



THE FALLS

RESTAURANT

★★★★★

FINE DINING MENU

TWO COURSE MENU

€49 per person

THREE COURSE MENU

€65 per person

7 COURSE CULINARY EXPERIENCE

€89 per person

STARTERS

Taste of Kerry Salmon Smoked & Cured (GF)

Peas, Beetroot, Mint & Samphires, Lemon Oil

Chicken, Beef & Madeira Consommé (GF)

Spring Herb & Wild Mushroom

Pan Seared Kerry Scallops

Sneem Black Pudding Bon Bon, Cauliflower & Vanilla Puree, Red Wine & Twelve Years Old Balsamic

Half Dozen Natural Castletownbere

Rock Oysters (GF)

Lemon, Shallot Vinegar

Duck Liver & Foie Gras Terrine

Toasted Bread, Fig Jam, Summer Leaves

Enjoy with a Glass of Sweet Wine

Domaine De Tariquet Grives (Supplement) 8.00

Tom Yum Soup (V) (GF)

Lemongrass Ginger, Kafir Lime Leaves, Organic Coconut Milk, Shitake Mushroom

Roast Beet Carpaccio (V) (GF)

Raspberry Vinaigrette, Tarragon Mascarpone, Salted Sunflower Seed Cracker, Pea Shoots

Grilled Halloumi Cheese (V) (GF)

Summer Greens, Citrus, Carrot Puree, Pistachio Crumb, Basil & Pine Nut Oil

MAIN COURSE

Flame Grilled Fillet of

Tipperary Hereford Irish Beef (GF)

Potato Mousseline, Braised Beef Cheek Marmalade, Carrot Puree, Smoked Sea Salt Foam, Dingle Gin Jus

Pan Roast Kenmare Turbot Fillet (GF)

Roast Fennel, Irish Potato & Onion Rösti, Stem Broccoli, Capers and Tomato Dressing

Breast of Organic Chicken, Wild Mushroom & Pancetta Mousse (GF)

Roast Basil Polenta, Summer Spinach, Pancetta Crisp, Merlot Wine Essence

Ring of Kerry Lamb Duo, Roast Cannon & Confit of Shoulder

Wild Garlic Gnocchi, Connemara Air Dried Lamb, Sour Mint Jelly, Jameson Whiskey Carrot Barrel, Thyme Essence

Pan Seared Wild Sea Bass (GF)

Lemon Creamed Potato, Courgette, Watercress, Beara Honey Roast Beetroot, Boyne Valley Citrus Rapeseed Oil

Fresh Home Made Penne Pasta (V)

Lemon Olive Oil, Plum Tomato, Mint & Basil Sauce, Parmesan Shaving

Wild Garlic Gnocchi (V)

Roast Basil Polenta, Spinach, Aubergine Caviar, Almond Oil Dressing



SHEENFALLSLODGE.IE

SHEEN FALLS LODGE, KENMARE, CO. KERRY, IRELAND
INFO@SHEENFALLSLODGE.IE | + 353 (0)64 6641600



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TASTING MENU

€69 per person

7 Course Culinary Experience

(This menu needs to be ordered by the entire table)

Taste of Kerry Salmon Smoked & Cured (GF)

Peas, Beetroot, Mint & Samphire, Lemon Oil

Duck Liver & Foie Gras Terrine

Toasted Bread, Fig Jam, Summer Leaves

Chefs Sorbet

Ring of Kerry Lamb Duo, Roast Cannon & Confit of Shoulder

Wild Garlic Gnocchi, Connemara Air Dried Lamb, Sour Mint Jelly, Jameson Whiskey Carrot Barrel, Thyme Essence

Pre Dessert Surprise

Dark Chocolate Fondant

Cherry Sorbet & Chocolate Crumb

Tea & Coffee

Selection of our Pastry Chefs Petite Fours

DESSERTS

Dark Chocolate Fondant

Cherry Sorbet & Chocolate Crumb

Rhubarb Crème Brulee

Cinnamon Ice-Cream

Summer Raspberry Tartlet with Crème Patisserie

Lemon Curd Ice-Cream

Chocolate & Peanut Butter Mousse

Summer Berries, Chocolate Textures, Chocolate Ice Cream

Taste of Irish Farmhouse Cheese

Grapes, Chutneys, Crackers, Nuts, Honey

Enjoy with a Glass of Port

Graham's Fine Ruby Port (Supplement) €5.50

Selection of Robertson's Coffee

Freshly Brewed Coffee Or Decaffeinated Espresso, Cappuccino, Latte

Selection of Kingfisher Loose Tea

Sheen Falls Lodge Irish Breakfast Tea

Earl Grey

Light & Late (decaffeinated)

