certified.

Contains: 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, Baby Spinach Leaves and a Satay Dressing.

Starter €8.00 .Main Course €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.

Starter €8.00. Main Course €12.00.

(1, 3, 6, 7)

Smoked Salmon Salad,

Avocado, Cucumber, Pink Grapefruit, Red Onion, Pumpkin Seeds, Chervil Vinaigrette

Starter €10.00. Main Course €14.00

(4, 7, 10)

Black Pudding Salad

Grilled Black Pudding, Marinated Beetroot, Toasted Walnuts, Apple, Baby Leaves and a Honey and Wholegrain Mustard Dressing. Starter €8.00 Main Course €12.00

(1, 3, 7, 8, 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

Honey Roast Root Vegetables €4.50

Portion of Mash €3.00

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