

Dinner Menu

SMALL PLATES

Monkfish Scampi

Coriander & Lime Emulsion, Chilli Oil

2A|4|5|7|9|12|13

€15.00

Sticky Hot Sauce Chicken Wings

Ranch Dip, Celery & Sesame Seeds

1|2A|4|7|9|12|14

€12.50

Crispy Silver Hill Duck Leg

House Kimchi, Sweet Potato Purée,

Cumin Salsa

1|7|9|12|13

€14.00

Ardsallagh Goats Cheese

Beetroot, Candied Walnuts,

Kataifi Crisp, Honey

2A|7|9|10H

€13.00

Toonsbridge Mozzarella & Air Dried Tomato Bruschetta

Avocado & Basil Oil

2A|7|9|14

€12.50

Castletownbere Crab

& Smoked Haddock Croquettes

Rouille Mayonnaise, Air-Dried Tomatoes

& Compressed Cucumber

1|2A|3|4|5|7|9|14

€14.00

Charcuterie Platter To Share

Selection of Cured Meats & Artisan

Cheeses, Olives, Cornichons, Wholegrain

Mustard, Grilled Sourdough

1|2A|7|9|14

€18.50

SOUPS

Today's Soup

Homemade Treacle Brown Bread

1|2A|4|7|14

€7.50

The Kingsley Seafood Chowder

Homemade Treacle Brown Bread

1|2A|43|4|5|7|8|14

€11.00

FISH

Baked Monkfish

Seafood Risotto, Prawn Bisque,

Avocado & Lime Purée

1|3|5|7|14

€31.50

Grilled Fillet Of Hake

Coconut & Lime Broth, Basmati Rice,

Romanesco, Mussels & Chive Oil

1|5|7|8|12|14

€27.00

The Kingsley Beer Battered Fish & Chips

Pea Purée, Homemade Tartar Sauce

Chunky Fries & Grilled Lemon Wedge

2A|5|7|14

€21.00

MEAT

Grilled O'Connells Dry-Aged Angus Beef

10oz Sirloin Steak €32.50

17oz T-Bone Steak €44.50

Rosti Potato, Green Beans, Onion Rings

Brandy Green Peppercorn Sauce or

Red Wine Jus or Cafe de Paris Butter

2A|7|14

Slow Cooked O' Connell's

Angus Beef Rib

Peppercorn Crust, Creamed Potato,

Roasted Cauliflower, Carrot Purée,

Red Wine Jus

1|2A|7|12|14

€28.00

The Kingsley Beef Burger

Crispy Bacon, Mature Cheddar, Tomato Relish,

Little Gem, Tomato, Crispy Onions, Served in a

Brioche Bun & Chunky Fries

1|2A|7|12|14

€19.50

Roast Stuffed Chicken Supreme

Confit Onion, Black Garlic, Pomme Puree

King Oyster Mushroom, & Thyme Jus

1|4|7|9|14

€26.50

Roast Lamb Rump

Herb Crust, Gratin Potato, Celeriac Purée

Charred Stem Broccoli, Rosemary Jus

1|2A|7|14

€30.50

VEGETARIAN

Grilled Aubergine

Chilli & Garlic Marinade Tofu,

Sun-Dried Tomato Hummus, Baby Potatoes

Citrus Yoghurt, Roasted Chickpea's

1|7

€19.00

Thai Green Curry

Tofu, Roasted Butternut Squash, Broccoli

Sugar Snaps, Poppadom, Basmati Rice

1|13

€21.00

Vegetarian Quarter Pounder

Avocado, Tomato, Chipotle Mayonnaise,

Little Gem & Crispy Onions,

Served with Chunky Fries

1|2A|4|7|9|14

€18.50

Spiced Dahl Curry

Basmati Rice, Onion Bhaji,

Turmeric Spiced Cauliflower,

Garlic Potatoes & Naan Bread

1|2A|9|13|14

€18.50

Smoked Knockanore Arancini

Tomato Sauce, Tossed Garden Leaves

Toasted Pine Nuts, Shaved Cheddar

1|2A|4|7|9|14

€18.00

SIDES €4.50

Chunky Fries 14

Sweet Potato Fries

Onion Rings 2A | 14

Creamed Potato 7 | 14

Truffle Creamed Potato 7 | 14

Garlic Bread 2A | 7

Rocket & Parmesan 7 | 9

Green Beans & Toasted Almonds 7 | 10A

Stem Broccoli, Toasted Garlic Crumb 2A | 7

Food & Beverage Items Contain The Following Allergens:

1-celery, 2-gluten; A- wheat, B-spelt, C-khorasan, D-rye, E-barley, F-oats, 3-crustaceans,4-eggs, 5-fish, 6-lupin, 7-milk, 8-molluscs, 9-mustard, 10-nuts; A-almonds, B-hazelnuts, C-cashew, D-pecan, E-brazil, F-pistachio, G-macadamia, H-walnuts, 11-peanuts, 12-sesame seeds,13-soya, 14-sulphur dioxide (sulphite)