



Autumn 2026 A La Carte Menu

We actively source local, sustainable produce for our menus.

Where we cannot source local produce, we seek responsibly sourced produce

1 celery, 2 cereals containing gluten, 3 crustaceans, 4 egg, 5 fish, 6 lupin, 7 dairy, 8 molluscs,
9 mustard, 10 tree nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphites



Starter

The Park seafood chowder €12

Tender morsels of Killybegs landed seafood bound in a light velouté with homemade Guinness bread
(2 Wheat, 5, 7, 14)

Heirloom tomato and mozzarella salad €13

Heirloom tomato, mozzarella, basil oil and crisp basil leaves
(7)

Brie, red onion and Fig Tartlet €13

With tomato jam and seasonal greens
(2 wheat, 4, 7, 14)

Crispy wrapped Kataifi Prawns €15

Mango and Chili mayonnaise
(2 wheat, 3, 4, 7, 14)

Spicy Korean pork belly bites €14

Lime, pickled cucumber and rocket salad
(2 wheat, 9, 12, 13, 14)

Heirloom Tomato and Watermelon Salad (V) €13

Chickpeas, pomegranate, grapes and basil oil and Dukkha crust
(11, 12, 14)

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Main Course

(All main courses are served with seasonal vegetables, please ask your server for details)

Confit duck leg on Puy lentil ragout €28

Honey glazed carrot, thyme jus
(1,14)

Rosemary infused chicken supreme €27

Green beans, crushed baby new potato cake, pan reduction
(7,14)

Grilled Pork Cutlet on the bone €28

Autumnal greens, bubble and squeak croquet, Malbec jus
(2 wheat, 4,7,14)

Seared Atlantic Salmon with Parisian Butter €29

Creamy herb mash and dill cream
(5,7,14)

Prime Irish steaks from the grill

8oz fillet €41 (€15 supplement for package guests)

10oz sirloin €35 (€7 supplement for package guests)

All our beef is 100% Irish from the lush fields of the northwest, is prime Hereford dry aged and cooked to order. All steaks are served onion rings, chips, chili jam and peppercorn sauce
(2 wheat, 4,7,14)

Potato gnocchi and Roasted Butternut squash (V) €24

Charred squash, kale, chickpea crisps, basil oil
(14)

Side Orders €5.5

(not included in inclusive dinner packages)

Sauté mushrooms

Tempura onion rings (2 wheat, 4,7)

Seasonal vegetables

Hand cut chips (2 wheat)

Skinny fries (2 wheat)

Side salad (9)

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Dessert

Warm chocolate cookie dough brownie €9

Chocolate sauce and Vanilla Ice cream
(2 wheat, 4,7,14)

Sticky toffee apple pudding €9

Butterscotch sauce and Chantilly cream
(2 wheat, 4,7,14)

Vanilla Panna cotta €9

Port and Berry compote
(4,7,14)

Homemade cheesecake of the day €9

(2 wheat, 4,7,14)

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