

THE SPRINGBOARD

served 5:00pm - 9:00pm in the springboard
& 6:00pm - 9:30pm in fishers bar

lunch menu available in the springboard
saturday & sunday from 12:30pm - 5:00pm

dinner menu

appetisers

selection of olives	4.95
the springboard garlic bread (2, 7, 13)	5.50
add mozzarella (2, 7, 13)	6.00
homemade soup of the day with homemade brown bread (1, 2, 4, 7, 14)	6.50
seafood chowder with homemade brown bread (1, 2, 3, 4, 5, 7, 8, 14)	10.50
buffalo chicken wings cashel blue cheese dip, celery (1, 4, 7, 9, 12)	9.95
prosciutto, toons bridge ricotta, fig & honey crostini baby leaves (2, 7, 9, 14)	10.50
salt & chilli calamari roasted ramiro pepper aioli (2, 4, 7, 8, 9)	10.50
smoked knockanore cheddar arancini baby gem, anchovy, lardons, caesar dressing (1, 2, 4, 5, 7, 9, 14)	12.50
prawns sautéed in gubbeen chorizo butter pink peppercorn, lime crème fraîche (2, 3, 7, 14)	12.50
soya glazed pork belly black pudding bon bon, cos leaves, mango relish (2, 7, 9, 13, 14)	11.50
grilled mojo chicken cobb salad bacon, cashel blue cheese, avocado, tomato, mixed leaves (4, 7, 9, 14)	15.95

mains

10oz dry aged sirloin steak french onions, mushroom purée, peppercorn sauce, chunky fries (1, 2, 7, 14)	24.50
10oz beef burger red cabbage slaw, tomato relish, little gem, in a brioche bap with chunky fries	18.50
choice of toppings: jalapeños, crispy bacon, black pudding, chunky guacamole, vintage cheddar, blue cheese (1, 2, 4, 7, 14)	
grilled mojo marinade chicken breast red onion jam, blue cheese mayonnaise, avocado, little gem, tomato, in a brioche bap with chunky fries (2, 4, 7, 9, 14)	17.95
half spatchcock grilled chicken roast sweet potatoes, leafy salad, coleslaw, roasted ramiro pepper aioli (1, 2, 4, 7, 9, 14) please allow 25 minutes cooking time	22.00
grilled west cork pork chop on the bone savoy cabbage, carrot purée, wholegrain mustard crust (2, 7, 9, 14)	20.50
pan-seared fillet of sea-trout smoked haddock, pea & saffron risotto, pine nut pesto (1, 5, 7, 14)	22.50
whole roasted sole on the bone lemongrass & ginger butter, warm egg noodle salad (1, 2, 4, 5, 7, 12, 13)	23.00
beer battered fish & chips crushed peas, tartare sauce, chunky fries (1, 2, 4, 5, 7, 9, 14)	18.50

executive head chef *mr tim daly*

at the kingsley, we use the best of locally sourced produce and wholesome natural ingredients to produce the finest dishes for our customers. all our beef is of irish origin.

food and beverage items contain the following allergens:

1-celery, 2-cereals containing gluten, 3-crustaceans, 4-eggs,
5-fish, 6-lupin, 7-milk, 8-molluscs, 9-mustard, 10-nuts, 11-peanuts,
12-sesame seeds, 13-soya, 14-sulphur dioxide (sulphites)

thai red curry poppadom, basmati rice, lime & mint yoghurt	
chicken (1, 2, 7)	21.00
prawn (1, 2, 3, 7)	21.00
vegetarian (1, 2, 7)	16.50
chilli & garlic prawn linguini tomato & basil sauce, baby spinach, parmesan (1, 2, 3, 4, 7, 14)	20.50
wild mushroom & saffron risotto roasted red onion, wild rocket, shaved parmesan (1, 7, 14)	16.50
quinoa stuffed vegetables tomato sauce, olive tapenade, baby leaves (1, 10)	16.50
linguini, roasted sweet potatoes & red onion toasted pine nuts, spring greens pesto (1, 2, 4, 7, 14)	16.50

pizza 12"

margherita (2, 7, 13)	15.00
baked ham & portobello mushroom (2, 7, 13)	16.00
gorgonzola, pear & walnut (2, 7, 10, 13)	16.00
prosciutto, rocket & parmesan (2, 7, 13, 14)	16.00
four cheese (2, 7, 13)	16.00
grilled prawn, roasted peppers, red onion (2, 3, 7, 13)	16.50

sides

chunky fries (14)	4.50
market vegetables (7)	3.95
sweet potato fries (14)	4.50
pomme purée (7, 14)	3.95
garlic baby potatoes (7)	4.50
mixed leaf salad (9, 14)	3.50
onion rings (2, 4)	4.50

desserts

honeycomb cheesecake glass honeycomb cream cheese, brownie biscuit crumb, berry compote, honeycomb ice cream (2, 4, 7, 10)	8.25
glazed chocolate & caramel dome vanilla ice cream (2, 4, 7, 10)	8.50
lemon meringue éclair choux pastry éclair, lemon curd filling, italian meringue, mango sorbet (2, 4, 7, 10)	8.25
warm apple & forest berry crumble crème anglaise, honeycomb ice cream (2, 4, 7)	7.95
chef's trio of desserts chocolate brownie, vanilla crème brûlée, honeycomb cheesecake, vanilla ice cream (2, 4, 7)	8.25
matcha green tea infused crème caramel seasonal fruit, walnut biscuit (2, 4, 7, 10)	7.95
the kingsley selection of ice cream brownie crumb, raspberry tuile (2, 4, 7)	7.50
irish farmhouse cheese board hard & soft artisan cheeses, crackers, chutney (1, 2, 7, 14)	14.50

please ask a member of staff if you need additional information
on food allergens. a selection of dishes may be adapted to
accommodate allergies.

all our dishes are cooked to order, please allow 15-20 minutes.