

STARTERS

Today's Soup <i>1 2A 4 7 14</i>	€9.50	Crispy Confit Skeaghanore Duck Leg Barley Squash Purée Roast Celeriac Pickled Blackberry Red Wine Jus <i>1 2E 7 14</i>	€26.50
Kenmare Bay Smoked Salmon Smoked Fish Croquette Potato Terrine Caper Berries Horseradish Aioli Goatsbridge Trout Caviar <i>2A 4 5 7 9 14</i>	€15.00	Baked Monkfish Confit Potatoes Tomato Concassé Parsley Aioli Garlic Crumb <i>1 2A 3 5 7 14</i>	€34.50
Ardsallagh Goat's Cheese Tartlet Roasted Sweet Potato Caramelised Red Onion Chimichurri Crispy Kale Spiced Chickpea <i>2A 4 7 9 14</i>	€13.50	Pan Roasted Hake Wilted Baby Spinach Roast Wild Mushrooms Saffron & Smoked Haddock Risotto Rocket & Parmesan <i>1 2A 5 7 8 14</i>	€29.50
Slow Roasted Pork Belly Chorizo Croquette Mango Chilli Salsa Truffle Aioli Emulsion <i>9 13 14</i>	€14.50		

Crispy Fried Brie Cranberry Relish Glazed Walnuts Garden Leaves <i>2A 7 9 10H 14</i>	€14.00
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MAINS

Grilled P O'Connells 100z Dry Aged Sirloin Steak Rosti Potato Confit Shallot Green Beans Green Peppercorn Sauce or Red Wine Jus Café De Paris Butter <i>1 7 14</i>	€41.00	Smoked Knockanore Arancini Grilled Squash Celeriac Purée Basil Crisp Roast Vine Cherry Tomato <i>1 2A 4 7 9 10B 14</i>	€22.00
Slow Cooked Irish Angus Beef Rib Peppercorn Crust Creamed Potato Honey Glazed Carrot Celeriac Purée Kale Nero Red Wine Jus <i>1 2A 7 12 14</i>	€34.00	Roast Cauliflower Kiev Patatas Bravas Roast Squash Purée Almond Butter Green Beans Café de Paris Butter <i>2A,E 7 13</i>	€23.50
Roast Chicken Supreme Creamed Potato Sweet Corn Purée Grilled Corn Parsley & Red Onion Truffled Chicken Jus <i>1 7 14</i>	€27.50		

Sides	€5.50
Chunky Fries	
Creamed Potato	
Roast Cauliflower & Parmesan	
Roasted Root Vegetables Stem	
Broccoli Toasted Garlic Crumb Green	
Beans Almond Butter	

At The Kingsley we use the best of locally sourced produce and wholesome natural ingredients to produce the finest dishes for our customers. Please let us know if you have any dietary requirements, as we are happy to make alterations to dishes or advice alternatives. Please ask a member of staff if you need additional information. All our dishes are cooked to order.

food and beverage items contain the following allergens: 1 - celery, 2 - gluten, A - wheat B - spelt C - klorasan 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 (sulphites)