Jasmine Gold Green Tea

Peppermint

Sweet Chamomile Blossoms

Rooibos Vanilla

Very Mango Berries

Pai Mu Tan White Tea

Lapsang Souchong



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CASUAL DINING MENU

STARTER

Soup of the Day (V) (GF)	€7.00
Pan Roasted Castletownbere Crab Claws (GF)	€16.50
With Garlic & Herb Butter, Mixed Leaves	
Summer Spinach, Chick Pea, Flax Seed Salad (V) (GF)	€14.00
Dressed Avocado, Lemon & Rapeseed Oil	
Warm St Tola Goats Cheese rolled in Ash (V)	€15.00
Marinated Beets, Pine Nut, Thyme & Truffle Crunch, Grated Walnuts with Pear & Balsamic Dressing	
Dublin Bay Prawn Cocktail (GF)	€16.50
Classic Horseradish Mary Rose, Apple, Brandy and Spring Leaves, Paprika Crème Fraiche	
Spring Salad	€15.00
Water Cress & Baby Gem, Croutons, Bacon Lardons, Parmesan Shavings, Grilled Asparagus, Sheen Dressing, Warm Poached Egg	

MAIN COURSE

Flame Grilled Hereford Sirloin Steak (GF)	€32.00
Dauphinoise Potatoes, Stem Broccoli, Baked Plum Tomato, Black Pepper Essence	
Grilled Quarter Pounder of Sneem Irish Beef	€21.50
Brioche Bun, Hand Cut Chips, Relish, Cheese, Bacon	
Pan-Roasted Gambas in a Lime, Chilli & Garlic Herb Butter (GF)	€29.00
Hand Cut Chips, Spring Baby Leaf Salad	
Thai Red Curry	
Crunchy Asian Greens, Fragrant Rice, Pineapple Salsa, Cashew Nuts. Choose your style:	
Vegetable curry (V) (GF)	€19.00
Pan-fried chicken breast (GF)	€24.00
Seafood Linguini (GF)	€29.00
Grilled Gambas, Caramelised Scallops, Seared Squid, Roasted Mussels Bound, Tomato, Chilli & Garlic Sauce	
Tempura of John Dory	€25.00
(cooked in Rapeseed Oil)	
Green Pea Puree, Asparagus, Broad Beans, Champ Potato, Crispy Leeks, Soy & Ginger Essence	
Fresh Home Made Penne Pasta (V)	€18.00
Lemon Olive Oil, Plum Tomato, Mint & Basil Sauce, Parmesan Shaving	



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ADDITIONAL SIDE DISHES €4 per portion

Spring Vegetables (GF) (V)	
Organic Salad Leaves, Tomato & Cucumber (GF) (V)	
Hand Cut Chips (GF) (V)	
Baby Boiled Potato (GF) (V)	
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Parmesan & Truffle Chips (GF) (V)	€5 per portion

DESSERTS

Fresh Homemade Ice Cream (GF)	€8.00
Mixed Berry Compote	
Brioche 'N' Cream Sundae	€8.00
Maple, Pear, Pecans	
Warm Chocolate Brownie	€8.00
Hazel Nut Ice Cream	
Lemon Posset with Sweet Geranium	€8.00
Short Bread Biscuit	
Selection of Irish Cheese	€15.00
Nuts, Honey & Crackers	

A note about our suppliers

We are very fortunate to be located in an area that is abundant with fresh produce. Most of our ingredients we use travel short distances to ensure that they are at their most fresh and also impact on the environment the least.

For our Salmon, it is caught off the Kerry Coastline and we smoke it on site with a recipe that is over 200 years old. Most of our shellfish comes from Castletownbere, Co. Cork where the waters flow from the mountains into the bay. Union Hall is also based in south Co. Cork and the fish only travels 1 1/2 hrs before it reaches our kitchen for our Chefs to prepare for the table.

Beef: The Hereford Cow is native to Ireland. It is small in stature compared to other breeds and is generally raised for its beef as the flavour is more intense.

Lamb: Peter O'Sullivan in Sneem supplies us with our lamb. The unique flavour from this lamb is got from the lambs being raised naturally on heather, herbs and fresh grass on the Kerry Mountains

(GF) Gluten Free (V) Vegetarian Friendly

"If you suffer from a nut allergy or any other allergens, please do let a member of staff know, as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details."

—Chef Philip Brazil



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