



**CARRIG COUNTRY HOUSE** ★★★  
& RESTAURANT

## MAIN COURSES

### Guinea Fowl Breast

creamed horseradish cabbage, smoked wild mushrooms, hazelnuts, madeira jus <sup>8, 9: hazelnuts</sup>

€27.75

### Pan Roasted Iveragh Salmon

Truffle asparagus puree, chargrilled asparagus, petit pois, champagne cream sauce <sup>5, 8, 10</sup>

€27.95

### Fillet of Kerry Beef

Wild garlic puree, artichoke espuma, artichoke crisps, pepper sauce <sup>8</sup>

€32.00

### Vegetarian Dish of the Evening

(Please ask)

€19.95

### Pan seared Cod

Black olive, tomato crushed potato, yuzu & basil <sup>5, 8</sup>

€28.95

### Ring of Kerry Lamb Rack

Rainbow carrot, goat's cheese curd, candied pecans, rosemary jus <sup>8, 9: pecans</sup>

€32.50

### Special Dish of the Evening

(Please ask)

### Optional Sides:

Selection of Seasonal Vegetable & Potato €3.95

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

***\*Should you have any food allergies, it is incumbent on you to advise your order taker***

No. 1 & 2 Shellfish (e.g. prawns, mussels etc.), No.3 Cereals containing gluten, No.4 Eggs, No.5 Fish, No.6 Peanuts, No. 7 Soya, No.8 Milk/Milk products  
No. 9 Nuts (specify nuts), No. 10 Celery and celeriac, No.11 Mustard, No.12 Sesame seeds, No.13 Sulphur dioxide, No.14 Lupin

Gratuities are at your discretion & are appreciated by your Waiting Team.

*Parties of 5 + will incur a 10% service charge*