



STARTERS

Today's Soup	€9.50	Crispy Confit Skeaghanore Duck Leg	€26.00
1 2A 4 7 14		Barley Squash Purée Roast Celeriac Pickled Blackberry Red Wine Jus	
Kenmare Bay Smoked Salmon	€14.50	1 2E 7 14	
Smoked Fish Croquette Potato Terrine Caper Berries Horseradish Aioli Goatsbridge Trout Caviar			
2A 4 5 7 9 14			
Ardsallagh Goat's Cheese Tartlet	€13.50	Baked Monkfish	€34.50
Roasted Sweet Potato Caramelised Red Onion Chimichurri Crispy Kale Spiced Chickpea		Confit Potatoes Tomato Concasse Parsley Aioli Garlic Crumb	
2A 4 7 9 14		1 2A 3 5 7 14	
Slow-roasted Pork Belly	€14.50	Pan-roasted Hake	€29.00
Chorizo Croquette Mango Chilli Salsa Truffle Aioli Emulsion		Wilted Baby Spinach Roast Wild Mushrooms Saffron & Smoked Haddock Risotto Rocket & Parmesan	
9 13 14		1 2A 5 7 8 14	
Crispy Fried Brie	€14.00		
Cranberry Relish Glazed Walnuts Garden Leaves			
2A 7 9 10H 14			

MAINS

Grilled P O'Connells 10oz Dry Aged Sirloin Steak	€41.00	Spiced Dahl Curry	€24.00
Rosti Potato Confit Shallot Green Beans Green Peppercorn Sauce or Red Wine Jus Café De Paris Butter		Fragrant Basmati Rice Onion Bhaji Turmeric Spiced Cauliflower Garlic Potatoes Naan Bread	
1 7 14		1 9 13 14	
Slow Cooked Irish Angus Beef Rib	€33.50	Smoked Knockanore Arancini	€21.00
Peppercorn Crust Creamed Potato Honey Glazed Carrot Celeriac Purée Kale Nero Red Wine Jus		Grilled Squash Celeriac Purée Basil Crisp Roast Vine Cherry Tomato	
1 2A 7 12 14		1 2A 4 7 9 10B 14	
Roast Chicken Supreme	€27.00	Roast Cauliflower Kiev	€23.00
Creamed Potato Sweet Corn Purée Grilled Corn Parsley & Red Onion Truffled Chicken Jus		Patatas Bravas Roast Squash Purée Almond Butter Green Beans Café de Paris Butter	
1 7 14		2A.E 7 13	
		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)