Kathleen's KITCHEN

Group MENU

A 12.5% service charge will be applied to your final bill.

WELCOME

2 Courses € 70 | 3 Courses € 80

Bites and small plates served
'family style' to the table

Select your main course & dessert

BITES

family style

Bread
butter, chimichurri

Bread
tomato, olive oil

Marinated mixed olives

Smoked salted almonds

Gilded pintxo



SMALL PLATES

family style

Stracciatella Burrata
figs, chicory, almond, raspberry, basil

Carrot not Crudo
fermented and chewy carrot, pickled seaweed, smoked Velvet Cloud yoghurt, brown butter

Beef tartare
confit egg yolk, parsnip, crispy capers

Salted Kilmore Quay cod
saffron sauce, mussel oil, seaweed powder, green onion

LARGE PLATES

select your main course

Harfords Farm cauliflower
cumin, white wine foam, hazelnut and onion crumb, chives, yeast

Monkfish on the bone
mushroom, grenobloise, chicken jus

Braised beef short rib
peppercorn sauce, horseradish

Glazed pork belly
smoked carrot, chicken jus



SIDES

family style

Tenderstem broccoli
chilli ragù, sesame

Fingerling potatoes
butter, scallions, chives

Burnt Cashel blue cheese
candied walnuts, gem lettuce

DESSERTS

select your dessert

Guinness cake
dark chocolate ganache and mascarpone ice cream

Killadoon milk pannacotta
raspberry vinegar syrup, lime leaf oil

Creamy dark chocolate mousse
poached spiced berries, ginger and orange crunch

Kathleen's cheese board 8 supplement
Delice De Bourgogne, Durrus, Cashel Blue, Knockanore cheddar, Lavosh crackers, homemade chutney

