



CARRIG COUNTRY HOUSE
& RESTAURANT

MAIN COURSES

Pan Roasted Atlantic Hake with spinach, hazelnut & thyme pesto, mushroom veloute (contains 5,8,9)
€25.50

Skeaghanore Duck Breast, blood orange segments, red cabbage, salsify with an aromatic jus (contains 8)
€28.95

Vegetarian Delight of the Evening
€19.50

Duo of Corn-fed Chicken:

Corn-fed Chicken Breast, morel mushrooms, shallot puree, aniseed braised baby leek, madeira drizzle
Ballontine of Chicken with foie gras & duck, fig chutney (contains 8)
€27.50

Chargrilled Beef Fillet, Jerusalem artichoke crisps & puree, peppercorn cream (contains 3,8)
€30.00

Crispy Skinned Salmon, langoustine, fennel puree, pickled vegetables, granny apple boule (contains 1,2,5,8)
€26.50

West Coast Cod, edamame beans, chard, kohlrabi, squid ink dentelle (contains 3,5,8,10,14)
€27.50

Ring of Kerry Lamb Tasting:

Rack of Lamb, asparagus, sprouting broccoli, wild garlic. Slow cooked Lamb breast with a thyme jus (contains 8)
€32.00

Steamed Turbot, shucked oyster, salted cucumber & wasabi beurre blanc (contains 1,2,5,8)
€29.95

Seasonal Vegetable & Potato selection
€3.95

Chunky home-cut pommes frites fried in duck fat
€3.95

*Please see back of menu for the list of allergens and their corresponding numbers.
Should you have any allergies, it is incumbent on you to advise your order taker.*