

STARTERS

SOUP OF THE DAY €7.50

HOMEMADE SOUP OF THE DAY, SERVED WITH KINNITTY SODA BREAD
AND IRISH CREAMERY BUTTER

(1A, 1D, 7, 9, 11, 12)

SEAFOOD CHOWDER €10

CHUNKY SEAFOOD AND SEASONAL VEGETABLES IN A RICH, CREAMY
TOMATO CHOWDER, SERVED WITH KINNITTY SODA BREAD AND IRISH
CREAMERY BUTTER

(1A, 1D, 2, 4, 7, 9, 11, 12, 14)

CLASSIC CAESAR SALAD €10.50

CRISP BABY GEM LETTUCE, SOURDOUGH CROSTINI AND MAPLE BACON
LARDONS, TOSSED IN A CLASSIC CAESAR DRESSING AND FINISHED WITH
AGED PARMESAN

(1A, 3, 4, 7, 10)

SOURDOUGH BRUSCHETTA €10.50

TOASTED SOURDOUGH TOPPED WITH WHIPPED RICOTTA, GARLIC-
MARINATED CHERRY TOMATOES, BALSAMIC GLAZE AND HOUSE GREEN
HERB PESTO

(1A, 7, 12)

PORK BELLY BITES €11

IRISH CIDER-GLAZED PORK BELLY, SERVED WITH APPLE GEL, GARLIC
AIOLI AND DRESSED LEAVES

(3, 7, 12)

WILD MUSHROOM ARANCINI €11

CRISPY WILD MUSHROOM ARANCINI WITH AGED PARMESAN, TRUFFLE
AIOLI, DRESSED RUCOLA, BALSAMIC GLAZE AND GREEN HERB PESTO

(1A, 3, 7, 10, 12)

CHICKEN WINGS €11.50

CRISPY CHICKEN WINGS TOSSED IN A CHOICE OF FRANK'S HOT SAUCE
OR SMOKY HICKORY BBQ SAUCE, SERVED WITH A SIDE OF CASHEL BLUE
CHEESE MAYONNAISE & CELERY STICKS

(1A, 8, 9) (MAY CONTAIN TRACES OF NUTS) - 8

GARLIC SOURDOUGH €7.50

TOASTED SOURDOUGH WITH ROAST GARLIC BUTTER, GARLIC AIOLI AND
DRESSED BABY LEAVES

(1A, 3, 7)

STAPLES

KINNITTY CASTLE 7OZ BEEF BURGER €19.50

7OZ BEEF PATTY, CRISP STREAKY BACON, RED CHEDDAR, SWISS CHEESE
AND KINNITTY CASTLE BURGER SAUCE, SERVED IN A TOASTED BRIOCHE
BUN
(1A, 3, 6, 7, 12)

LOCAL ALE BATTERED HADDOCK & CHIPS €19.50

O'SULLIVAN'S ALE BUTTERED HADDOCK, GARDEN PEA PURÉE, CHUNKY
HOUSE TARTAR SAUCE, CHARRED LEMON AND CHUNKY CHIPS
(1A, 3, 4, 7, 12)

MAINS

GRILLED ATLANTIC SEABASS €25.50

GRILLED ATLANTIC SEABASS FILLET WITH GARLIC & HERB KING MUSSELS,
WILTED GREENS AND DILL HOLLANDAISE SAUCE
(3, 4, 7, 10, 12, 14)

KINNITTY HALF ROAST CHICKEN €23

HALF ROAST CHICKEN WITH HONEY-ROASTED ROOT VEGETABLES, DUCK-
FAT ROAST BABY POTATOES AND RICH ROAST PAN JUS
(9) – (7,12)

100Z HEREFORD RIBEYE OR SIRLOIN €34

100Z HEREFORD RIBEYE OR SIRLOIN STEAK WITH CRISPY ONION RINGS
AND ROASTED GARLIC PORTOBELLO MUSHROOM
(1A) – TBC

VENISON SAUSAGE €22

LOCAL VENISON SAUSAGES WITH CREAMY CHAMP MASH, SPICED RED
ONION JAM AND BLACKCURRANT & PORT ROAST GRAVY
(7, 12)

CONFIT DUCK LEG €23

SLOW-COOKED SILVERHILL DUCK LEG WITH ROAST PEARL ONIONS,
BUTTON MUSHROOMS, BABY CORN AND SMOKED PANCETTA LARDONS,
SERVED WITH PICKLED BLACKBERRIES AND PORT JUS
(7,12)

MEDITERRANEAN ORECCHIETTE €19.50

ITALIAN SAUSAGE, CHORIZO AND LEAN BEEF RAGÙ IN A RICH TOMATO
SAUCE, TOSSED WITH FRESH EGG ORECCHIETTE, AGED 24-MONTH
PARMESAN AND BABY RUCOLA
(1A, 3, 7, 9, 10, 12)

VEGETARIAN

SPINACH & RICOTTA TORTELLINI €19

SPINACH & RICOTTA TORTELLINI WITH A WHITE WINE & GARLIC ROSÉ
CREAM SAUCE, FINISHED WITH AGED PARMESAN

(1A, 3, 7, 12)

KINNITTY SUMMER VEGETABLE GNOCCHI €19

SUMMER VEGETABLE GNOCCHI WITH COURGETTE, GARDEN PEAS, BROAD
BEANS, NETTLE & BASIL PESTO AND AGED PARMESAN

(1A, 7, 12)

BEETROOT BURGER €19

BEETROOT BURGER WITH BABY GEM LEAVES, SLICED TOMATO AND ROAST
RED PEPPER & TOMATO RELISH, SERVED IN A CHARCOAL BUN WITH
CHUNKY CHIPS

(1A, 8, 10)

DESSERTS

SELECTION OF ARTISAN ICE CREAMS €8.95

A TRIO OF ARTISAN ICE CREAMS SERVED WITH TORCHED ITALIAN
MERINGUE

(3, 7)

STRAWBERRY & ELDERFLOWER PAVLOVA €8.95

CRISP MERINGUE WITH ELDERFLOWER CHANTILLY AND FRESH IRISH
STRAWBERRIES

(3, 7)

LEMON & LIME POSSET €8.95

CREAMY LEMON & LIME POSSET WITH RASPBERRY GEL AND CITRUS-
RASPBERRY MERINGUE

(3, 7)

WHITE CHOCOLATE CHEESECAKE €8.95

WHITE CHOCOLATE CHEESECAKE TOPPED WITH BERRY CHANTILLY,
SEASONAL BERRY COMPOTE AND BERRY COULIS

(1A, 3, 7)

LEMON MERINGUE TART €8.95

LEMON MERINGUE TART WITH TORCHED ITALIAN MERINGUE,
CARAMELISED WHITE CHOCOLATE CRUMBLE AND WILD BERRY SORBET

(1A, 3, 7, 8) (MAY CONTAIN TRACES OF NUTS – 8)

KINNITTY CASTLE SNICKERS €8.95

CARAMEL & MILK CHOCOLATE CRÉMEUX, CHOCOLATE & SALTED PEANUT
COATING, VANILLA CUSTARD, CHOCOLATE MICRO SPONGE AND VANILLA
BEAN ICE CREAM

(1A, 3, 5, 7, 12)