



*“Showcasing the best the Island has to offer”*

As part of our policy of developing a direct relationship with our growers and producers - much of the produce used is sourced from the Island of Ireland. 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.

**YEW TREE**  
RESTAURANT

## DINE IN KILLARNEY MENU

### STARTERS

#### Pea Velouté

Smoked Eel (*Lough Neagh, Co. Antrim*), Quail Egg, Nettles (*Killarney, Co Kerry*)

Contains Allergens 3, 4, 6

*Fino Sherry, Fernando de Castilla, Jerez, Spain €9.10 / glass*

#### Crab

Crab (*Dingle Bay, Co Kerry*), Butterfly Sorrel (*Cahersiveen, Co. Kerry*)

Lobster Oil (*Dingle Bay, Co. Kerry*)

Contains Allergens 2, 3, 4, 6, 9, 10, 14

*Bouchard Finlayson, Crocodile's Lair, Chardonnay, Overberg, South Africa €16.00 / glass*

#### Heirloom Tomato

Heirloom Tomato, Whipped Mozzarella (*Toonsbridge, Co. Cork*)

Summer Flowers Micro Salad (*Cahersiveen, Co. Kerry*)

Contains Allergens 3, 6, 9, 10

*Abadia de San Campio, Albariño, Rías Baixas, Spain €12.00 / glass*

(V)- Denotes Vegan

Allergen information for each dish is numbered in 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) Molluscs

## MAIN COURSES

### Lamb

Lamb (*Kerry Hill Mountain, Co. Kerry*), Velvet Cloud Yogurt (*Claremorris, Co. Mayo*)

Pomme Anna (*Fenit, Co Kerry*)

Contains Allergens 3, 6, 9, 10, 12

*Château de l'Annonciation, Saint-Emillion Grand Cru, Bordeaux, France €17.60 / glass*

### Cod

Cod (*Castletownbere, Co. Cork*), Nettle Gnocchi (*Killarney, Co. Kerry*), Asparagus

Contains Allergens 1-wheat, 4, 6, 9, 10, 12

*Villa Huesgen, Pinot Blanc, Weissburgunder, Mosel, Germany €11.30 / glass*

### Nettle Gnocchi (V)

Nettles (*Killarney, Co. Kerry*), Asparagus, Leek (*Fenit, Co. Kerry*)

Red Emilie Potatoes (*Ballymakenny, Co. Louth*)

Contains Allergens 1 - wheat, 3, 6, 9, 10, 12

*Valpolicella Ripasso Superiore, Santa Sofia, Veneto, Italy €12.90 / glass*

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## DESSERTS

### Orange

Orange Sponge, Pistachio Curd, Buttermilk, Orange Ice Cream

Contains Allergens 1 - wheat, 3, 6, 8 – Pistachio, Almonds

*Lágrima Branco, Ramos Pinto (White Port) €6.50 / glass*

### Coconut

Coconut Panna Cotta, Coriander, Passion Fruit Gel

Contains Allergens 12

*Westend, Three Bridges, Botrytis Semillon, Australia, €17.70 / glass*

### Chocolate

70% Chocolate Tart, Lime Butterscotch, Hazelnut Praline, Vanilla Ice Cream

Contains Allergens 1 - wheat, 6, 8 - Hazelnut, 12

*Recioto della Valpolicella Classico, DOCG, Acinatico, Italy €17.00 / glass*

## Port & Sherry Specials

(contains 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

(contains 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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## The Produce . . .

- |   |  |    |   |
|---|--|----|---|
| 1 | <b>Smoked Eel</b> <i>Lough Neagh, Co. Antrim</i>   | 7  | <b>Chicken</b> <i>Corclare, Co. Cavan</i>         |
| 2 | <b>Scallop</b> <i>Killmore Quay, Co. Wexford</i>   | 8  | <b>Lamb</b> <i>Ring of Kerry, Co. Kerry</i>       |
| 3 | <b>Crab</b> <i>Dingle Bay, Co. Kerry</i>           | 9  | <b>Black Sole</b> <i>Castletownbere, Co. Cork</i> |
| 4 | <b>Goats Cheese</b> <i>Ennistymon, Co. Clare</i>   | 10 | <b>Cod</b> <i>Castletownbere, Co. Cork</i>        |
| 5 | <b>Spelt Berries</b> <i>Dunany Farm, Co. Louth</i> | 11 | <b>Irish Beets</b> <i>Oldtown, Co. Dublin</i>     |

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