

PARKNASILLA Dining

White wine by the glass

Bougrier Rose d'Anjou	9.50
Languedoc-Roussillon Chardonnay	8.00
Marlborough Sauvignon Blanc	9.00
Viognier	8.50
Forte Alto, Pinot Grigio	9.00
Pinot Grigio Blush	8.50
Muriel Rioja Blanco, Alavesa	9.00
Prinz von Hessen, Riesling	9.50

Red wine by the glass

Fontareche Merlot	8.50
Cabernet Sauvignon	8.00
Pinot Noir Grand Cuvee	9.50
Montepulciano d'Abruzzo	8.50
Rioja, Tempranillo	8.50
Malbec, Mendoza	8.50
Fuentenarro, Tinta Fina	10.50

"Our aim is to provide you with quality food from local & regional suppliers seasoned and cooked carefully. Thank you for your understanding of restrictions during the Covid-19 period."

Paul O'Loughlin
Executive Head Chef

Starters

Dingle Brown Crabmeat Tian Compressed Watermelon, Pickled Kohlrabi & Hazelnut Vinaigrette (SF) (SD) (C) (N) (E)	14.00
House Baked Italian Ciabatta Bread with Melted Mozzarella, Sweet Chili Sauce and Mixed Salad (G) (D) (SD)	7.50
Fresh Atlantic Seafood and Fish Chowder Selection of Fresh Fish Cooked Lightly in a Creamy Fish Stock Served with House Soda Bread (F) (D) (SD) (C)	9.95
Homemade Soup Fresh Homemade Soup Served with House Soda Bread (G) (D) (C)	8.50
Classic Caesar Salad Smoked Breast of Chicken with Baby Gem, Bacon Lardons, Croûtons and Creamy Parmesan Dressing (E) (F) (G) (D)	12.95
Fivemiletown Goat's Cheese Tart Beetroot Chutney, Sun-dried Tomato Tapenade & Baby Leaves (D) (SD) (M)	10.95
Locally Smoked Salmon Kenmare Smoked Salmon with Fennel, Orange & Cucumber Salad (SD) (F) (M)	12.95
Duck Confit Salad Warm Salad of Confit Duck with Sauté Potatoes, Pak Choi, Red Onion, Carrot, Hazelnut Dressing (M) (SD) (D) (G) (N)	10.95
Wild Mushroom Risotto Wild Mushroom and Pearl Barley Risotto, Aged Parmesan, Spring Onion, Garden Herbs & Truffle Oil (G) (D) (SD)	10.95
Crispy Breaded Prawns With Marinated Vegetables, Chipotle Mayonnaise, Baby Leaves (G) (SF) (SD) (SS) (E) (S) (F)	14.00

Allergens

(N) Nuts, (C) Celery, (D) Dairy, (SF) Shell Fish, (S) Soya, (SS) Sesame Seeds, (M) Mustard, (SD) Sulphur Dioxide, (L) Lupin, (G) Gluten, (F) Fish, (E) Egg, (MO) Molluscs, (P) Peanuts

Guests on a Dinner Inclusive Package can enjoy a three-course selection plus a tea & coffee service.

Main Courses

Chargrilled Prime Rib Eye of Irish Beef Fondant Potato, Confit Oyster Mushroom, Herb Crusted Plum Tomato, Peppercorn Sauce (D) (SD) (G)	27.95
Fresh Supreme of Irish Chicken Wild Mushroom Orzo, Green Asparagus, Parmesan & Herb Cream (D) (E) (G)	21.95
8oz Cronin's Farm Kerry Beef Burger Brioche Bun, Cheddar Cheese, Tomato, Butter-Head Lettuce and Marie Rose Sauce (D) (G) (E)	18.95
Tagliatelle Pasta with Wild Mushroom and Celeriac in a Parmesan and Tarragon Cream Sauce (G) (E) (D) (C) <i>suitable for vegetarians</i>	18.95
Traditional Fish & Chips Fresh Fish Seasoned and Dipped in Our Own Special Batter, Maris-Piper Hand-Cut Chips & Peas (D) (G) (F) (E)	18.50
Fillets of Fresh Sea Bass Grilled Fillets of Sea Bass, French Style Peas, Pancetta, Baby Potatoes, Wilted Gem Lettuce, Lemon Vinaigrette (SD) (D) (F)	23.95
Slow Roasted Featherblade of Irish Beef Served with Carrot Purée, Creamed Potato, Bacon & Onion Crumb, Baby Leek & Beef Jus (SD) (D) (G)	26.95
Cherry Tomato & Garbanzo Bean Curry Basmati Rice, Cucumber Raita & Poppadum (D)	17.95
Butternut Squash Ravioli Baby Spinach, Confit Squash, Toasted Seeds, Spring Onion, Hazelnut & Herb Butter (N) (G) (E) (D)	20.95
Stone-Baked Margherita Pizza (12 inches) A True Classic made with our Homemade Tomato Sauce and Fresh Mozzarella (D) (G)	15.20

**Additional Toppings €0.75 Each*

Mushroom, Freshly Sliced Tomatoes, Sneem Black Pudding, Smoked Streaky Bacon, Red Onion, Sundried Tomatoes, Roasted Red Peppers, Ham, Pepperoni, Sweet Corn, Salami.

Desserts

Warm Apple Tart Crumble (G) (D) (E) Butterscotch Sauce and Vanilla Ice Cream	8.95
Parknasilla Snickers (G) (D) (E) With Peanut Butter Ice Cream	8.95
Passion Fruit Creme Brulee (G) (E) (D) Served with White Chocolate Ice Cream & Homemade Oat Cookie	8.95
Selection of Ice Creams (D) (E)	8.95
Salted Caramel & Blondie Sundae (D) (N) (E) (G) with Whipped Cream, Toasted Almonds and Chocolate Sauce	8.95
Sticky Toffee Pudding (D) (E) (G) With Butterscotch Sauce, Chantilly Cream, Honeycomb Ice Cream	8.95
The Cookie (G) (D) (E) Baked Cookie Dough, Vanilla Ice Cream & Salted Caramel Sauce - <i>please allow 15 minutes for preparation</i>	8.95
Cheese Board (D) (G) (N) Served with Sea Salted Biscuits, Quince, Grapes & Candied Walnuts	10.95

Side Orders

Onion Rings (G)	5.00
Tender Stem Broccoli	5.00
Medley of Seasonal Vegetables	5.00
Creamed Potatoes (D)	4.50
Handcut Chips (G)	4.50
Garden Salad (M)	4.50



This year Parknasilla hotel is proud to celebrate **125 years** of history and hospitality.

