



## INSPIRED BY THE WEST COAST AND LOCAL INGREDIENTS

As part of our policy of developing a direct relationship with our growers and producers - much of the produce used is sourced from nearby the wild Atlantic way. Menus are generally altered each season, according to best available produce.

These changes generally follow the seasonal calendar, although Mother Nature, marching entirely to her own drum frequently throws some surprises at us.

Muckross, means 'the wood of the pig', which almost certainly refers to the use of the wood in ancient times as 'pasture for pigs'.

**JOHN O'LEARY**  
Executive Head Chef

**ZSOLT ZIDEK**  
Restaurant Manager



# WILD ATLANTIC WAY MENU

€55.00

(Inclusive with dinner packages)  
(Please find individual prices next to each meal)

## STARTERS



### COUNTRY STYLE TERRINE €11.00

Celeriac Remoulade, Fig Purée, Apple, Villa Mandori Balsamic (3)(8)(9)(10)(12)  
'Zolla' Salice Salentino, Vigneti di Salento, Puglia, Italy €12.50 / glass

### ATLANTIC COAST SEAFOOD SELECTION €13.00

Dingle Bay Crab, Marinated Cod, Roast Scallop with Watercress Purée, Tobiko Caviar,  
Fine Herb Salad, Vietnamese Dressing (1)(2)(4)(11)(12)(14)  
Bouchard Finlayson, Crocodile's Lair, Kaaimansgat Chardonnay, Overberg, South Africa €16.00 / glass

### FOIE GRAS ROYALE €14.00

Caramelized Walnut, Variations of Pear, Quince (3)(6)(8)  
Westend, Three Bridges, Botrytis Semillon, Australia, €17.70 / glass

### CORDAL GOATS CHEESE AND BEETROOT €11.00

Parfait, Beetroots, Honey Truffle Dressing (6)(10)  
Sancerre, Roger Champault, 'les Pierris' Loire Valley, France €14.50 / glass

### BUTTERNUT SQUASH VELOUTE €10.50

Trompette Mushroom, Cured Duck, Sage (6)(9)(12)  
FE Hugel et Fils Gewürztraminer, Alsace, France, €14.50 / glass



Please find wine recommendation under each dish to experience our extended wine selection.

### Allergen information

For each dish is numbered next to the dish description.

- (1) Cereals/Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Soybeans (6) Dairy (7) Peanuts  
(8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Mollusc

## MAIN COURSES



### HALIBUT €31.00

Samphire, Potato, Cucumber, Black Bacon, Golden Raisin, Verjus Butter Sauce (4)(6)(12)  
Brandl Zobing, "Weinberge Pfaffenberg" Kamptal, DAC, Austria €12.30 / glass

### COD €28.00

Gnocchi, Artichoke, Morteau Sausage, Hazelnuts, Chicken Jus (1)(3)(4)(6)(8)(9)(12)  
Ciu Ciu, Oris Fallerio, Marche, Italy €9.80 / glass

### RING OF KERRY VENISON €32.00

Game Spiced Loin & Haunch, Cabbage, Salsify Beignet, Pickled Walnut, Light Bramble and Pepper Sauce  
(1)(8)(10)(12)  
Chianti Classico, DOCG, Cavalleresco, Trambusti, Tuscany, Italy €12.60 / glass

### WILD GAME BIRD €32

(please ask a member of staff about daily offer)

Pickled Celery & Turnip, Liver Pâté en Croûte, Wild Berry Game Sauce (1)(6)(9)(12)  
Hannibal, Bouchard Finlayson, Walker Bay, South Africa €26.50 / glass

### DUCK €29.00

Maple Basted Breast, Smoked Duck, Leg & Black Pudding Cigar, Waldorf Garnish (1)(3)(8)(9)(10)(12)  
Valpolicella Superiore Ripasso, Alpha Zeta, Veneto, Italy €12.90 / glass

### KERRY BEEF FILLET €34.00

8oz Beef Fillet, Porcini Rösti, Parsnip Purée, Girolles, Autumn Vegetables, Madeira & Beef Sauce (6)(9)(12)  
Korta for Two Reserva Carmenere, Irene Paiva, Lontue Valley, Chile €11.70 / glass



All main courses are served with a potato dish and vegetables of the evening.  
Please find wine recommendation under each dish to experience our extended wine selection.

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# DESSERTS



## GRANNY SMITH APPLE €11.00

Apple Mousse, Vanilla Ice-Cream, Caramel Sauce, Granola (1)(3)(6)(8)(11)  
Lágrima Branco, Ramos Pinto (White Port), €6.50 / glass

## RUM SPICED PINEAPPLE €11.00

Cocoa Nib Tuile, Green Tea Crumble, Mango & Passion Fruit Sorbet (1)(3)(6)(8)  
Westend, Three Bridges, Botrytis Semillon, Australia, €17.70 / glass

## SIGNATURE CHOCOLATE GANACHE €11.00

Milk Chocolate Chantilly, White Chocolate Crumble, Pear, Pedro Ximénez & Pear Gel  
(1)(3)(6)(8)(12)  
Recioto della Valpolicella Classico, DOCG, Acinatico, Italy €17.00 / glass

## BLACKBERRY TASTING €11.00

Vanilla Soaked Blackberries, Blackberry Panna Cotta, Meringue, Sorbet, Tuile (1)(3)(6)(8)  
Kracher, Auslese, Neusiedlersee, Austria, €14.70 / glass

## ARTISAN CHEESES €11.00

West Coast Cheese, Crisp Bread, House Preserves (1)(3)(6)(8)(9)(10)(11)(12)  
10 yrs old Tawny Port, Dow's €8.90 / glass



Selection of Teas, Freshly Brewed Coffees or Decaffeinated, – served with Petit Fours.

### PORT & SHERRY SPECIALS:

(12)

Lágrima Branco, Ramos Pinto (White Port)	Glass: €6.50	Bottle: €65.00
Dow's 10 yrs old Tawny Port	Glass: €8.90	Bottle: €85.00
Nirvana Reserve Port, Dow's	Glass: €9.90	Bottle: €49.00
Amontillado Sherry, Fernando de Castilla	Glass: €9.90	Bottle: €65.00
Fino Sherry, Fernando de Castilla	Glass: €9.10	Bottle: €60.00

### DESSERT WINES:

(12)

Kracher, Auslese, Neusiedlersee, Burgenland, Austria, 2015	Glass: €14.70	Bottle: €44.00
Westend, Three Bridges, Botrytis Semillon, Australia, 2011	Glass: €17.70	Bottle: €53.00
Recioto della Valpolicella Classico, DOCG, Italy, 2013	Glass: €17.00	Bottle: €85.00

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